



# Carrot, Cabbage and Roasted Cauliflower Salad with Raisins

Prep time: 15 mins

Total time: 15 mins

Serves/Yield: 2

All ingredients are divided between two quart jars.

## Ingredients

- **1/4 cup** Buttermilk Salad Dressing (or any creamy dressing)
  - <http://www.simplebites.net/12-ways-to-help-you-eat-well-and-spend-less-recipe-buttermilk-dressing/>
- **2** whole carrots, peeled
- **1/2 cup** raisins
- **1 cup** roasted cauliflower, cooled
  - <http://www.simplebites.net/roasting-vegetables-101-simple-seasonal-side-dishes/>
- **1/2 cup** pepitas
- **4 cups** shredded napa cabbage

## Directions

1. Shred carrots into ribbons using a vegetable peeler.
2. In the bottom of a clean, dry quart jar, spread 2 Tablespoons of salad dressing. Repeat with second jar.
3. Divide carrot ribbons between each jar on top of the dressing.
4. Add the raisins next, then the roasted cauliflower and pepitas, dividing them between two jars, and layering them.
5. Cover ingredients with 2 cups shredded napa cabbage.
6. Top with a clean, dry lid and refrigerate for up to 5 days.