

Low Carb Potato-less Salad using Celeriac & Rutabagas

Summer is all about potato salad for me, so I came up with this low carb potato-less salad using celeriac or rutabaga. You will love how good of a potato substitute these vegetables are!

Course Side Dish

Cuisine American

Keyword low carb, potato salad

Prep Time 15 minutes

Cook Time 8 minutes

Total Time 23 minutes

Servings 6

Calories 148 kcal

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Ingredients

- 4 cups celery root or rutabaga, peeled & chopped
- $\frac{2}{3}$ cups mayonnaise
- 2 tablespoons apple cider vinegar
- 1 teaspoon sweetener (I used Swerve)
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon pepper
- 1 teaspoon brown mustard
- 4 greens onions, chopped
- 1 celery stalk, chopped
- 2 eggs (1 chopped, 1 sliced)

Instructions

1. Peel and cube the celery root or rutabaga. Cook in the microwave for 4-8 minutes and fork tender. Let cool while preparing the rest of the salad.
2. In a small bowl mix the mayonnaise, vinegar, sweetener, salt, pepper and mustard.
3. In a large bowl add the celery root or rutabaga along with the green onions, celery and 1 egg chopped. Add in the dressing and mix well. Garnish with the remaining egg.
4. Refrigerate until ready to eat.