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.