

## Creamy Ranch Cauliflower Salad - Crunchy, Tangy, and Perfect for Any Occasion

Creamy Ranch Cauliflower Salad ?? Fresh, Crunchy, and Totally Addictive



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### INGREDIENTS

- 6-7 cups fresh cauliflower, cut into bite-sized florets
- 1/2 cup cherry tomatoes, halved
- 1/2 cup green onions, chopped
- 1/2 cup pimento-stuffed green olives, sliced
- 1 cup shredded cheddar cheese
- 1/2 cup cooked bacon, chopped (substitute smoked turkey bacon or omit)
- 1/2 cup mayonnaise (add more if creamier texture desired)
- 1 teaspoon ranch dressing seasoning powder

### DIRECTIONS

1. Combine the : Salad Base: In a large bowl, add cauliflower, tomatoes, green onions, olives, cheddar cheese, and bacon. Toss until everything is evenly mixed.
2. Make the : Dressing: In a small bowl, whisk together mayonnaise and ranch seasoning powder until smooth.
3. Dress the : Salad: Pour the dressing over the cauliflower mix and stir well to coat all ingredients.
4. Chill to : Marinate: Cover the salad and refrigerate for at least 2 hours, or overnight, to let the flavors meld.
5. Serve: Enjoy straight from the fridge as a side dish or a quick lunch!

### TIPS FOR SUCCESS

Use fresh, crisp cauliflower -not frozen-to maintain that crunchy bite.

Let it chill overnight for maximum flavor.

The ranch base soaks in beautifully.

Add-ins to try: Chopped dill pickles, roasted red peppers, or a handful of sunflower seeds for extra crunch.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

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