

# Vegan Recipes Collection

## Vegan Mac & Cheese

### Ingredients:

- Mac noodles – 2 cups
- Soy butter – ½ cup
- Vegan cheddar cheese – 1 cup
- Bread crumbs (plain) – 1 cup
- Salt & pepper – to taste

### Method:

1. Cook pasta al dente. Remove from water and place in a small pan. While the pasta is hot, add soy butter, cheese, and salt & pepper.
2. Sprinkle on top the bread crumbs. Place under or in hot oven until bread becomes brown. Oven – 450°F.

## Cranberry Mix

### Ingredients:

- 1 can cranberries
- ½ cup orange juice
- Zest of 1 whole lemon
- Salt & pepper – to taste

### Method:

1. Open the can of cranberries and put in a small sauce pot.
2. Add lemon zest, orange juice, salt, and pepper.
3. Cook for 10 minutes on low heat.

## Stuffing for Tofu Turkey

### Ingredients:

- ½ loaf sourdough bread – 1 day old
- ½ cup cabbage – chopped
- ¼ cup celery – chopped
- Hing – pinch
- ½ cup olive oil
- Salt & pepper – to taste
- 2 cups baby spinach

### Method:

1. Cut bread into ½" cubes.
2. Heat skillet on medium heat and add oil.
3. Add cabbage, celery, hing, and spinach; cook until spinach is wilted.
4. Add bread and toss together.
5. Place in a baking pan and cook for 15–20 minutes at 350°F.

## Green Bean Almonds

### Ingredients:

- 2 cups green beans – cook al dente
- ½ cup toasted almonds
- 1 whole lemon – juice & zest
- ¼ cup olive oil
- Salt & pepper

## Tofu Turkey

(Serves 4)

### Ingredients:

- 2 lbs firm tofu – crushed by hand
- 2 raw baked potatoes
- 1 cup chopped cabbage
- ½ cup olive oil
- ¼ teaspoon fresh thyme
- ¼ teaspoon fresh sage
- Hing (asofetida) – pinch
- Salt & pepper – to taste
- ½ teaspoon nutritional yeast
- 2 soft spring roll sheets

### Method:

1. Cook potatoes until almost done, then drain.
2. When cooked, smash them and mix with tofu. Add cornstarch.
3. Heat a skillet with olive oil, add cabbage, herbs, hing, and yeast.
4. Sauté for 5 minutes. Add tofu mixture and cook for 5 minutes more.
5. Soften 2 spring roll sheets in water. Place 1 sheet on a cutting board, take half the tofu mixture, and place it on the spring roll. Form into a turkey shape, turn it over, and mold again.
6. Place in a roasting pan and cook for 10 minutes.

## Vegan Gravy

### Ingredients:

- 2 oz soy sauce
- 1 oz maple syrup
- 1 oz Bragg's aminos
- 2 oz water

### Cornstarch Slurry:

- ½ cup cold water
- ½ cup cornstarch

### Method:

1. Bring to a boil, then add cornstarch slurry to thicken.
2. Mix together — this is the thickener.