Roasted Cauliflower, Egg and Dill Potato Salad

2 large packed salads · Active 25 min · Total 1 hr 55 min

Skills: Confident beginner

Ingredients

- 1 lb waxy potatoes, scrubbed and cut into 1-inch (2.5 cm) chunks (450 g)
- 10 1/2 oz cauliflower florets, about 1 1/2 inches (4 cm) wide (300 g)
- 4 large eggs
- 1 tablespoon olive oil (15 ml)
- 1/2 cup thick plain Greek yogurt (120 g)
- 2 teaspoons Dijon mustard (10 g)
- 1 tablespoon lemon juice (15 ml)
- 2 tablespoons chopped fresh dill (8 g)
- 1/2 teaspoon fine salt (3 g), divided
- 1/4 teaspoon black pepper (0.5 g)

Set out

Large rimmed baking sheet, Medium saucepan, Small saucepan for eggs, Two shallow containers, Kitchen thermometer

Allergens

Egg, Milk, Mustard. Check labels and substitutions.

Make it

1. Heat the oven to 425°F/220°C. Toss the cauliflower on the baking sheet with the oil and half the salt. Spread in one layer and roast for 22–28 minutes, turning once, until tender with browned edges.

2. Meanwhile, cover the potatoes with cold water in the medium saucepan. Bring to a boil and simmer for 10–14 minutes, until a knife passes through a chunk easily but the potatoes hold their shape. Drain well and spread in a shallow container.

3. Place the eggs in the small saucepan and cover with cold water by 1 inch (2.5 cm). Bring to a boil, reduce to a gentle simmer and cook for 10–12 minutes, until both whites and yolks are firm. Transfer to cold water to cool, then peel and cut into quarters.

4. Spread the cauliflower in a second shallow container. Let the vegetables stop steaming briefly, then refrigerate them and the eggs promptly; do not wait for them to cool fully on the counter. Chill until at or below 40°F/4°C, allowing about 1 hour but checking the temperature.

5. Mix the yogurt, mustard, lemon juice, dill, remaining salt and pepper. Fold through the chilled potatoes and cauliflower, then gently add the egg quarters. Divide into two containers and keep refrigerated until serving or packing.

Use a thermometer when timing is tight

A container can feel cool outside while its center is still warm. Check the salad itself before packing. If it has not chilled in time, keep it refrigerated and choose a different meal for the trip.

Timing

Includes an estimated 1 hour of chilling. Allow longer if necessary: the salad itself must reach 40°F/4°C or below before packing, not simply feel cool on the outside.

A useful detail

The total time includes an estimated 1 hour of chilling after cooking. Your refrigerator and container depth determine the actual time; the finished salad must be cold before transport.

Keep it well

Refrigerate the ingredients promptly in shallow containers, within 2 hours of cooking or 1 hour above 90°F/32°C. Keep the dressed salad at 40°F/4°C or below and use within 2 days, counting from the original cooking. Pack already chilled with two cold sources in an insulated bag and refrigerate at work. Do not freeze.