

Easy Vegan Thanksgiving Recipes To Fill You Up On The Holiday

Thanksgiving is a time for family, friends, and food. But if you're vegan, finding delicious and satisfying dishes to serve can be a challenge. That's why we've put together this collection of easy vegan Thanksgiving recipes that are sure to please everyone at your table.



Vegan Thanksgiving Cookbook: Easy Vegan Thanksgiving Recipes To Fill You Up On The Holiday

by Ken McAlpine

★★★★★ 5 out of 5

Language : English
File size : 21598 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting: Enabled
Print length : 82 pages
Lending : Enabled



Appetizers

- Vegan Stuffed Mushrooms
- Roasted Butternut Squash Soup
- Caprese Skewers

Main Courses

- Vegan Turkey Roast

- Lentil Loaf
- Stuffed Acorn Squash

Side Dishes

- Mashed Sweet Potatoes
- Green Bean Casserole
- Cranberry Sauce

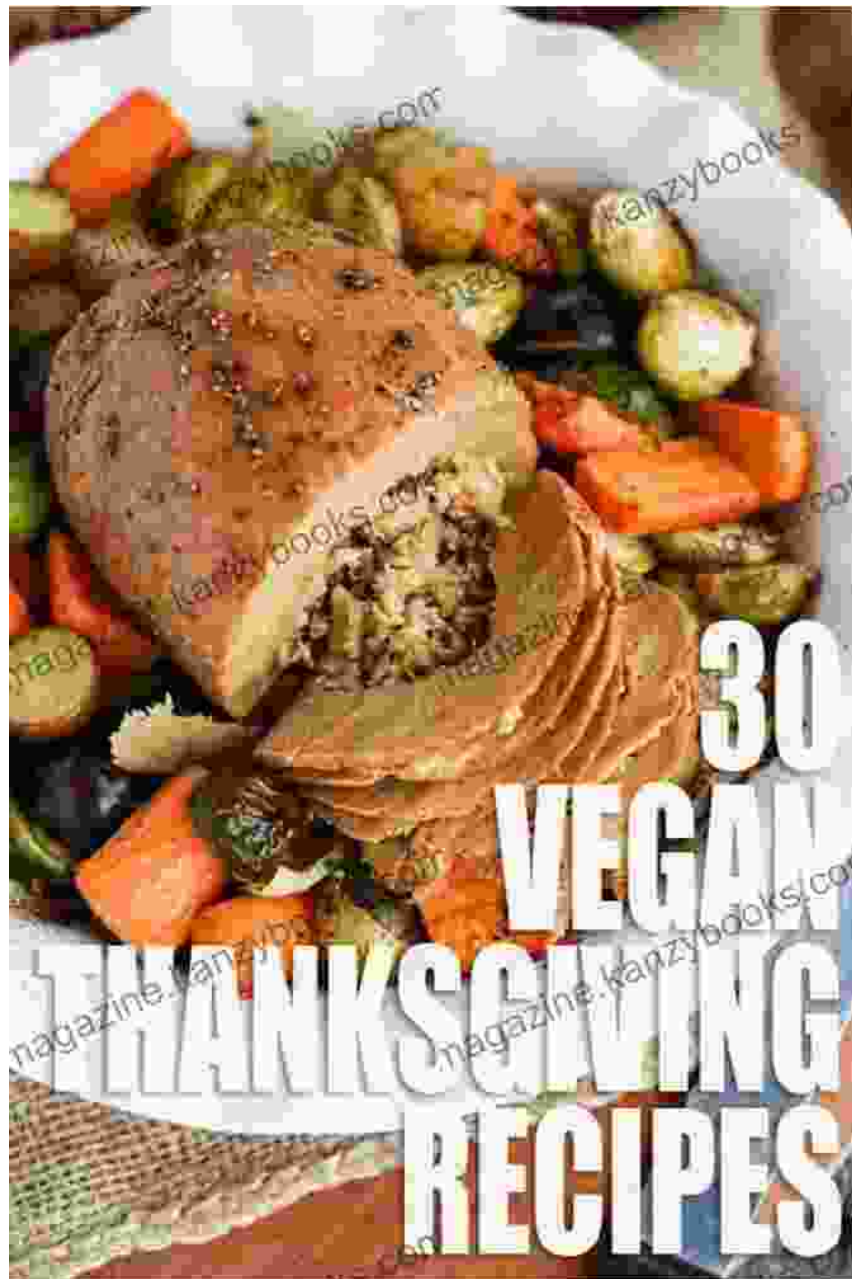
Desserts

- Pumpkin Pie
- Apple Crumble
- Pecan Pie

Recipes

Vegan Stuffed Mushrooms

These stuffed mushrooms are a delicious and easy appetizer that is perfect for Thanksgiving. They are filled with a mixture of vegan sausage, bread crumbs, and herbs, and then baked until golden brown.



Ingredients

* 12 large mushrooms * 1 tablespoon olive oil * 1/2 onion, chopped * 1/2 cup vegan sausage, crumbled * 1/2 cup bread crumbs * 1/4 cup chopped fresh parsley * 1/4 cup chopped fresh thyme * 1/2 teaspoon salt * 1/4 teaspoon black pepper

Instructions

1. Preheat oven to 375 degrees F (190 degrees C). 2. Remove the stems from the mushrooms and chop them finely. 3. Heat the olive oil in a large skillet over medium heat. Add the onion and cook until softened. 4. Add the vegan sausage to the skillet and cook until browned. 5. Add the bread crumbs, parsley, thyme, salt, and black pepper to the skillet and stir to combine. 6. Stuff the mushroom caps with the filling. 7. Bake for 15-20 minutes, or until the mushrooms are golden brown and the filling is cooked through.

Roasted Butternut Squash Soup

This roasted butternut squash soup is a creamy and flavorful soup that is perfect for a cold Thanksgiving night. It is made with roasted butternut squash, onions, garlic, and vegetable broth, and is seasoned with a blend of spices.



Ingredients

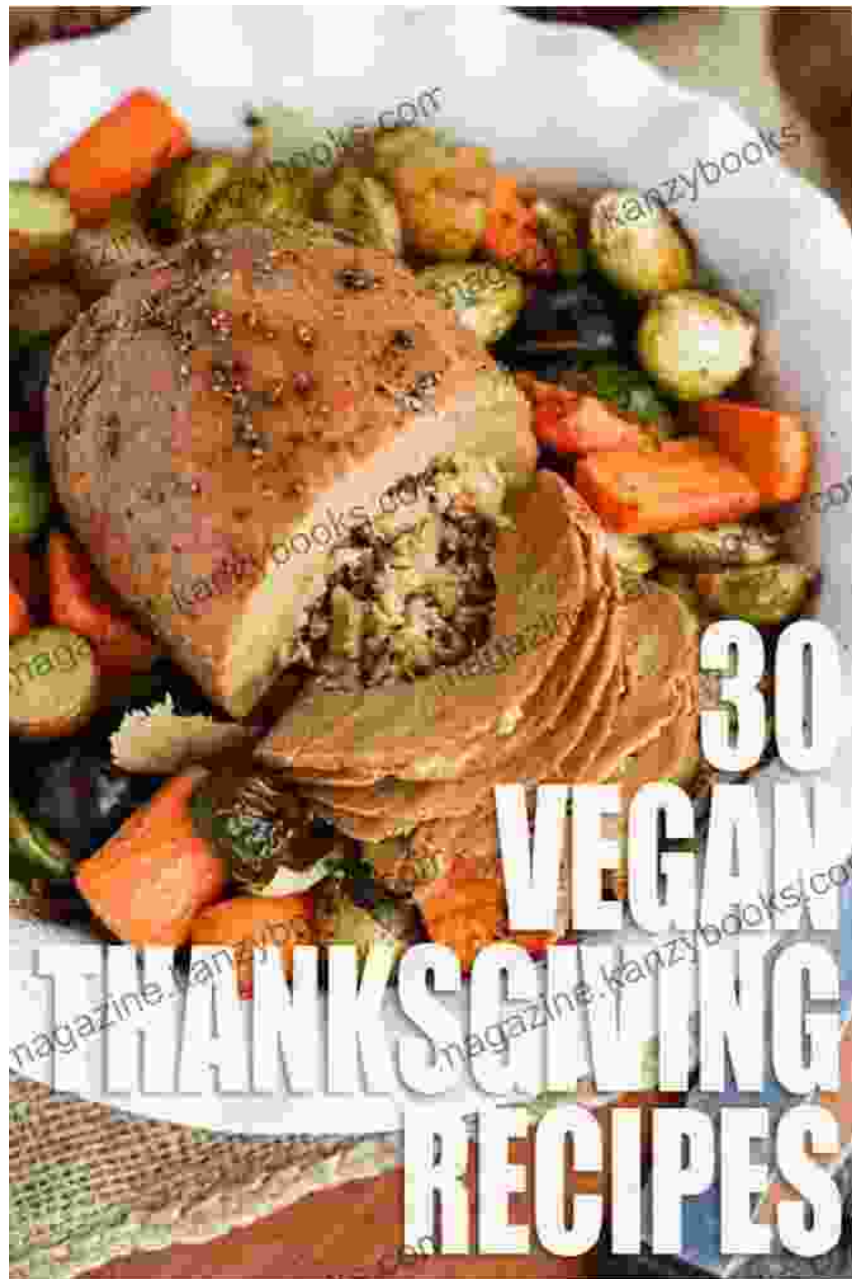
* 1 large butternut squash, peeled and cubed * 1 tablespoon olive oil * 1 onion, chopped * 2 cloves garlic, minced * 4 cups vegetable broth * 1 teaspoon ground cumin * 1/2 teaspoon ground coriander * 1/4 teaspoon ground cinnamon * 1/4 teaspoon salt * 1/4 teaspoon black pepper

Instructions

1. Preheat oven to 400 degrees F (200 degrees C). 2. Toss the butternut squash with the olive oil, cumin, coriander, cinnamon, salt, and black pepper. 3. Spread the butternut squash on a baking sheet and roast for 20-25 minutes, or until tender. 4. Transfer the roasted butternut squash to a large pot or Dutch oven. 5. Add the onion and garlic to the pot and cook over medium heat until softened. 6. Add the vegetable broth to the pot and bring to a boil. 7. Reduce heat to low and simmer for 15 minutes. 8. Puree the soup with an immersion blender or in a regular blender until smooth.

Caprese Skewers

These Caprese skewers are a colorful and refreshing appetizer that is perfect for a Thanksgiving party. They are made with fresh mozzarella balls, cherry tomatoes, and basil leaves, and are drizzled with a balsamic glaze.



Ingredients

* 12 mozzarella balls * 12 cherry tomatoes * 12 basil leaves * 1/4 cup balsamic glaze

Instructions

1. Thread the mozzarella balls, cherry tomatoes, and basil leaves onto skewers. 2. Drizzle the skewers with the balsamic glaze. 3. Serve immediately.

Vegan Turkey Roast

This vegan turkey roast is a delicious and impressive main course that is perfect for a vegan Thanksgiving dinner. It is made with



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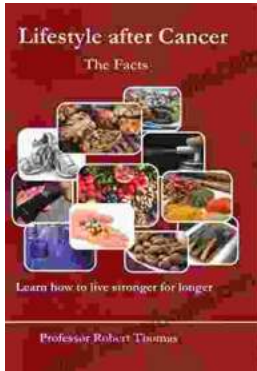
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