

Keto Potato Salad

Ingredients:

- 3 cups rutabagas
- ½ cup Walden Farms Amazing Mayo
- 1 tbsp lemon juice
- 1 tbsp Dijon mustard
- 1/2 cup chopped unsweetened pickles
- ½ tsp pepper
- 2 tbsp fresh chopped dill
- 2 hard boiled eggs

Directions:

1. Peel rutabagas and chop into ½ inch pieces. Place in a large, salted pot of water over medium heat. Bring to a boil and let simmer until rutabaga has softened and is tender. Drain immediately.
2. In large mixing bowl, combine remaining ingredients and whisk until smooth. Add the still warm rutabaga and mix until fully incorporated. Cover the bowl and refrigerate for at least an hour.
3. Remove the mixture from the refrigerator, transfer to a serving dish and serve immediately.

Servings: 1

Uses:

3 cups occasional veggies, ½ cup occasional veggies, 2oz protein