



Russian Beet and Potato Salad

Ingredients

2 Beets
4 Small Potatoes
2 Small Carrots
3 Small Dill Pickles, diced
¼ c Vegetable Oil
2 Tbsp Balsamic Vinegar
Salt to taste
3 Green Onions, chopped

Nutrition Facts

Per Serving:
145 calories
7 g fat
19.6 g carbohydrates
2 g protein
0 mg cholesterol
384 mg sodium

Instructions

Bring a large pot of water to a boil, and cook beets until tender, about 30 minutes. Bring a separate pot of water to a boil and cook potatoes and carrots until tender, about 20 minutes. Drain vegetables, cool, and remove skins. Dice and place in a large bowl. Place the diced pickles in the bowl with beets, potatoes, and carrots. Drizzle the olive oil and vinegar over the mixture and toss to coat. Season with salt. Sprinkle with green onions. Chill completely before serving.

