

New York Times **Bestselling Author**

SUSAN MALLERY

Cauliflower-Crab Salad with Cilantro-Lime Mayo

Ingredients:

- ♥ 1 head of cauliflower
- ♥ 2-3 pounds of imitation crab
- ♥ 1 lb bag of frozen peas, thawed
- ♥ 2 stalks of celery, diced
- ♥ 2 carrots, diced
- ♥ ½ C onion, diced

Dressing:

- ♥ 2 C low fat or fat-free mayonnaise
- ♥ 1½ C fresh cilantro, minced
- ♥ 1 T lime juice
- ♥ 1 t soy sauce
- ♥ 1 packet Splenda (or ½ t sugar)
- ♥ Lime zest to taste



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Instructions:

Cut the cauliflower into small chunks and steam until crisp-tender, about 10-12 minutes. If you don't have a steamer, you can put them in a microwave with a little water. Microwave a minute or two at a time until the cauliflower reaches the desired texture. Cool to room temperature.

Put the cauliflower and remaining salad ingredients in a large bowl. Stir together the dressing ingredients, then fold gently into the salad to get everything coated. I used about ½ t of lime zest to give the dressing a nice limey bite.

Note:

If you're bringing it to a potluck, make the recipe as shown. If you're making it for your family and don't want a ton of leftovers, I suggest you cut the recipe in half.

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