

## **Cauliflower “Potato” Salad**

*(Patty Freeman)*

### **Ingredients:**

1 head of cauliflower (I used most all organic ingredients)  
3 hard boiled eggs, chopped  
3 stalks celery, chopped  
1/2 red onion, chopped  
3/4 cups frozen peas, thawed  
4-6 pieces of bacon, cooked and crumbled  
3/4 cup mayo (can sub a little plain Greek yogurt)  
1-2 TBS mustard (I used Dijon and Trader Joe's yellow mustard)  
salt and pepper to taste

### **Instructions:**

Steam the cauliflower until fork tender (about 15 min) then crumble  
Mix ingredients together.  
Put in fridge for at least 3 hours  
This tastes much better after sitting in the fridge for a day or more.