# Jegan Magazine Nov/Dec 2019 onebitevegan.com 20 FESTIVE RECIPES STAYING HEALTHY OVER THE HOLIDAYS

for THANKSGIVING & CHRISTMAS

with a plant-based diet

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OF VEGAN HOLIDAY COOKING
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CHOCOLATE from XOCOLATL STALL BATCHER Ce

VEGAN EATS & DRINKS for your New Year Party NOT ONE, BUT TWO >>> READER GIVEAWAYS! <<

## NOW THAT'S SOMETHING TO BE THANKFUL FOR!

Being vegan doesn't mean that you have to miss out on delicious food that you can share with your loved ones this holiday. We've teamed up with some amazing vegan food bloggers to bring you all the inspiration you need to plan your vegan Thanksgiving!

# SPICY CRANBERRY SALSA

#### **Cindy Newland**

This cranberry salsa is tangy, zippy, sweet, spicy, easy to make and everything you could ask for. You guests will devour it and ask for more

### INGREDIENTS

- 3 cups cranberries
- 1 bunch cilantro
- ½ onion
- 1 jalapeno seeded if you don't want it too spicy
- 1 lime, juiced
- ½ cup sugar could also use monk fruit sweetener
- 1 tbsp ginger, finely grated fresh
- 1 pinch salt

### INSTRUCTIONS

- L. Combine cranberries, cilantro, onions, jalapeno, lime juice, sugar, ginger and salt in a food processor. Process to desired consistency. Refrigerate if not using immediately. Best if served at room temperature.
- Serve with cinnamon tortilla chips, crackers, graham crackers or pita chips. You can also serve over nondairy cream cheese.

#### Cindy Newland —

Cindy Newland is the recipe developer behind intentionally eat.com. Her blog is dedicated to promoting healthy living and clean eating. Her website is full of recipes that are not only nutritionally balanced but also delicious!

Visit her website: intentionallyeat.com

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