

Twelve Terrific Thanksgiving Recipes Gluten-Free Vegan

Thanksgiving is a time for family, friends, and food. But if you're gluten-free or vegan, finding delicious and festive recipes can be a challenge.



Twelve Terrific Thanksgiving Recipes: Gluten-Free & Vegan by Stephanie Weaver

★★★★☆ 4.2 out of 5

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That's why we've put together this collection of twelve terrific Thanksgiving recipes that are both gluten-free and vegan. From appetizers to desserts, we've got you covered.

Appetizers

- Stuffed Mushrooms
- Brussels Sprouts with Bacon
- Roasted Sweet Potato Bites

Main Course

- Herb-Roasted Turkey
- Mashed Potatoes
- Stuffing
- Green Bean Casserole

Sides

- Cranberry Sauce
- Roasted Vegetables
- Homemade Bread

Desserts

- Pumpkin Pie
- Apple Pie
- Chocolate Cake

Stuffed Mushrooms



These stuffed mushrooms are a delicious and elegant appetizer that is perfect for Thanksgiving. They are filled with a savory mixture of bread crumbs, vegetables, and herbs, and then baked to perfection.

Ingredients:

- 12 large mushrooms

- 1/2 cup chopped onion
- 1/2 cup chopped celery
- 1/2 cup chopped carrots
- 1/2 cup chopped bread crumbs
- 1/4 cup chopped fresh parsley
- 1/4 cup chopped fresh sage
- 1/4 cup olive oil
- Salt and pepper to taste

Instructions:

1. Preheat oven to 375 degrees F (190 degrees C).
2. Remove the stems from the mushrooms and chop them finely.
3. In a large bowl, combine the chopped mushroom stems, onion, celery, carrots, bread crumbs, parsley, sage, olive oil, salt, and pepper. Stir until well combined.
4. Fill the mushroom caps with the stuffing mixture.
5. Place the stuffed mushrooms on a baking sheet and bake for 20-25 minutes, or until the mushrooms are tender and the stuffing is golden brown.

Brussels Sprouts with Bacon



These Brussels sprouts with bacon are a delicious and savory side dish that is perfect for Thanksgiving. The Brussels sprouts are roasted with bacon, onions, and maple syrup, creating a sweet and smoky flavor.

Ingredients:

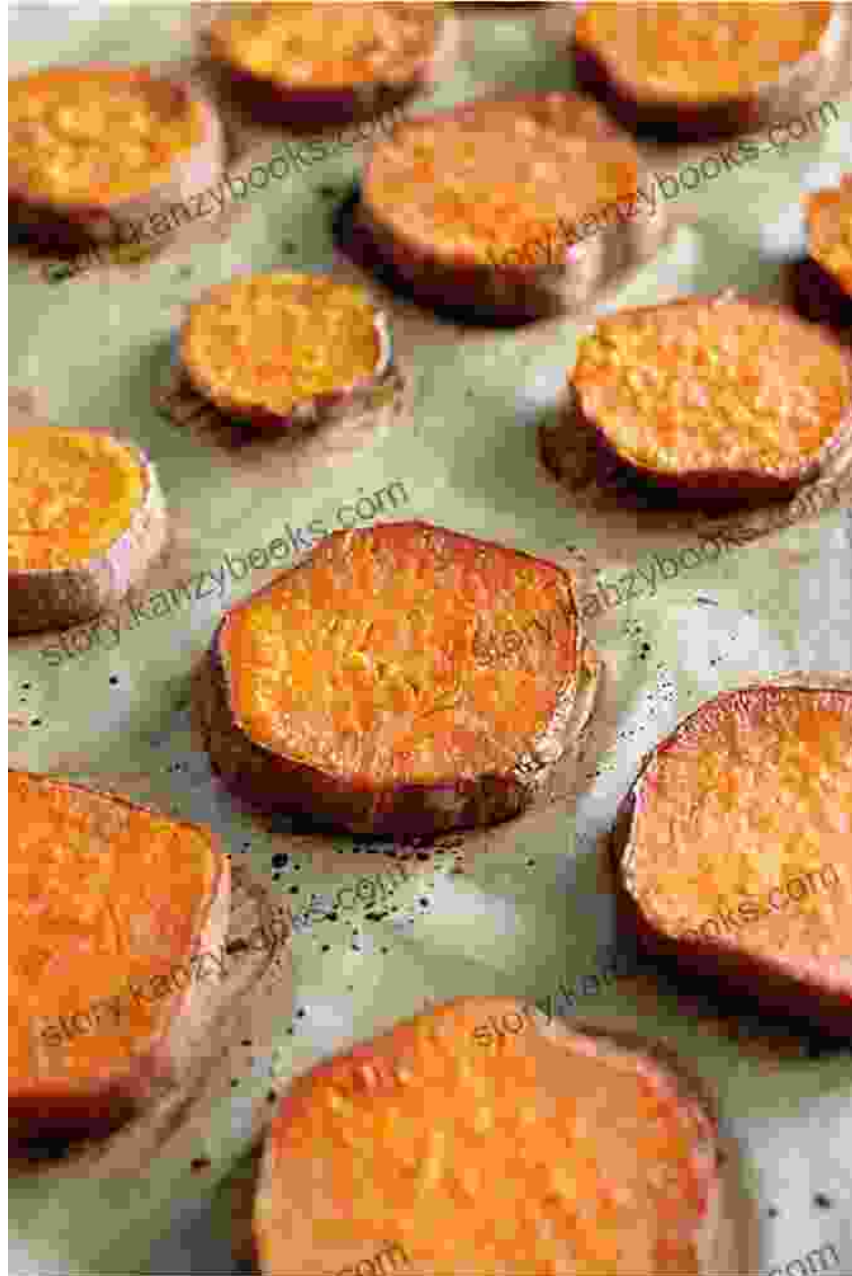
- 1 pound Brussels sprouts, trimmed and halved

- 1/2 pound bacon, chopped
- 1/2 cup chopped onion
- 1/4 cup maple syrup
- Salt and pepper to taste

Instructions:

1. Preheat oven to 400 degrees F (200 degrees C).
2. In a large bowl, combine the Brussels sprouts, bacon, onion, maple syrup, salt, and pepper. Stir until well combined.
3. Spread the mixture on a baking sheet and bake for 20-25 minutes, or until the Brussels sprouts are tender and the bacon is crispy.

Roasted Sweet Potato Bites



These roasted sweet potato bites are a delicious and healthy appetizer or side dish that is perfect for Thanksgiving. They are made with sweet potatoes, olive oil, and spices, and then roasted to perfection.

Ingredients:

- 2 pounds sweet potatoes, peeled and cubed

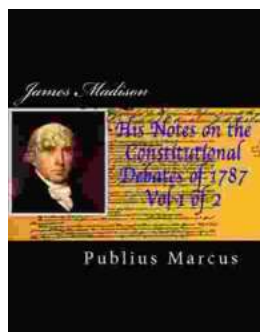
- 1/4 cup olive oil



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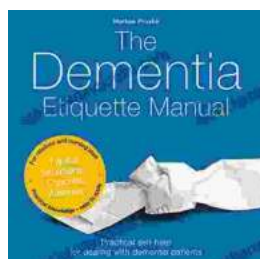
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