

As Thanksgiving approaches, it's the perfect time to celebrate gratitude with appetizers that are cozy, colorful, and completely plant-based. Whether you're hosting or bringing a dish to share, these vegan starters will impress guests and set a delicious tone for the feast ahead.

1. Roasted Beet Dip (Beet Mutabal)

Bright, earthy, and naturally pink, this Roasted Beet Dip brings a fresh spin to classic hummus. Made with roasted beets, garlic, lemon, and tahini, it's both flavorful and beautiful on the table.

Recipe: Zen and Zaatar –

https://zenandzaatar.com/25-delicious-vegan-thanksgiving-recipes/?utm_source=chatgpt.com

Tip: Serve with pita wedges, crackers, or a rainbow of raw veggies. Top with sesame seeds and parsley for an elegant finish.

2. Vegan Stuffed Mushrooms with Ricotta & Spinach

These Vegan Stuffed Mushrooms are savory, rich, and bite-sized — filled with a creamy cashew-ricotta and spinach mixture, then baked to perfection. Perfect for both casual and formal dinners.

Recipe: A Couple Cooks –

https://www.acouplecooks.com/vegan-thanksgiving-recipes/?utm_source=chatgpt.com

Tip: Prep the filling ahead and refrigerate. Bake right before guests arrive for warm, aromatic appetizers.

3. Vegan Cheese & Hummus Board

A festive Vegan Appetizer Board is an easy, crowd-pleasing option — featuring multiple hummus flavors, vegan cheeses, crackers, fruits, nuts, and roasted vegetables. It's simple to customize and looks stunning on the table.

Recipe: A Couple Cooks –

https://www.acouplecooks.com/vegan-thanksgiving-recipes/?utm_source=chatgpt.com

Tip: Arrange your platter with fall accents like mini pumpkins, pomegranate seeds, and fresh herbs for that Thanksgiving vibe.