Raw Carrot Beet Salad

From your box: carrots, red beet, red onion Other Ingredients: lemon juice, red wine vinegar, garlic, olive oil, salt, pepper

In a mason jar, shake until well mixed: 4 teaspoons lemon juice, 4 teaspoons red wine vinegar, 1 minced clove of garlic, ¹/₄ cup of minced red onion, and ¹/₄ cup olive oil.

Using a cheese grater or the grating attachment on a food processor, shred several carrots. Put in a large bowl and mix with half of the vinaigrette dressing. Shred one or two peeled, raw beets. Gently fold this into the carrots just until mixed—too much and everything will turn pink. Add more dressing if needed, season with salt and pepper, and garnish with chopped walnuts and feta cheese.