

Potatoes and beetroot salad *(Side dishes)*



Preparation

Boil the beetroot and the potatoes in their skins, until they are soft. Wait for them to cool a bit and then peel them. Cut them into slices and mix them in a bowl. Make a vinaigrette by combining equal parts of vinegar and oil to taste and pour over the potatoes and beetroot, then add salt. Chop the parsley and add it to the bowl. Mix everything together and serve cold.

Tips

Our recipe for potato and beetroot salad works very well as a combination, and is also most suitable for children.

Trivia

Today's recipe takes you on a tour of the specialties of two Italian regions that have given a significant contribution to Italy's national food heritage: the Veneto and Friuli.

Information

Preparation 40 minutes

Total Time 30 minutes

Serves X Serves 5 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Potatoes 300 grams

Beetroot 300 grams

Parsley

White wine vinegar

Oil

Salt