A Simple & Delicious Thanksgiving Meal for Six:

A Stress-Free Guide

1. Mindset & Menu Strategy

Thanksgiving doesn't have to be complicated to be memorable. The goal here is **simplicity**, **warmth**, and great **flavor** with **minimal stress**. Choose dishes that can be prepped ahead and rely on oven roasting and simple stovetop steps.

2. The Menu - Feeds 6 Adults Comfortably

Main Dish:
- Herb Butter Roasted Turkey Breast (Bone-in, 3–4 lbs)

Side Dishes:
- Crispy Roasted Potatoes with Garlic & Rosemary
- Classic Stuffing with Caramelized Onions & Herbs
- Maple-Glazed Carrots
- Simple Green Salad with Lemon-Honey Vinaigrette

Sauce:
- Easy Stovetop Gravy

Dessert:
- Bakery pie (pumpkin or apple) with homemade whipped cream

3. Grocery Shopping List

Produce:
- Garlic, rosemary, thyme, carrots, mixed greens, lemons, onions, celery

Protein:
- 1 bone-in turkey breast (3–4 lbs)

Pantry & Baking:
- Olive oil, salt, pepper, maple syrup, Dijon mustard, broth, butter, bread, flour

Dessert:
- Pie + heavy cream

4. Make-Ahead Timeline

2 Days Before:
- Buy groceries
- Cube bread for

Day Before:
- Prep salad dressing and vegetables
- Make herb butter for turkey

Thanksgiving Day

- Roast turkey, bake stuffing, roast potatoes, cook carrots, make gravy, toss salad, whip cream.

5. Hosting & Kitchen Tips

- Use sheet pans to simplify cooking.
- Warm is fine—doesn't need to be hot.
- Candles + music = instant cozy atmosphere.
- Ask one guest to help—it brings warmth to the kitchen.

6. Table & Atmosphere

- A table runner, two candles, and a bowl of apples or oranges is simple and beautiful.
- Play soft jazz, folk, or acoustic playlists to set the tone.