



NO-POTATO SALAD WITH AVOCADO PESTO

Yield: 6-8 servings

Ingredients

Avocado Pesto Sauce: Process in a blender until creamy.

- ❖ 1 cup of cilantro, chopped
- ❖ 1 avocado, pitted and peeled
- ❖ Zest and juice of one lime
- ❖ 1 clove garlic, chopped
- ❖ ¼ cup toasted pine nuts
- ❖ ¼ cup extra virgin olive oil
- ❖ Course salt and ground pepper to taste

Salad Ingredients

- ❖ 1 head of cauliflower, chopped into large florets
- ❖ 4 large eggs, hardboiled and chopped small
- ❖ 3 celery sticks, finely chopped
- ❖ 2 scallions, finely chopped
- ❖ 1 teaspoon sea salt
- ❖ ½ teaspoon ground black pepper



Procedure:

1. Fill a large pot with 2 inches water. Insert a steamer basket and fill with the cauliflower. Cover with lid and cook for approximately 10 minutes after the water comes to a boil. Cook until slightly tender. Be careful not to overcook, this will cause a mushy texture.
2. Remove cauliflower and allow to cool completely. Chop lightly into smaller florets or bite size pieces.
3. In a large bowl, add eggs, celery and scallions.
4. Add the chopped cauliflower. Fold in the pesto and season to taste with salt and pepper.
5. Chill in refrigerator for about 30 minutes before serving.

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