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.