



## **Potato-Beet Salad**

*A colorful mouthwatering salad!*

**SERVINGS:** 6-8

### **INGREDIENTS**

3 medium beets  
3 medium potatoes  
2 cups chopped arugula  
2 garlic cloves, minced  
1/2 cup virgin olive oil  
3 tablespoons wine vinegar  
Salt

### **For Garnish**

1/2 cup feta, crumbled

### **INSTRUCTIONS**

- ◆ Wash the beets and potatoes in cold water.
- ◆ In two separate saucepans, boil the potatoes and beets in water until they are soft. Potatoes and beets are cooked when they can be easily split with a knife.
  
- ◆ Let the potatoes and beets cool completely.
- ◆ Peel the skins off. Cut them into small cubes and place in a large salad bowl. Add the minced garlic and chopped arugula.
  
- ◆ In a separate bowl, whisk the vinegar, olive oil and salt. Pour this mixture over the potatoes and beets and mix well.
- ◆ Sprinkle with feta.

Serve at room temperature.