



# Thanksgiving

## FOR TWO KIT

 **Complete Printable Kit**   
(Grocery Lists + Prep Timelines)

# Thanksgiving for Two

## Complete Printable Kit

Plan your cozy celebration with ease - from **grocery shopping** to **cooking timelines** made just for two!

This kit was created to help you enjoy a **stress-free, delicious Thanksgiving** without the overwhelm. Each page is thoughtfully organized so you can follow the **Day-Of Plan** for a fresh one-day prep or the **Balanced Plan** for a head start.

Choose what fits your style, print the pages you need, and savor every bite of your special meal together.

### The Day-Of Plan

- **Appetizer:** Puff Pastry Brie Bites
- **Main:** Stuffed Chicken Breast with Homemade Stuffing
- **Sides:** Quick Sautéed Green Beans, Cranberry Sauce (with Dried Cranberries), and Mashed potatoes
- **Dessert:** Mini Spiced Apple Cake (with vanilla ice cream)

### The Balanced Plan

- **Appetizer:** Puff Pastry Brie Bites
- **Main:** Stuffed Chicken Breast with Homemade Stuffing
- **Sides:** Quick Sautéed Green Beans, Cranberry Sauce (with Dried Cranberries), and Mac and Cheese Bites
- **Dessert:** Mini Spiced Apple Cake (with vanilla ice cream)



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## The Day-Of Plan: Grocery List

### Produce

- 1 small onion (stuffing)
- 2 - 3 celery ribs (stuffing)
- Small bunch parsley (stuffing, brie bites garnish)
- 2 large russet potatoes (mashed potatoes)
- 1 large apple (spiced apple cake)

### Meat/Protein

- 4 oz pancetta (brie bites)
- 2 chicken breasts (stuffed chicken)
- 4 slices prosciutto (stuffed chicken)

### Dairy & Refrigerated

- 2 sticks unsalted butter
- ¼ cup heavy cream (mashed potatoes)
- 4 oz brie cheese (brie bites)
- 2 eggs (brie bites, cake)
- 3 oz milk (cake)

### Frozen & Extras

- 1 sheet puff pastry (brie Bites)
- 8 oz frozen French green beans
- 1 pint vanilla ice cream (served w/ cake)

### Pantry & Baking

- 4 - 5 slices sandwich bread (stuffing)
- ¾ cup dried cranberries (stuffing, cranberry sauce)
- 3 cups chicken broth (stuffing, gravy)
- 1 cup + 2 Tbsp all-purpose flour (cake, gravy)
- ¾ cup granulated sugar (cake)
- 1 tsp baking powder (cake)
- 1 tsp ground cinnamon + extra dash (cake, cranberry sauce)
- ⅛ tsp ground nutmeg (cake)
- ⅛ tsp ground clove (cake)
- ½ tsp garlic salt (green beans)
- ½ to 1 tsp ground sage (stuffing)
- ¾ tsp dried thyme (stuffing)
- ½ tsp dried rosemary (stuffing)
- 1 tsp vanilla extract (cake)
- Cooking spray (cake)
- 1 tsp cornstarch (cranberry sauce)
- ¼ cup pomegranate juice
- 1 tsp balsamic vinegar
- 1 oz candied ginger (or 1/8tsp ground) (cake)
- Salt and pepper (to taste)

### The Night Before

- Thaw puff pastry** in the fridge overnight
- Cube sandwich bread** for stuffing
- Check ingredients and tools**

# Thanksgiving for Two

## The Day-Of Plan (Fresh & Simple)

- 12:00 - 12:30PM** Bake bread cubes at **250°F** for **30 minutes** - Dries them out for stuffing
- 12:30 - 12:45PM** Make mini spiced apple cake batter
- 12:45 - 12:55PM** Raise oven to **350°F**, Cook cranberry sauce (**Cranberry Sauce done**)
- 12:55 - 1:55PM** Bake the cake at **350°F** for **55 - 60 minutes** - Let cool on a rack (**Mini Spiced Apple Cake done**)
- 1:00 - 1:15PM** Cut puff pastry into squares and place in freezer
- 1:15 - 1:25PM** Cook pancetta and set aside
- 1:25 - 1:40PM** Assemble puff pastry bases - Cut centers, egg wash, dock, and return to freezer
- 1:40 - 2:00PM** Prepare vegetables and make stuffing - set aside
- 2:00 - 2:10PM** Raise oven to **400°F** and boil potatoes for mashed potatoes
- 2:10 - 2:30PM** Bake puff pastry bases at **400°F** for **15 - 18 minutes** - cool completely
- 2:30 - 2:50PM** Finish mashed potatoes - keep warm (**Mashed Potatoes done**)
- 2:50 - 3:10PM** Prepare chicken breasts (slice, pound thin, stuff) - ready to go in the oven
- 3:10 - 3:35PM** Bake stuffed chicken at **400°F** for **22 - 25 minutes** - clean your workspace
- 3:15 - 3:35PM** Make gravy and sauted frozen green beans while chicken bakes (**Gravy + Green Beans done**)
- 3:35 - 3:45PM** Rest chicken for 10 minutes (**Stuffed Chicken done**)
- 3:45 - 3:55PM** Cut brie and assemble brie bites
- 3:55 - 4:05PM** Bake brie bites at **400°F** for **5 - 8 minutes** (**Brie Bites done**)
- 4:05 - 4:20PM** **Serve and enjoy the appetizer** - relax and sip something cozy
- 4:20 - 4:40PM** Reheat and plate main dishes and sides
- 5:00PM** **Dinner is served!**
- After Dinner** **Enjoy** mini spiced apple cake with ice cream

# Thanksgiving for Two

## The Balanced Plan: Grocery List

### Produce

- 1 small onion (stuffing)
- 2 - 3 celery ribs (stuffing)
- Small bunch parsley (stuffing, brie bites garnish)
- 1 large apple (spiced apple cake)

### Meat/Protein

- 4 oz pancetta (brie bites)
- 2 chicken breasts (stuffed chicken)
- 4 slices prosciutto (stuffed chicken)

### Dairy & Refrigerated

- 2 sticks unsalted butter
- 4 oz brie cheese (brie bites)
- 4 eggs (brie bites, mac & cheese bites, cake)
- 3 oz + ¼ cup milk (cake, mac & cheese bites)
- ½ cup shredded cheddar (mac & cheese bites)
- ¼ - ½ cup grated parmesan (mac & cheese bites)

### Frozen & Extras

- 1 sheet puff pastry (brie Bites)
- 8 oz frozen French green beans
- 1 pint vanilla ice cream (served w/ cake)

### Pantry & Baking

- 4 - 5 slices sandwich bread (stuffing)
- ¾ cup dried cranberries (stuffing, cranberry sauce)
- 3 cups chicken broth (stuffing, gravy)
- 1.5 cup all-purpose flour (cake, gravy, mac & cheese bites)
- ¾ cup granulated sugar (cake)
- 1 tsp baking powder (cake)
- 1 tsp ground cinnamon + extra dash (cake, cranberry sauce)
- ⅛ tsp ground nutmeg (cake)
- ⅛ tsp ground clove (cake)
- ½ tsp garlic salt (green beans)
- ½ to 1 tsp ground sage (stuffing)
- ¾ tsp dried thyme (stuffing)
- ½ tsp dried rosemary (stuffing)
- 1 tsp vanilla extract (cake)
- Cooking spray (cake, mac & cheese bites)
- 1.5 cup Panko breadcrumbs (mac & cheese bites)
- 1 box mac and cheese
- 1 tsp cornstarch (cranberry sauce)
- ¼ cup pomegranate juice
- 1 tsp balsamic vinegar
- 1 oz candied ginger (or 1/8tsp ground) (cake)
- Salt and pepper (to taste)

# Thanksgiving for Two

## The Balanced Plan (Prep Ahead & Relax)

### The Night Before

- Toast the bread cubes** for stuffing at **250°F** for about **30 minutes**
- Bake the Mini Spiced Apple Cake** (about 1 and ½ hours total) (**Mini Spiced Apple Cake done**)
- Make the cranberry sauce** (10 minutes) (**Cranberry sauce done**)
- Cook the pancetta** (10 minutes) - Refrigerate for tomorrow's puff pastry bites
- Make the mac and cheese** (about 15 minutes) - cool, then refrigerate overnight so it firms up for breading tomorrow
- Prep the chicken breasts** (20 minutes) - Halve each piece, pound thin, and separate with parchment paper. Keep refrigerated overnight. Do this last to minimize cross-contamination
- Thaw the puff pastry** in the fridge overnight
- Check ingredients and tools**

### The Night Before

- 2:30PM** Preheat oven to **400°F**. Cut puff pastry into squares, chill in freezer
- 2:40PM** Bread mac and cheese bites; keep them in the freezer until ready to cook
- 3:00PM** Assemble puff pastry bases - cut centers, egg wash, dock. Bake at **400°F** for **15 to 18 min**
- 3:35PM** Make stuffing and assemble chicken
- 4:00PM** Bake stuffed chicken at **400°F** for **22 - 25 minutes**
  - 4:05PM** Make gravy and sauteed green beans while chicken bake (**Gravy and sauteed green beans done**)
- 4:25PM** Let the chicken rest for 10 minutes (**Stuffed chicken done**)  
**Air-fry** mac and cheese bites at **375°F** for **10 minutes per side** (20 min total) (**Mac and Cheese Bites done**)
- 4:35PM** Assemble Brie bites and bake at **400°F** for **5 -8 minutes** (**Brie bites done**)
- 4:45PM** **Serve and enjoy the appetizer** - relax and sip something cozy
- 5:00PM** **Dinner is served!**
- After Dinner** **Enjoy mini spiced apple cake** with ice cream