

# **Cranberry Pumpkin Seed Cauliflower Salad**

*Serves 4-6 people*

## **Ingredients**

8 oz. cooked beets, sliced into wedges  
1 head cauliflower, roasted  
1 red and yellow bell pepper  
1 medium zucchini, half-moon slices  
¼ cup roasted pumpkin seeds  
¼ cup dried cranberries  
½ cup vinaigrette  
Salt and pepper to taste

## **Method of Prep**

1. Place pumpkin seeds on a dry cookie sheet and bake at 350 degrees for 10 minutes. Remove from the oven and cool in a separate container.
2. Combine all ingredients in a bowl with your vinaigrette of choice. Season with salt and pepper to taste.
3. Enjoy!