Yumna's 2026 Thanksgiving Menu





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feel good foodie™

Note From Yumna



Happy holiday season!

The holiday season is for sure one of the most magical times of the year, it's a time for creating memories with loved ones and a time to reminisce and show gratitude for all the moments we've had.

I truly love that food brings people together and allows us to enjoy all the seasonal flavors and indulge in traditions at the family dinner table. This year's menu is designed to bring your family together and create unforgettable moments. The menu highlights some classics with a twist that are bursting with flavor so your holiday season is filled with delicious food and good company.

Cheers,

Yumna

Yumna's Thanksgiving Menu 2026

Starter

Butternut Squash Quinoa Salad

Main Course

Thanksgiving Turkey
Mashed Potatoes
Turkey Gravy
Green Bean Casserole
Cauliflower Casserole
Baked Cranberry Sauce
Homemade Dinner Rolls

Dessert

Mini Pumpkin Pies



Click a recipe name to view the full recipe online!

Tutorials + Favorite Kitchen Tools

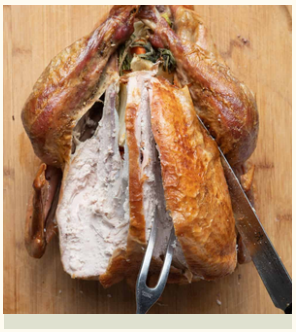
Helpful Tutorials

To make preparing a large Thanksgiving dinner that much easier, here are some helpful cooking tips, cutting tutorials, and some of my favorite tools to help bring it all together!

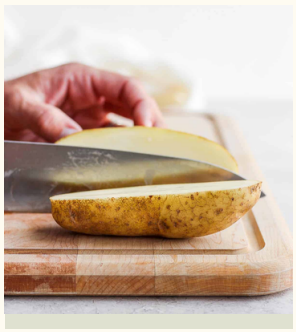
How to Cut Brussel Sprouts



How to Carve a Turkey



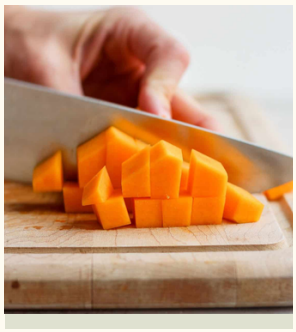
How to Cut Potatoes



How to Cut Cauliflower



How to Cut Butternut Squash



Helpful Thanksgiving Day Kitchen Tools

Check out my Amazon favorites list under **My Favorite Thanksgiving Gadgets** 🦃
You'll find everything you need to create a delicious feast this year!

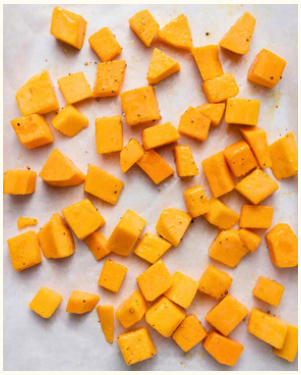


Recipes



Butternut Squash Quinoa Salad











Ingredients

For the Salad

1 small butternut squash, peeled, deseeded and cut into 1-inch cubes or slices (about 4 cups)
1 tablespoon olive oil
½ teaspoon salt
¼ teaspoon black pepper
4 cups kale, destemmed and cut
½ cup cooked quinoa
¼ cup pomegranate arils
¼ cup crumbled feta cheese

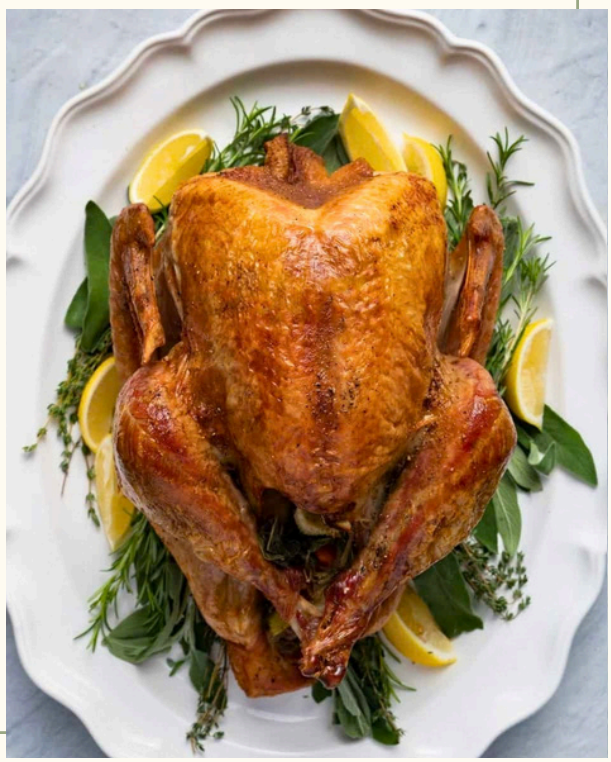
For the Dressing

¼ cup olive oil
3 tablespoons red wine vinegar
1 tablespoon honey
1 teaspoon Dijon mustard
½ teaspoon salt
¼ teaspoon black pepper

Instructions

1. Preheat the oven to 400°F. Line a large baking sheet with parchment paper.
2. Place the cubed butternut squash on the prepared baking sheet and drizzle with olive oil. Season with salt and pepper, and toss to coat. Spread into an even layer and roast for 30–35 minutes, until softened and beginning to caramelize. Set aside to cool while preparing the rest of the salad.
3. In a large serving bowl, whisk together the dressing ingredients. Add the chopped kale and massage the dressing into it with your hands to soften it.
4. Add the cooked quinoa and cooled butternut squash to the kale and toss carefully to combine.
5. Sprinkle pomegranate arils and crumbled feta on top. Serve at room temperature or allow to cool in the fridge.

Thanksgiving Turkey











Ingredients

1 (15-pound) whole turkey, neck and giblets removed
1 onion, quartered
3 celery stalks, coarsely chopped
1 carrot, coarsely chopped
2 tablespoons salt
1 tablespoon black pepper
4 tablespoons butter
6 fresh rosemary sprigs
¼ cup fresh sage leaves

Instructions

1. Preheat oven to 325°F. Remove the thawed turkey from the fridge 1 hour before roasting. Remove the neck and giblets from the cavity and set aside.
2. Place turkey breast side up in a roasting pan. Pat the outside and inside dry with paper towels. Stuff the onion, celery and carrot inside the cavity.
3. Fold wing tips under the bird. Tie the legs together with twine or dental floss.
4. Season the inside and outside generously with salt and pepper.
5. In a small saucepan over medium heat, melt the butter. Add the herbs and cook for 1–2 minutes. Remove herbs with tongs and place inside the turkey.
6. Brush melted butter all over the turkey, including the sides. Rub some butter underneath the skin with your hands.
7. Roast uncovered for 15 minutes per pound, about 3 hours and 45 minutes for a 15-pound turkey. A thermometer in the thickest part of the thigh should read 165°F–170°F. Rest for 15–20 minutes before carving.

Turkey Gravy











Ingredients

¼–½ cup turkey drippings
2 tablespoons cornstarch
¼ cup water
Salt and pepper, to taste

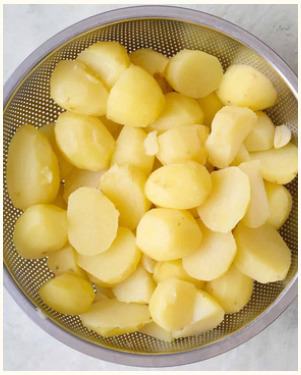
Instructions

1. Carefully pour all drippings into a sauce pot and allow to sit for 5 minutes. Use a spoon to skim off the fat.
2. Whisk the cornstarch and water together in a small bowl to remove lumps.
3. Bring drippings to a simmer and taste for saltiness. If too salty, add water 1 tablespoon at a time until the flavor is where you want it.
4. Slowly whisk the slurry into the drippings a little at a time. Let the gravy return to a boil and thicken before adding more. You may not need all the slurry. Save any leftover for another use.

Mashed Potatoes











Ingredients

4 pounds Yukon Gold potatoes, peeled and cut into 2-inch chunks
6 garlic cloves, peeled and halved
2½ teaspoons salt, divided
8 ounces low-fat sour cream
1 cup low-sodium vegetable broth
2 tablespoons butter
1 teaspoon black pepper
Chopped parsley, for serving

Instructions

1. Place potatoes, garlic and 2 teaspoons salt in a large pot. Cover with 1 inch of cold water. Bring to a boil over medium-high heat, then cook for 10–12 minutes, until fork-tender. Drain and immediately transfer to a stand mixer fitted with the paddle attachment.
2. Add sour cream, broth, butter, remaining ½ teaspoon salt and black pepper. Mix until the potatoes break down and reach your desired consistency. You can also use a hand mixer or potato masher.
3. Serve warm with parsley, if desired.

Green Bean Casserole











Ingredients

Mushroom sauce & green beans:

1 tablespoon olive oil
1 pound mushrooms, sliced
1 large onion, thinly sliced
3 garlic cloves, minced
2 cups 2% milk
3 tablespoons cornstarch
2 tablespoons water
2 teaspoons soy sauce
½ teaspoon salt
½ teaspoon black pepper
2 pounds frozen cut green beans
Cooking spray

Crispy onion topping:

1 large onion, very thinly sliced
¼ cup all-purpose flour
½ cup panko breadcrumbs
½ teaspoon salt
¼ teaspoon black pepper
2 tablespoons olive oil

Instructions

Make the baked crispy onions

1. Preheat oven to 425°F. Line a large baking sheet with parchment paper.
2. In a bowl, toss onions with flour, panko, salt & pepper. Drizzle with oil and toss again until evenly coated.
3. Spread onions in a single layer on baking sheet & bake for 15–20 mins, tossing halfway, until golden and crisp.

Make the mushroom sauce

4. In a large skillet over medium-high heat, add olive oil and mushrooms. Cook until browned, softened and releasing liquid, about 10 minutes.
5. Reduce to medium, add onion and garlic, and cook until onions are translucent, about 5 minutes more.
6. Add milk and bring to a low simmer. In a small bowl, stir together cornstarch and water, then add to the skillet. Stir frequently until thickened. Add the soy sauce, salt and pepper and stir again to combine.

Assemble and bake

7. Place the frozen green beans in a 9x13 baking dish. Pour the mushroom mixture over the green beans and stir to coat. Top evenly with the baked crispy onions.
8. Bake until the casserole is bubbling and the topping is golden, 10–15 minutes. Serve warm.

Cauliflower Casserole











Ingredients

1 large head cauliflower, cut into bite-size florets
2 tablespoons olive oil
1 teaspoon salt
½ teaspoon black pepper
½ teaspoon garlic powder
2 tablespoons unsalted butter
2 tablespoons all-purpose flour
1 cup whole milk
½ cup grated Parmesan cheese
1 teaspoon Dijon mustard
1 cup shredded cheddar cheese, divided
Chopped fresh parsley, for serving

Instructions

1. Preheat the oven to 425°F. Add cauliflower to a 9×13-inch baking dish. Drizzle with olive oil and season with salt, pepper and garlic powder. Toss to coat.
2. Roast uncovered for 20 minutes, until just tender and starting to brown.
3. Meanwhile, melt butter in a saucepan over medium heat. Add flour and whisk for 1 minute. Slowly whisk in milk and cook for 3–4 minutes, until slightly thickened.
4. Remove from the heat and stir in Parmesan, Dijon and ½ cup cheddar until smooth.
5. Pour the sauce over the cauliflower and gently toss to coat. Sprinkle the remaining ½ cup cheddar on top.
6. Bake uncovered for 10–15 minutes, until the cheese is melted and sauce is bubbling. Sprinkle with parsley.

Baked Cranberry Sauce











Ingredients

12 ounces cranberries
½ cup granulated sugar
¼ cup water
¼ teaspoon cinnamon
½ cup chopped pecans
¼ cup orange marmalade

Instructions

1. Preheat the oven to 350°F.
2. Combine cranberries, sugar, water and cinnamon in an 8×11-inch baking dish. Cover with aluminum foil and bake for 1 hour, stirring halfway through.
3. When cranberries are tender and bubbly, remove from the oven. Fold in pecans and orange marmalade.
4. Allow to come to room temperature and refrigerate.

Mini Pumpkin Pies











Ingredients

1¼ cups pumpkin purée
½ cup coconut cream
½ cup cane sugar
2 tablespoons cornstarch
½ teaspoon vanilla extract
2 teaspoons pumpkin spice blend
¼ teaspoon salt
½ pound pie dough or two 9-inch premade pie crusts
Whipped cream, for serving

Instructions

1. Preheat the oven to 375°F.
2. Place pumpkin purée, coconut cream, sugar, cornstarch, vanilla, pumpkin pie spice blend and salt in a large bowl. Whisk to combine.
3. Use a 4-inch round cookie cutter to cut 12 rounds of pie crust, re-rolling scraps as needed.
4. Press each dough round tightly into a muffin cup with your fingers to form a cup.
5. Divide the pumpkin filling among the muffin cups. Bake for about 25 minutes, until the filling sets and the crust is golden brown.
6. Cool in the pan for at least 10 minutes before transferring to a wire rack to cool completely. Serve with whipped cream, if desired.

Homemade Dinner Rolls











Ingredients

3 ½ cups all-purpose flour
1 teaspoon salt
1 tablespoon instant yeast
1 cup whole milk, warmed
4 tablespoons olive oil, plus more for brushing
1 large egg
2 tablespoons honey

Instructions

1. In a large bowl, combine flour, salt and instant yeast. Whisk to evenly distribute everything.
2. In a small bowl, combine milk, oil, egg and honey.
3. Add wet ingredients to dry. Stir until all of the flour is incorporated. Cover and allow to sit for 10-15 mins.
4. Scrape dough onto a lightly floured surface. Knead for 8-10 minutes or until smooth and stretchy using a folding motion, adding more flour when needed.
5. Place dough in an oiled bowl and cover with plastic wrap. Let rise in a warm area until 2.5 times the size, about 90 minutes.
6. Scrape dough out onto a lightly floured surface. Cut into 15 even pieces (about 55 grams each).
7. Taking one piece at a time, fold the edges into the center, pinch them closed, and then roll the ball in your hands. Place the dough seam side down a 9x13 baking dish and repeat with the remaining pieces.
8. Cover dough balls loosely with plastic wrap. Allow to rise until doubled in size, about 30 minutes.
9. While the dough is rising the second time, preheat oven to 375° F. Once doubled in size, uncover and place in the oven on a middle rack.
10. Bake for 15-20 minutes until golden brown. Remove from the oven and while still hot, brush with olive oil.

Grocery Lists



Full Grocery List

Dairy

- [ ] butter (1 stick)
- [ ] low-fat sour cream (8 oz tub)
- [ ] cheddar cheese (4 oz)
- [ ] grated Parmesan cheese (5 oz tub)
- [ ] feta cheese (4 oz container)
- [ ] 2% milk (1 quart)
- [ ] whole milk (1 pint)
- [ ] egg (1 large)
- [ ] whipped cream (optional)

Meat

- [ ] whole turkey (15 lb)

Frozen

- [ ] cut green beans (2 lb)

Produce

- [ ] Yukon Gold potatoes (4 lb)
- [ ] butternut squash (1 small)
- [ ] onions (3 large)
- [ ] mushrooms (1 lb)
- [ ] celery (3 stalks)
- [ ] carrot (1)
- [ ] cauliflower (1 large head)
- [ ] garlic (9 cloves)
- [ ] kale (4 cups)
- [ ] pomegranate arils (¼ cup)
- [ ] cranberries (12 oz)

Pantry Goods

- [ ] cooking spray
- [ ] olive oil (1 bottle)
- [ ] panko breadcrumbs (small tub)
- [ ] pumpkin purée (15 oz can)
- [ ] coconut cream (1 can)
- [ ] quinoa (small bag)
- [ ] chopped pecans (½ cup)
- [ ] orange marmalade (small jar)
- [ ] Dijon mustard (small jar)
- [ ] soy sauce (small bottle)
- [ ] red wine vinegar (small bottle)
- [ ] low-sodium vegetable broth (1 can)
- [ ] honey

Baking Supplies

- [ ] all-purpose flour (4 cups)
- [ ] sugar (1 cup)
- [ ] vanilla extract
- [ ] cornstarch
- [ ] instant yeast (1 tablespoon)

Herbs & Seasonings

- [ ] rosemary (6 sprigs)
- [ ] sage leaves (¼ cup)
- [ ] parsley (optional)
- [ ] cinnamon
- [ ] garlic powder
- [ ] pumpkin pie spice

Shopping NOTES

Bakery

- [ ] pie crusts (two 9-inch crusts)

Grocery List by Recipe

Thanksgiving Turkey

- [ ] whole turkey (15 lb)
- [ ] onion (1)
- [ ] celery (3 stalks)
- [ ] carrot (1)
- [ ] butter (4 tablespoons)
- [ ] rosemary (6 sprigs)
- [ ] sage leaves (¼ cup)

Butternut Squash Quinoa Salad

- [ ] butternut squash (1 small)
- [ ] kale (4 cups)
- [ ] quinoa (½ cup cooked)
- [ ] pomegranate arils (¼ cup)
- [ ] feta cheese (¼ cup)
- [ ] olive oil (5 tablespoons)
- [ ] red wine vinegar (3 tablespoons)
- [ ] honey (1 tablespoon)
- [ ] Dijon mustard (1 teaspoon)

Cauliflower Casserole

- [ ] cauliflower (1 large head)
- [ ] olive oil (2 tablespoons)
- [ ] garlic powder (½ teaspoon)
- [ ] butter (2 tablespoons)
- [ ] all-purpose flour (2 tablespoons)
- [ ] whole milk (1 cup)
- [ ] grated Parmesan cheese (½ cup)
- [ ] Dijon mustard (1 teaspoon)
- [ ] cheddar cheese (1 cup)
- [ ] parsley (optional)

Mashed Potatoes

- [ ] Yukon Gold potatoes (4 lb)
- [ ] garlic (6 cloves)
- [ ] low-fat sour cream (8 oz)
- [ ] low-sodium veg. broth (1 cup)
- [ ] butter (2 tablespoons)
- [ ] parsley (optional)

Turkey Gravy

- [ ] turkey drippings (¼–½ cup)
- [ ] cornstarch (2 tablespoons)

Baked Cranberry Sauce

- [ ] cranberries (12 oz)
- [ ] sugar (½ cup)
- [ ] cinnamon
- [ ] chopped pecans (½ cup)
- [ ] orange marmalade (¼ cup)

Green Bean Casserole

- [ ] onions (2 large)
- [ ] all-purpose flour (¼ cup)
- [ ] panko breadcrumbs (½ cup)
- [ ] olive oil (3 tablespoons)
- [ ] mushrooms (1 lb)
- [ ] garlic (3 cloves)
- [ ] 2% milk (2 cups)
- [ ] cornstarch (3 tablespoons)
- [ ] soy sauce (2 teaspoons)
- [ ] frozen cut green beans (2 lb)
- [ ] cooking spray

Homemade Dinner Rolls

- [ ] all-purpose flour (3½ cups)
- [ ] instant yeast (1 tablespoon)
- [ ] whole milk (1 cup)
- [ ] olive oil (¼ cup + brushing)
- [ ] egg (1 large)
- [ ] honey (2 tablespoons)

Mini Pumpkin Pies

- [ ] pumpkin purée (1¼ cups)
- [ ] coconut cream (½ cup)
- [ ] sugar (½ cup)
- [ ] cornstarch (2 tablespoons)
- [ ] vanilla extract (½ teaspoon)
- [ ] pumpkin pie spice
- [ ] pie crusts (two 9-inch crusts)
- [ ] whipped cream (optional)

Shopping NOTES

Printable Menu

Happy Thanksgiving



STARTER

Butternut Squash Quinoa Salad

MAIN COURSE

Thanksgiving Turkey
Turkey Gravy
Mashed Potatoes
Green Bean Casserole
Cauliflower Casserole
Baked Cranberry Sauce
Homemade Dinner Rolls

DESSERT

Mini Pumpkin Pies

Happy Thanksgiving



STARTER

Butternut Squash Quinoa Salad

MAIN COURSE

Thanksgiving Turkey
Turkey Gravy
Mashed Potatoes
Green Bean Casserole
Cauliflower Casserole
Baked Cranberry Sauce
Homemade Dinner Rolls

DESSERT

Mini Pumpkin Pies

Happy Thanksgiving



STARTER

Butternut Squash Quinoa Salad

MAIN COURSE

Thanksgiving Turkey

Turkey Gravy

Mashed Potatoes

Green Bean Casserole

Cauliflower Casserole

Baked Cranberry Sauce

Homemade Dinner Rolls

DESSERT

Mini Pumpkin Pies

Thanksgiving Prep Timeline

CLICK FOR RECIPE



Thanksgiving Turkey

5 days before:
Thaw in fridge; allow 1 day per 4–5 lbs.

1 day before:
Chop vegetables and refrigerate.

Day of:
Roast to 165°F; rest 15–20 minutes, then carve.



Mashed Potatoes

1 day before:
Peel and cut potatoes, store in water in fridge.

Morning of:
Boil and mash; reheat with a splash of broth.



Squash Quinoa Salad

2 days before:
Whisk dressing; refrigerate.

1–2 days before:
Cook quinoa and roast squash; chill separately.

Morning of:
Massage kale; add squash, quinoa and toppings.



Green Bean Casserole

1 day before:
Prep mushroom sauce and refrigerate. Bake crispy onions; cool and store airtight at room temperature.

Day of:
Warm sauce; assemble, add onions and bake.



Cauliflower Casserole

1 day before:
Cut cauliflower; shred cheddar and Parmesan; refrigerate.

Day of:
Roast cauliflower and prepare cheese sauce.

Before serving:
Assemble and bake at 425°F until bubbling.



Baked Cranberry Sauce

2 days before:
Bake sauce; fold in pecans and marmalade.

1 day before:
Keep covered in the refrigerator.

Day of:
Serve chilled or bring to room temperature.



Homemade Dinner Rolls

1 day before:
Bake rolls, cool and store airtight.

Morning of:
Rewarm rolls, covered.

Just before dinner:
Serve warm with butter.



Turkey Gravy

Before dinner:
Set out cornstarch and a whisk.

While turkey rests:
Skim drippings; whisk in slurry until thick.



Mini Pumpkin Pies

1 day before:
Bake pies, cool fully and refrigerate.

Morning of:
Keep covered and chilled until serving.

Before serving:
Top with whipped cream, if desired.

Thanksgiving Prep Timeline

A simple game plan so your holiday meal comes together on time.

Prep Ahead



5 Days Before

- Start thawing the 15 lb turkey in the refrigerator.
- Plan on about 1 day per 4–5 pounds.



2 Days Before

- Bake cranberry sauce; cool and refrigerate.
- Whisk salad dressing and refrigerate.
- Cook quinoa and roast squash; refrigerate separately.



1 Day Before

- Peel and cut potatoes; store in water.
- Chop turkey vegetables; gather rosemary and sage.
- Make mushroom sauce.
- Bake crispy onions.
- Cut cauliflower and shred cheddar + Parmesan.
- Bake mini pumpkin pies.
- Bake dinner rolls.

Thanksgiving Day Game Plan



Morning

- Roast turkey at 325°F until it reaches 165°F.
- Make mashed potatoes.
- Roast cauliflower and make cheese sauce; assemble casserole.
- Assemble green bean casserole; keep onions separate.



Turkey Roasts

- Finish salad components.
- Set out serving dishes.
- Bring cranberry sauce closer to room temperature.



Turkey Rests

- Increase oven to 425°F.
- Bake the cauliflower casserole.
- Add onions to green bean casserole and bake.
- Make gravy.
- Reheat mashed potatoes with broth.
- Rewarm dinner rolls.



15 Minutes Before Dinner

- Carve turkey.
- Finish quinoa salad with feta and pomegranate.
- Garnish cauliflower casserole with parsley.
- Transfer everything to serving dishes.



Dessert

- Top mini pumpkin pies with whipped cream.
- Serve dessert after dinner.



Oven Game Plan: Keep the turkey at 325°F. Once it comes out, raise the oven to 425°F and use that window for both casseroles and the dinner rolls.