

Cauliflower Salad

Prep time: 35 min. Total time: 35 min.
Serves 6

1 medium sized cauliflower, cut into bite-size florets, steamed
1 celery stalk, finely diced
2 green onions, chopped
3 eggs, hard-boiled, diced
½ cup mild cheddar cheese, shredded
½ cup mayonnaise
2 Tbsp. yellow mustard
1 ½ Tbsp. green relish
1 Tbsp. sugar
Pinch of Cayenne pepper
¼ Tsp. onion salt
¼ Tsp. garlic salt
Pinch of black pepper
Paprika



Cut cauliflower into bite-sized pieces and steam until tender crisp. Place into a large bowl and set aside to cool. Once cooled, add celery, green onion, hard-boiled egg and cheese. To make the dressing, in a small bowl, combine the rest of the ingredients except the paprika. Pour the dressing over the salad and gently toss to coat. Sprinkle with paprika and serve.

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