

# Thanksgiving Salad with Thyme Balsamic Vinaigrette

Yield: 6 min  
Total Time: 15 min

Recipe from: <https://www.recipeschoose.com/recipes/tossed-salad-recipe-thanksgiving>

## Ingredients:

- 1/2 cup extra virgin olive oil
- 1/4 cup balsamic vinegar
- 1 medium shallot finely chopped
- 8 sprigs fresh thyme leaves
- 1/2 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 1 pinch crushed red pepper flakes
- 1/4 cup raw pumpkin seeds
- 1 tablespoon olive oil
- 1 pinch salt black pepper and paprika
- 1 head butter red leaf, or bib lettuce cleaned and ripped into bite-sized pieces
- 1 pinch salt and pepper
- 4 ounces beets cooked, thinly sliced
- 6 ounces herbed goat cheese thinly sliced or crumbled
- seeds
- dressing

## Nutrition:

1. Calories: 400 calories
2. Carbohydrate: 9 grams
3. Cholesterol: 30 milligrams
4. Fat: 36 grams
5. Fiber: 1 grams
6. Protein: 12 grams
7. SaturatedFat: 11 grams
8. Sodium: 420 milligrams
9. Sugar: 4 grams

Thank you for visiting our website. Hope you enjoy Thanksgiving Salad with Thyme Balsamic Vinaigrette above. You can see more 17+ tossed salad recipe thanksgiving Get ready to indulge! to get more great cooking ideas.