

SIDE DISH

Dill Pickle Rémoulade

6 October 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	5	\$0.92	475 kcal



Dill Pickle Rémoulade might be a good recipe to expand your side dish recipe box. This recipe serves 5 and costs 92 cents per serving. One portion of this dish contains around 2g of protein, 51g of fat, and a total of 475 calories.

Ingredients

- ☐ 6 tablespoons Creole mustard
- ☐ 4 kosher dill pickle spears, finely chopped
- ☐ ¼ cup chopped fresh parsley
- ☐ 1½ cups mayonnaise
- ☐ 1 sprig Garnish: parsley chopped tomato

Method

- 1

Stir together first 4 ingredients until blended; cover and chill until ready to serve.
- 2

Garnish, if desired.

- 3 FISH TACOS WITH DILL PICKLE RMOULADE: Prepare 1 (2-oz.) package frozen breaded flounder fillets according to package directions. Fill 5 (8-inch) soft taco-size flour tortillas, warmed, evenly with fish, 3 chopped plum tomatoes, and desired amount of shredded cabbage and Dill Pickle Rmoulade. Makes 5 servings. Prep: 10 min.

Nutrition per serving

475	2 g	51 g	3 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			8 g · 50% of daily needs
Fibre			1.4 g · 6% of daily needs
Sugar			1.3 g · 1% of daily needs
Sodium			1,047 mg · 46% of daily needs
Cholesterol			28.2 mg · 9% of daily needs
Vitamin C			5.2 mg · 6% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/dill-pickle-remoulade-148435