



Sunset Beet Salad

Ingredients

1 Package Steamed Beets
12-15 Quartered Red Seedless Grapes
1 Cup Chopped Carrot
1/3 Cup Raw Cashews
2 Tsp Olive Oil
2 Tsp Balsamic

Note: This is a Cold Salad.



Notations

I created this salad using pre-packaged Steamed Beets usually found in the produce section. A few brands I have seen are *Melissa's*, *Love Beets* and *Trader Joe's*. Steamed Beets work much better for this recipe than roasting Beets which removes their moisture.

Instructions

Drain the Beets, Cut into Chunks, Chop Carrot (purple carrots can be fun too) or you can spiral to make it super fancy looking. Red grapes are way better than green in this recipe. (Be sure to get the seedless ones). I prefer the raw cashews not salted or roasted. If you save it into the next day, it still tastes okay, but the cashews get soggy, so it's better to make and eat right away. Lastly, add the oil/vinegar mixture in and you are done.

This is a lovely side dish for 2 or a delightful lunch for one.