

Easy Vegetarian Thanksgiving Recipe Roundup

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If you read my [last post](#), you'll see that I provided you with the dishes that I chose for my own vegetarian Thanksgiving dinner last year. If you wanted just a little something different or want to mix and match different dishes, well, I've really done all the hard work for you! Here are some of my favorite vegetarian recipes that I think would be perfect for your veggie Thanksgiving dinner that even your meat-eaters will love.

Vegetarian Minestrone Soup



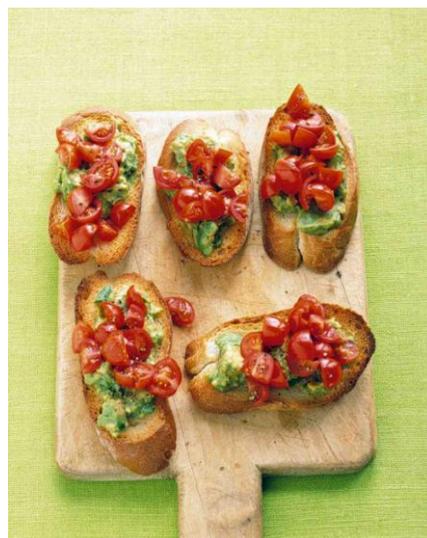
[This recipe](#) for veggie minestrone soup by [Laura](#) from [allrecipes.com](#) is one of the greatest I've seen yet. Why? Because it's so *easy*. While you may be running around all of Thanksgiving morning trying to make 8 completely different dishes, this is one that you can cook overnight. Laura's recipe calls for this soup to be made in a slow cooker, or a Crockpot. Just take roughly 20 minutes the night before Thanksgiving to put the vegetable broth, spices, vegetables, etc. into the slow cooker, give it a little stir, and then let it cook on low for 6 ½ hours. The next morning, all you have to do is boil the water and cook the macaroni (or you can even leave out the pasta to make a lighter appetizer) and this dish is completely finished!

My favorite part about this site is that you can change the serving size to however many people you're planning on serving that day, and the recipe automatically changes and is tailored to that. There's also a little box next to the ingredients that has some ingredients currently on sale in food markets that are near you right now! This entire website is very intuitive, which makes it really fun to navigate through.

Tomato Avocado Toasts

[This recipe](#) from [marthastewart.com](#) puts a little twist on your classic bruschetta appetizer. Instead of just the tomatoes, basil, and olive oil, now you're getting tomatoes, *avocado*, lemon juice, and olive oil. I chose this recipe because it's not a drab appetizer that everyone's used to seeing at every fancy dinner—this makes everything just a little more exciting! And what's better than that?

The fact that it takes only 20 minutes from prep to serve. This recipe only is enough for 8, but it's simple enough to be able to double with no intricate math needed.



Vegetable Lasagna



This has always been one of my favorite meals, and with 5 out of 5 stars from inspiredtaste.net, how could I not include this in my roundup? [This recipe](#) by [Joanne](#) and Adam Gallagher requires only 20 minutes prep time and 1 hour cooking time. Realistically, you can use any kinds of vegetables you'd like—this recipe calls for zucchini, yellow squash, roasted red peppers, and tomatoes. Joanne just suggests that you keep it to 8-10 cups of mixed vegetables altogether. This is a great and traditional dish that just about everyone is sure to love, whether they prefer meat or veggies as their main food group.

Joanne and Adam Gallagher really make attempting this recipe super easy with all of their instructional pictures and even [videos](#)! They even have suggested recipes that you may like based on the one you're currently viewing, like [baked ziti with spinach](#).

Stuffed Peppers

Looking for something other than a generic pasta dish?

Try [this recipe](#) for vegetarian stuffed peppers from tasteofhome.com. Although this one may take a little longer than the other recipes on here (30 minutes prep time and 3 ½ hours cooking time), it definitely is well worth it. However, this recipe is also incredibly *easy*.

Just like the minestrone soup, this stuffed peppers recipe is cooked right in a slow cooker, so all you have to do is put together the ingredients, sit back, and relax. You may think that eating only stuffed peppers may not be so filling, but when you're eating all of the rice, tomatoes, corn, cheese, olives, black beans, red beans, as well as the actual pepper, too, it actually turns into a pretty substantial meal!



Tasteofhome.com allows their readers to add all of the ingredients of recipes directly to their “grocery list.” Readers can add all of the ingredients (or just some) of recipes they've found to their list and print it out when they're heading to the store! You also have the option of saving recipes you've found into your “recipe box” for later use. Now, how handy is that?



Vegan Sweet Potato Pie

So now that you've gotten your appetizers and main dishes figured out, you probably want some dessert, right? [This recipe](#) for vegan sweet potato pie by [Jolinda Hackett](#) from [vegetarian.about.com](#) is *to die for*. The best part? It's also incredibly *easy*! Maybe while your stuffed peppers are cooking in the slow cooker, your pie is cooking in the oven! This recipe only takes about 10 minutes to prep and roughly 1 ½ hours to cook in the oven.

To those who aren't vegan, the ingredients may seem a little odd (*a container of silken tofu and a container of extra firm tofu—what?!*), but I promise this is nothing out of the ordinary. An extra perk to using this recipe is that since you're using tofu, this dessert pie is actually a great boost of protein, too!

Vegan Peanut Butter Chocolate Chip Cookies

Okay, so maybe you want to try something a little more classic for dessert. Here's a **vegan and gluten-free** [recipe](#) for peanut butter chocolate chip cookies in only 7 ingredients!

This recipe was created by [John and Dana](#) over at [minimalistbaker.com](#). These cookies are made only with date, a ripe banana, peanut butter, almond meal, oats, peanut butter chips, and semisweet chocolate chips.

They're so incredibly *easy* because they're so simple to make from scratch! All you do is roughly combine all of the ingredients into a mixing bowl (with a few minor other processes beforehand) and then bake in the oven for about 15 minutes. The perk? They're *healthy*, too! John and Dana claim that they're even "'healthy' enough to enjoy as a post-workout snack or after-meal dessert." So after you stuff your face at Thanksgiving dinner, this is surely a guilt-free dessert that will leave you with a smile on your face.

Want more recipes like this? John and Dana's blog is full of them! If you sign up for email updates on

minimalistbaker.com, you'll even receive a *free* copy of John and Dana's ebook "[7 Ingredients or Less.](#)"

And who doesn't love *free* and *easy*?

