

Cauliflower 'Potato' Salad



Preparation time: 15 mins

Serves: 4 people

User Rating: ★★★★★

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This isn't your average potato salad.





SBS Food editor and creative home cook extraordinaire, [Camellia Ling Aebischer](#) brings us a low-carb salad that's big on cauliflower. Bacon chimes in with a savoury crunch that'll send your fork back immediately for seconds. And delicious hard boiled eggs elevate the entire dish, setting the stage for all of these varying flavours to come together in one succinct, tasty bite. Best of all? It only takes 15 minutes to make. See how it's made below.





Ingredients

- 1 head cauliflower, broken into florets
- 4 eggs, washed
- 2 rashers bacon, diced
- ¼ cup mayo
- ¼ cup Greek yoghurt
- ½ lemon, juiced
- 1 clove garlic, grated
- Salt and pepper, to taste
- ¼ cup parsley, chopped
- ¼ red onion, finely sliced

Method

1. Place a large pot of water on to boil, season well with salt. Once boiling add the eggs and cauliflower and set a timer for 10 minutes.
2. Meanwhile, place bacon over low-medium heat in a small pan and cook until crispy. Set aside.
3. In a small bowl, mix yoghurt, mayo, lemon, and garlic and season well with salt and pepper. Set aside.
4. Once the cauliflower and eggs have cooked, strain and place the eggs in a bowl of cold water to cool.
5. Peel the eggs and cut into quarters.
6. To assemble, place all ingredients except the eggs in a large bowl and toss well. Add the eggs and gently toss to coat. If you're serving this for a crowd and want it to look nice then leave a few pieces of egg, bacon and parsley aside to sprinkle on top.

