

## Pumpkin Tacos



### Ingredients:

Small head of cauliflower, cut into small pieces

2-3 cups of pumpkin, cut into small cubes

1/4 cup olive oil (just to barely coat)

1 lime juiced

1 teaspoon paprika

1 teaspoon coriander

2 teaspoons cumin

1/2 teaspoon salt

1/2 teaspoon chili powder

2 cloves garlic, minced

### Directions:

Toss together to coat. Bake at 400° F for 30 minutes.

(For a variation and protein, cannellini beans can be tossed in with the pumpkin after baking)

## **Toppings**

### **Ingredients:**

shredded cabbage (I like purple best)

tomato, chopped

red onion, sliced

guacamole (see below)

## **Jalapeno Cilantro Sauce**

### **Ingredients:**

1/2 cup cilantro

1 lime, juiced

1 jalapeno

1 cup coconut milk

blend until smooth

## **Guacamole**

### **Ingredients:**

1 avocado

1/4 onion, chopped

1/2 cup cilantro, chopped

1 roma tomato, diced

1 lime, juiced

1/2 teaspoon garlic, minced

2 drops lime vitality essential oil

Mash avocado, add the rest, mix, and enjoy!

Serve non-wheat tortillas. Almond flour works well.