

Thanksgiving Salad

The easy pickled apple vinaigrette is bright and fresh!

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YIELDS:

6 - 8 serving(s)

PREP TIME:

15 mins

TOTAL TIME:

35 mins

Ingredients

FOR THE PICKLED APPLES:

3/4 c. apple cider vinegar

2 Tbsp. honey

2 Tbsp. whole grain mustard

1 shallot, minced

1 tsp. minced thyme

1/2 tsp. kosher salt

1 large honeycrisp or gala apple, sliced

FOR THE VINAIGRETTE:

1/2 c. pickled apple brine

2/3 c. olive oil

1/4 tsp. ground black pepper

FOR THE SALAD:

1 small head curly green lettuce, cut into bite-sized pieces (about 7 cups)

1/2 small head radicchio, cut into bite-sized pieces (about 2 cups)

1/2 fennel bulb, thinly shaved

1/2 c. chopped smoked almonds

1/2 c. crumbled blue cheese

2 Tbsp. chopped fennel fronds

[See Nutritional Information](#) ✓

Directions

- 1 | For the pickled apples: In a medium, microwave-safe bowl, combine the vinegar, honey, mustard, shallot, thyme, and salt. Microwave until very hot, about 45 seconds. Stir in the apples. Let stand for 15 minutes. Remove the apples; reserving the pickling liquid. Set aside.
- 2 | For the vinaigrette: Combine the pickling liquid, olive oil, and black pepper in a mason jar. Shake vigorously until combined.
- 3 | For the salad: Add the lettuce, radicchio, and fennel to a large bowl and toss to combine. Add the pickled apples, almonds, and blue cheese. Drizzle with half the vinaigrette and toss to combine. Top with the fennel fronds.
- 4 | Serve chilled, with extra vinaigrette.

Tip: Use a mandoline or a vegetable peeler to thinly slice the fennel with ease.