

Thanksgiving Dinner



Starter: Roasted Beet & Goat Cheese Salad

Ingredients:

- 4 medium beets, peeled & cut into 1-inch pieces
- $\frac{1}{4}$ cup extra-virgin olive oil (plus more for drizzling)
- Salt to taste
- Juice of $\frac{1}{2}$ medium lemon
- $\frac{1}{2}$ cup chopped green onion (green parts only)
- 6 oz goat cheese, crumbled

Instructions:

1. Roast beets at 375 degrees F for about 1 hour.
2. Toss with olive oil, lemon juice, salt, and green onions.
3. Top with crumbled goat cheese before serving.



Main Course: Thanksgiving Turkey

(See Recipe Card)



Side: Green Bean Casserole

Ingredients

- 1 can (10.5 oz) condensed cream of mushroom soup
- 3 cans cut green beans
- $\frac{1}{2}$ cup milk
- 1 teaspoon soy sauce
- 1 small can fried onions

Instructions:

1. Preheat oven to 350°F (175°C).
2. In a baking dish, mix the cream of mushroom soup, green beans, milk, and soy sauce.
3. Bake for 30 minutes.
4. Add fried onions on top and bake for an additional 5 minutes.



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Dessert: Pumpkin Cheesecake Bars



Graham Cracker Crust:

- 2 cups crushed graham crackers (about 10 crackers)
- $\frac{1}{2}$ cup unsalted butter, melted
- 2 teaspoons cinnamon

Cheesecake Filling:

- $1\frac{1}{4}$ cups granulated sugar
- 4 cups cream cheese (room temperature)
- 1 teaspoon vanilla extract

Pumpkin Filling:

- 1 can pumpkin purée
- 4 large eggs (room temperature)
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- $\frac{1}{4}$ teaspoon cloves

Instructions

1. Preheat oven to 325°F. Place a sheet pan with boiling water on the lower rack (for moisture).
2. Prepare crust: Mix crushed graham crackers, cinnamon, and melted butter. Press into a parchment-lined 9x12x2 inch pan. Freeze for 20 minutes.
3. Make cheesecake layer: Mix cream cheese until smooth. Add sugar, vanilla, and eggs one at a time. Spread $\frac{3}{4}$ of the mixture over the frozen crust. Freeze again for 30–40 minutes.
4. Make pumpkin layer: Mix pumpkin purée, cinnamon, nutmeg, and cloves into remaining cheesecake batter. Spread over cheesecake layer.
5. Swirl topping: Drizzle reserved cheesecake mixture on top and swirl with a skewer.
6. Bake for 35–40 minutes on the rack above the water bath, until edges are set and center jiggles slightly (internal temp ~150°F).
7. Cool on wire rack, then refrigerate for 3 hours. Cut into bars once chilled.



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