

Thanksgiving Menu

APPETIZERS & DIPS

- [Goat Cheese Mushroom Puff Pastries](#)
- [Rosemary White Bean Dip](#) (vegan)

SIDES & CASSEROLES

- [Gouda Mac and Cheese](#)
 - vegan option: [Vegan Mac and Cheese](#)
- [Garlic Cream Cheese Mashed Potatoes](#) with [Mushroom Gravy](#)
 - recipe with vegan subs: [Instant Pot Mashed Sweet Potatoes](#)
- [Sourdough Stuffing](#)
- [Green Bean Casserole](#)
 - vegan option: [Tater Tot Green Bean Casserole](#)
 - lighter option: [Green Beans Almondine](#)
- [Yeast Rolls](#) or [Sweet Potato Biscuits](#)

MAIN DISH

- [Panko Tofu Cutlets](#) or [Vegan Lentil Loaf](#)

DESSERT

- [Vegan Pumpkin Pie](#) or [Pumpkin Cinnamon Rolls](#)

DRINKS

- [Bourbon Spiked Mulled Apple Cider](#)

More options....

I have an entire blog post written featuring [38 Vegetarian Thanksgiving Recipes](#). If you don't like what you're looking for here, you may be able to find it there!

Shopping List Planner

SIDES

MAC AND CHEESE

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STUFFING

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GREEN BEANS

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DINNER ROLLS

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MASHED POTATOES

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MUSHROOM GRAVY

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MAIN DISH

TOFU CUTLETS OR LENTIL LOAF

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APPETIZERS

WHITE BEAN DIP

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GOAT CHEESE PUFF PASTRIES

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DESSERT

PUMPKIN PIE OR CINNAMON ROLLS

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EXTRAS

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Make Ahead and Prep Tips

FREEZER OPTIONS

Always let dishes cool to room temp before freezing. For best quality, let thaw in the fridge.

- **Lentil loaf** can be frozen for up to 3 months.
- **Mashed potatoes** can be frozen.
- **Pumpkin Cinnamon Rolls** can be frozen.

UP TO 72 HOURS IN ADVANCE

- **Dice and chop veggies:** Carrots, celery, and onion for stuffing. Refrigerate in an airtight container.
- **Mashed potatoes** can be made and refrigerated in an airtight container
- **Green bean casserole:** Make caramelized onions.
- **Sourdough stuffing:** Tear bread into bite sized pieces.

UP TO 24 HOURS IN ADVANCE

- **Puff Pastry Bites:** You can make the goat cheese and mixture 24-48 hours ahead. Prep the puff pastry in advance by slicing it into 2 x 3-inch pieces, then refreeze.
- **White Bean Dip:** Can be made 24 hours in advance. Warm in a small crockpot.
- **Mac and cheese:** Cook pasta for mac and cheese. Toss with olive oil to prevent sticking.
- **Pumpkin Pie** can be made 24 hours in advance. The filling can also be made 24 hours in advance.
- Consult shopping list for any last-minute ingredient needs.

NIGHT BEFORE

- Transfer any frozen dishes or ingredients to the fridge to thaw.
- Freeze tofu if making Tofu Cutlets.
- Set out shelf-stable ingredients like spices and dry/canned beans on the counter for easy access.

THANKSGIVING DAY

- **Stove-Top Recipes**
 - Mushroom Gravy (15 minutes)
 - Mashed Potatoes (25 minutes)
 - Gouda Mac and Cheese (30 minutes)
 - Tofu Cutlets (10 minutes on stove, 55 minutes total)
 - Stuffing (requires 10 minutes on stove)
- **Oven Recipes**
 - Dinner Rolls (20 minutes in oven, 1.5 hours total)
 - Green Bean Casserole (25 mins in oven, 1 hour 40 mins total)
 - Pumpkin Pie (50 minutes in oven, plus cooling time)
 - Stuffing (40 minutes in oven, 1 hour total)

QUESTIONS?

All of the recipes on this Thanksgiving Menu have FAQ sections on their respective blog posts. If you have a question, I may have answered it there.

Otherwise, shoot me a DM on Instagram (but I can't promise that I'll be available on Thanksgiving day!).