**Beet, Carrot and Pomegranate Salad**

Prep time: 10 min Cook time: 10 min

**Ingredients:**

* 4 small beets, peeled
* 2 medium carrots, peeled
* ½ cup pomegranate seeds
* 1 tablespoon red wine vinegar
* 1 tablespoon honey
* 2 tbsp extra virgin olive oil
* Low sodium salt & pepper to taste

**Instructions:**

1. Slice the beets and carrots thinly. Sauté them lightly in cooking olive oil.
2. Arrange the sautéed beets and carrots on a plate and sprinkle with pomegranate seeds.
3. In a bowl, mix the red wine vinegar and honey.
4. Slowly add the olive oil while whisking continuously until combined.
5. Drizzle the dressing over the vegetables to coat. Sprinkle with salt and pepper to taste.
6. Serve at room temperature.