

## Vegan Thanksgiving Roast

- 1 Tofurkey Roast (not the big dinner pack)
- 32oz of Mushroom Gravy (I used Organic Imagine Natural Creations Vegetarian Mushroom Gravy)
- 2-3 Cups of Portobello Mushrooms
- 2 Large Red Potatoes
- 2 Large Carrots
- 1 Large Yellow Onion
- 4 Tbs (or 1/2 stick) of Earth Balance Vegan Butter



### Here's What You Do:



- With your hands, coat the entire Tofurkey Roast with the vegan butter & place it in the crock pot\*
- Chop the potatoes, carrots and onion into large chunks and place in the crock pot with the roast.
- Place the mushrooms on top & cover with mushroom gravy (the roast should barely peek out)
- Let it simmer on the highest setting over night (or 8-10 hours)
- Place the Tofurkey on a pretty dish, surrounded by the veggies, slice and enjoy!

*\*If you don't have a crock pot, you can cover and bake the roast in a large glass pan at 200 degrees for 4-6 hours.*