

## Vegan Cauliflower "Egg" Salad

### Ingredients

3 cups small cauliflower florets

¼ cup vegan mayonnaise

1 teaspoon lemon juice

½ teaspoon Dijon mustard

¼ teaspoon ground turmeric

Pinch of salt

2 tablespoons finely diced celery

1 tablespoon finely diced red onion

2 small baby dill pickles

1 teaspoon finely chopped fresh dill

### Directions

1. Bring 1 inch of water to a boil in a large saucepan fitted with a steamer basket. Add cauliflower, cover and steam until just tender, 4 to 6 minutes.
2. Meanwhile, whisk mayonnaise, lemon juice, mustard, turmeric and salt in a medium bowl.
3. Add the cauliflower to the bowl and coarsely mash with a potato masher or fork. Stir in celery, onion, pickles and dill.