

## **Beet Salad**

1 cup (143 grams) frozen peas

3 tablespoons chopped fresh parsley

1 cup (150 grams) pickles with 2 teaspoons pickle juice

Cooked beets (500 grams) about 16 ounces

2 tablespoon chopped red onion or 2 teaspoons dried minced onion

3-4 tablespoons mayonnaise

2 tablespoons olive oil

1 teaspoon salt

1/2 teaspoon pepper

### **Directions:**

Rinse the frozen peas twice, draining them each time. Do not cook them, you want the slight crunch. Place the peas and parsley in a large bowl. Chop the pickles in slices and beets in cubes and add to the bowl. Add the onion, salt and pepper, mayo and olive oil and toss well to coat. If you let the salad sit in the fridge overnight or for a few days, be warned the beets tint everything pink (kind of cool) but if you want the contrast of red and green, prepare the salad closer to serving time. Hearty and delicious.