

SERVING SIZE  
10-12 SERVINGS

PREP TIME  
15 MIN

COOK TIME  
20 MIN

RECIPE BY  
DAHIANNA GOMEZ

# Ensalada Rusa

## INGREDIENTS

6 Idaho Red Potatoes  
2 Carrots  
1 Red Onion  
1 Lime  
1 Cup Of Vinegar  
5 Eggs  
2 Beets  
2-3 Cups Of Mayonnaise  
**To Taste** Loisa Sal Marina

## NOTES

If you can't find raw beets, you can also add canned beets with their juice. This is my favorite version—just add beets, and it turns from pink to a purple color. If it doesn't have enough color for you, just add more beets! You can also throw in peppers, peas, or whatever else you like. This is how I like mine!

## DIRECTIONS

1. Cut potatoes in half and add to pot with salted water. Boil until tender but you still want them to be firm. Half way through, add carrots as they have less cooking time and once done remove from boiling water.
2. Let cool.
3. Finely chop onions and pickle it with the juice of one lime and a cup of vinegar.
4. Hard boil eggs for about 10 minutes, and boil beets until tender.
5. Remove the skin from potatoes and chop into 1-inch cubes, you don't want them too big or too tiny. Chop carrots and eggs, then add into a big bowl. Add pickled onions and 2-3 cups of mayo. Mix and add salt to taste.
6. Add mayo as needed (at this point this is the traditional salad) pero, for the pink purple potato salad add your chopped beets.
7. Mix one last time.
8. Refrigerate at least one hour before serving & enjoy!

## SHOPPING LIST

Loisa Sal Marina

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