

Faux Potato Salad

Makes 4 servings

1 medium head cauliflower, cooked, drained and chopped into small florets
4 hard-boiled eggs, peeled and chopped
4 dill pickle spears, chopped
1 cup nonfat plain Greek yogurt
1 tablespoon Dijon mustard
1 teaspoon salt
¼ teaspoon black pepper

1. Combine cauliflower, eggs and pickles in large bowl; toss to blend.
2. Combine yogurt, mustard, salt and pepper in small bowl; stir to blend. Add to cauliflower mixture; stir to blend. Refrigerate until serving time.

Courtesy: Joella Morris