November 2026 Recipe Collection

1PL8 Kitchen Philosophy

COOK. GATHER. SHARE.

November is about learning how to:

- Cook for your family without being overwhelmed
- Stretch ingredients across multiple meals
- Prepare for Thanksgiving before Thanksgiving Day
- Use leftovers creatively
- Reduce food waste
- Enjoy traditional holiday foods
- Build confidence in the kitchen
- Make the table a place where people want to gather

Cook Once → Eat More Than Once

WEEK 1 — NOVEMBER 2–6

THANKSGIVING COUNTDOWN BEGINS

Theme: Start practicing before the big day.

This week introduces Thanksgiving flavors without making Thanksgiving dinner.

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1. Herb-Roasted Chicken

Serves: 5–6
Prep: 10 minutes
Cook: 40–50 minutes

Ingredients

- 2½–3 lb boneless chicken breasts or thighs

- 2 tbsp olive oil
- 1 tsp dried rosemary
- 1 tsp dried thyme
- 1 tsp garlic powder
- 1 tsp paprika
- 1 lemon
- 1 tsp kosher salt
- ½ tsp black pepper

Directions

1. Heat oven to 425°F.
2. Pat chicken dry.
3. Rub with olive oil.
4. Season with rosemary, thyme, garlic, paprika, salt and pepper.
5. Add lemon slices.
6. Roast until chicken reaches 165°F.
7. Rest 5–10 minutes before slicing.

1PL8 Leftover Move

Reserve 2 cups for:

Chicken Harvest Bowls

and another portion for:

Chicken & Vegetable Soup.

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2. Cranberry Apple Harvest Rice Bowls

Serves: 5

Ingredients

- 3 cups cooked brown rice
- 2 cups leftover roasted chicken
- 2 apples
- ½ cup dried cranberries
- 3 cups greens
- ½ cup roasted carrots

- ½ cup pumpkin seeds or sunflower seeds

Apple-Dijon Dressing

- 2 tbsp Dijon mustard
- 1 tbsp maple syrup
- 2 tbsp lemon juice
- 3 tbsp olive oil
- 1 tbsp water
- Salt and pepper

Directions

1. Whisk dressing.
2. Add greens to bowls.
3. Add rice.
4. Add sliced chicken.
5. Add apples, cranberries and carrots.
6. Sprinkle with seeds.
7. Drizzle with dressing.

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3. Chicken & Vegetable Soup

Serves: 6

Ingredients

- 3 cups cooked chicken
- 1 onion
- 4 carrots
- 3 celery stalks
- 2 potatoes
- 6 cups low-sodium chicken broth
- 1 tsp thyme
- 1 bay leaf
- 2 garlic cloves
- Salt and pepper

Directions

1. Sauté onion, carrots and celery.

2. Add garlic.
3. Add potatoes and broth.
4. Add thyme and bay leaf.
5. Simmer 20 minutes.
6. Add chicken.
7. Simmer another 5–10 minutes.
8. Remove bay leaf.

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4. Turkey & Cranberry Sandwiches

Serves: 5

Ingredients

- 10 slices whole-grain bread
- 1 lb sliced turkey
- ½ cup cranberry sauce
- ½ cup Greek yogurt
- Lettuce
- 1 apple
- 5 slices cheese

Directions

1. Mix cranberry sauce and Greek yogurt.
2. Spread onto bread.
3. Add turkey.
4. Add thinly sliced apple.
5. Add lettuce and cheese.
6. Close sandwich and serve.

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5. Thanksgiving Vegetable Sheet Pan

Serves: 5

Ingredients

- 2 sweet potatoes

- 4 carrots
- 1 lb Brussels sprouts
- 1 onion
- 2 tbsp olive oil
- 1 tsp thyme
- ½ tsp garlic powder
- Salt and pepper

Directions

1. Heat oven to 425°F.
2. Cut vegetables into similar-sized pieces.
3. Toss with olive oil and seasoning.
4. Roast 30–40 minutes.
5. Turn vegetables halfway through.
