



Spoonful of Easy

Easiest Ever Thanksgiving Dinner Shopping List:

- Plastic plates/napkins/cups/silverware/tablecloths if needed/wanted
- 1 8 oz. container of sour cream
- 1 16 oz. container of French onion dip (by the sour cream)
- Sister Schubert's rolls (in the freezer section)
- Cool whip or whipping cream
- Butter
- Drinks: 2-liters of pop, wine (yes, go for that!)
- Slow cooker liners (optional)
- 2 8 oz. Idaho potatoes mixes (go with plain or buttery)
- Pumpkin Pie spice
- Brown Sugar
- 1 yellow cake mix
- 2 15 oz. cans of pumpkin (try the center fall baking display first)
- 1 16 oz. can of French Fried onions (these were right above the canned green beans in my store)
- 4 cans of French style green beans
- Frozen Turkey breast (ordered from Schwan's or in store)
- Ice

Cooking tools to have out:

- Two crockpots
- Baking dish or roasting pan
- A 9 x 13 pan
- A baking sheet
- Spatulas and spoons

Serving Stuff:

- 3 Spoons/scoops (Green bean casserole, mashed potatoes and pumpkin pie)
- Carving set or big knife and fork (Turkey)
- Spoon (Cool Whip) and a knife for the butter

Timing cheat sheet:

Dinner time goal: _____

4 hours before you want to eat

Start these steps at: _____

- Make sure all drinks are in the fridge/cooler so they're ready to go
- Defrost the Cool Whip if you bought it frozen
- Set out a stick of butter if you're using the real stuff.
- Start the Green Bean Casserole
- Start the Crockpot Pumpkin Pie
- Set the timer on your phone for 2 hours for the start of the next step

2 hours before you want to eat

Start these steps at: _____

- Start the turkey
- Set the timer on your phone for 1 hour and 45 minutes for the next step

45 minutes before you want to eat

Start these steps at: _____

- Start the mashed potatoes
- Set the timer on your phone for 35 minutes for the next step

10 minutes before you want to eat

Start this step at: _____

- Start the rolls

Recipes Overview

Green Bean Casserole

Start it: 4 hours before you want to eat **Active time:** 7 minutes

Keep it simple recipe details: Drain your four cans of green beans, mix them with two cans of cream of mushroom soup and mix about half of your can of French fried onions right into the mixture. Pour the mixture into your Crockpot (I didn't use them for the pictures, but IRL I also use slow cooker liners to cut down on clean up stress. Find them [here](#).) Cook on low for 4 hours. Right before you serve it, sprinkle the top with the rest of the French fried onions.

Crockpot Pumpkin Pie

Start it: 4 hours before you want to eat **Active time:** 8 minutes

Keep it simple recipe details: Pour your two cans of pumpkin into the bottom of your Crockpot and sprinkle it liberally with cinnamon sugar and give it a sprinkle of pumpkin pie spice too. No need to measure, just give it a little swoosh. Sprinkle your dry yellow cake mix on top. Soften 2 sticks of butter in the microwave and glob it on top of the cake mix. Don't stir anything. Hit the top with another round of cinnamon sugar. Put it on high for 4 hours.

The Turkey

Start it: 2 hours before you want to eat **Active time:** 1 minute

Keep it simple recipe details: This does require a little planning ahead because you have to order the turkey breast from [Schwan's](#). But -- and this is a big but -- there's no defrosting or messing around of any kind required. It roasts right in a bag in its own juices and it was fantastic. If you're not familiar with Schwan's, they're kind of like the original Instacart. You can have a delivery driver come to your door or they'll ship it UPS. Don't stress if you don't want to time the delivery for when you're home, they can deliver during the day in a stay cool freezer bag so you can just grab it when you get home. You can order the exact turkey I used [here](#). Again, no defrosting or prep. As in zero. Straight from the freezer. There are great options to make turkey in the oven for sure, but then you have to defrost, and then if you forget it's a whole to do. Put in your [Schwan's](#) order (seriously everything I've ever had from there is delicious and my mom has been a customer for at least 25 years) and have this step done! Just follow the instructions on the bag which basically equates to turning on the oven and putting the whole thing in a baking dish.

The Mashed Potatoes

Start it: 45 minutes before you want to eat **Active time:** 10 minutes

My friend [Morgan](#) mentioned that this was her mom's go to mashed potato recipe to me and it sounded AMAZING. But, I'm not much of a real potato masher. Like zero. So my brain held onto it for seriously like eight years (nope, no idea where I put my car keys, but memorized a recipe and kept it in mind for almost a decade #operationalexcellence). So the credit goes to Morgan's mom, Michelle for this one and I pared down the steps just a bit.

Keep it simple recipe details: Prepare two packets of the Idaho buttery potatoes -- definitely go for the Idaho brand as they're the least fussy ones out there. I cooked the water in the microwave, poured it into a bowl, whisked in the potato flakes and then added more hot water and whisked in my second batch of flakes. Then stir in one 8 oz. container of sour cream and a 16 oz. container of French Onion dip. Put it in a baking dish and pop it in the oven. It cooks at the exact same temp as the turkey (375°)

The Rolls

Start it: 10 minutes before dinner time **Active time:** 1 minute

Keep it simple recipe details: Buy Sister Schubert's frozen rolls -- they're in the freezer section of most grocery stores. Even when I have time to make other variations of rolls, I go for these. They are some of the tastiest rolls out there that are also the lowest of low effort. Reach into the bag and put them on a baking sheet. Now I wasn't cooking these for a huge crowd, so I did mine in the toaster oven because of the different oven temps. Or, pop out the turkey and mashed potatoes and turn the oven down to 350° and finish up the rolls while the turkey and mashed potatoes rest for a minute.

You've got this!! You're a Thanksgiving Dinner rockstar!