

Ukrainian Beet Salad

Ingredients

2-3 raw beets (number can be doubled as they keep in the fridge unpeeled for 5-6 days)

2-3 tbsp walnuts (preferably soaked for 3-4 hours or overnight)

1-2 tbsp olive oil (local – Read [Here](#) Why)

1-2 tsp pickled beet or white horseradish

1-2 cloves minced garlic



Easy Beet Salad

Preparation

1. Wrap the beets in aluminum foil snugly and put them in the preheated oven at 400 F. Bake them for 40 minutes.

2. Let them cool, peel, and grate them.

3. Mix in minced garlic, olive oil, horseradish, salt, and soaked walnuts.

4. Serve as a side salad.

As a substitute for olive oil/horseradish dressing paleo mayo

works great too!