**CHIPOTLE CAULIFLOWER POTATO SALAD**

I’ve been making a version of this recipe for years, but had to modify it when I began eating Keto. I was pleasantly surprised at how well the cauliflower stands in for the potatoes! The flavors are nicely balanced, and it has a smoky spiciness from the chipotle peppers. It’s the perfect side dish for a weeknight meal or a summer barbecue!

4 cups (1.3 kg) cauliflower florets

1 tbsp (15 ml) avocado or extra virgin olive oil

1 cup (230 g) mayonnaise

3 chipotle peppers from a can of chipotles in adobo sauce, minced

2 tbsp (5 g) fresh cilantro

2 green onions, chopped

1⁄4 cup (45 g) seeded and chopped red bell pepper

1 celery rib, chopped

8 oz (225 g) bacon, cooked and crumbled

4 hard-boiled large eggs, coarsely chopped

1⁄2 tsp coarse salt

1⁄4 tsp freshly ground black pepper

Preheat your oven to 425°F (218°C). On a sheet pan, toss the cauliflower florets with the avocado oil.

Roast in the oven, tossing the florets at the 20-minute point, for 30 to 40 minutes, until crisp-tender and slightly caramelized.

In a small bowl, mix together the mayonnaise, chipotle peppers and cilantro.

In a separate bowl, combine the green onions, bell pepper, celery, bacon, eggs and roasted cauliflower, then add the mayonnaise mixture. Stir gently to combine. Season with the salt and black pepper.

Refrigerate for at least 1 hour before serving.