

## WINTER SALAD

I am a big salad lover so in my family we eat them at least 4-5 times a week. This is a great one to have in the fall and winter months when butternut squash is abundant. I love the pumpkin seeds and cranberries along with the fresh taste of sage. Enjoy.  
*Makes 4 servings*



## INGREDIENTS

1 cup quinoa cooked (red, multicolored)  
2 cups roasted squash cubes  
2 stalks of celery, chopped  
3 green onions, minced  
½ cup toasted pumpkin seeds  
½ cup dried cranberries  
1 tbsp fresh sage, minced (or 1 tsp. dried)  
Zest and juice of one orange  
¼ cup extra-virgin olive oil  
Salt and black pepper to taste

## METHOD

Let quinoa cool to room temperature, then toss all ingredients together in a large bowl.

\*Can replace cranberries with dried cherries, blueberries, or diced dried apricots

\*Can substitute pumpkin seeds with toasted pecans, almonds, or walnuts