

HOLIDAY SIDES

PLANT-BASED HOLIDAY SIDE DISHES FROM SINFUL KITCHEN

RECIPES

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BALSAMIC ROASTED GREEN BEANS

Ingredients:

- 1 lb fresh green beans, trimmed (See notes if using frozen beans)
- 3 cloves garlic, thinly sliced
- 2 tbsp light olive oil, or other heat-tolerant olive oil
- 1 and ½ tbsp balsamic vinegar, plus extra for drizzling
- 1 tsp orange zest
- ¼ cup sliced almonds (optional), toasted
- ½ tsp sea salt
- ¼ tsp freshly ground black pepper



Instructions:

- Preheat the oven to 425°F (220°C) and line a baking sheet with parchment paper.
- Wash, trim, and thoroughly dry the green beans. Toss with olive oil, balsamic vinegar, garlic, salt, and pepper.
- Spread in a single layer and roast for 15–18 minutes, shaking halfway through, until tender and crispy.
- Meanwhile, toast sliced almonds in a dry skillet for 2–3 minutes until golden.
- Toss the roasted beans with orange zest. Transfer to a platter, drizzle with extra balsamic vinegar, and top with toasted almonds.
- Make Ahead: Prepare beans and garlic a day ahead. Refrigerate leftovers for up to 3 days.
- Reheating: Reheat at 350°F for 5–7 minutes. Freezing is not recommended.

LEMON GARLIC BROCCOLI

Ingredients:

- 1 lb broccoli florets, washed and dried
- 2 tablespoons olive oil
- 3 garlic cloves, minced
- 1 medium lemon, juiced
- ½ teaspoon kosher salt
- dash Maldon flaky salt, optional as a finishing salt



Instructions:

- Preheat the oven to 425°F (220°C).
- Wash, dry, and cut broccoli into florets. Halve larger florets and toss with olive oil, minced garlic, and sea salt.
- Arrange cut-side down on a baking sheet. Roast for 15–20 minutes, flipping halfway through. Broil on low for 2 minutes for extra char.
- Squeeze fresh lemon juice over the roasted broccoli and toss gently.
- Transfer to a serving bowl and serve immediately.

ROASTED HARISSA CARROTS

Ingredients:

- 8 medium carrots (1 pound or 2 cups chopped), peeled and cut into thick sticks
- 2 tablespoons harissa paste, adjusted to taste
- 1 tablespoon olive oil
- 2 teaspoons blue agave, maple syrup, or honey
- 2 cloves garlic, minced
- ¼ cup sliced almonds, toasted (optional)
- Fresh parsley (optional)
- Lemon wedges (optional)



Instructions:

- Preheat the oven to 425°F (215°C) and line a baking sheet with parchment paper. Peel and trim the carrots, cutting them into similar-sized sticks.
- Whisk together harissa paste, olive oil, agave or maple syrup, and minced garlic.
- Arrange carrots in a single layer on the baking sheet and coat evenly with the harissa glaze.
- Roast for 25–30 minutes, flipping halfway through, until tender and easily pierced with a fork.
- Meanwhile, toast sliced almonds in a dry skillet over medium heat for 2–3 minutes until golden.
- Let the carrots cool slightly, then top with toasted almonds, fresh parsley, and lemon wedges.

ROASTED CAULIFLOWER WITH TAHINI HARISSA SAUCE

Ingredients:

- 1 large cauliflower, chopped into florets
- 2 tablespoons avocado oil or other high-heat oil
- Salt, to taste
- 3–4 Medjool dates, pitted and chopped
- 2 tablespoons fresh dill, roughly chopped
- 2 tablespoons fresh mint, roughly chopped
- ¼ cup pistachios, chopped (optional)

Harissa-Tahini Sauce:

- 1½ tablespoons tahini
- 1 tablespoon lemon juice
- ½ tablespoon harissa, adjusted to taste
- 1–2 tablespoons water, as needed
- ½ tablespoon maple syrup
- Salt, to taste



Instructions:

- Preheat the oven to 400°F (200°C) and line a baking sheet with parchment paper.
- Wash and thoroughly dry the cauliflower. Cut into florets and pat dry again if needed.
- Toss the florets with avocado oil and salt until evenly coated. Spread on the baking sheet, leaving space between each piece.
- Roast for 20–30 minutes until golden, slightly charred, and crispy.
- Meanwhile, whisk tahini, lemon juice, harissa, water, maple syrup, and salt until smooth. Adjust water for a drizzle-friendly consistency.
- Prepare the dill, mint, dates, and pistachios while the cauliflower roasts.
- Transfer the roasted cauliflower to a serving plate. Drizzle with harissa-tahini sauce and top with fresh herbs, dates, and pistachios. Serve immediately.

OVEN ROASTED PURPLE CAULIFLOWER

Ingredients:

- 1 purple cauliflower
- 2 teaspoons extra virgin olive oil
- ½ teaspoon garlic powder
- Salt and black pepper, to taste

Instructions:

- Preheat the oven to 425°F (220°C) and line a baking sheet with parchment paper.
- Wash and thoroughly dry the cauliflower. Cut into uniform bite-sized florets.
- Toss the florets with olive oil, garlic powder, salt, and pepper until evenly coated.
- Arrange in a single layer on the baking sheet and roast for 25–30 minutes, until fork-tender and lightly charred.
- For extra char, broil on low for 3–5 minutes, watching closely to prevent burning.
- Transfer to a serving dish and season with additional salt and pepper to taste.



LEBANESE GREEN BEANS

Ingredients:

- 1 lb fresh green beans, trimmed and cut into bite-sized pieces
- 1 tablespoon olive oil
- 1 medium onion (yellow, white, or red), diced
- 3 cloves garlic, minced
- 1 15-ounce can of diced tomatoes
- 1 tablespoon tomato paste
- ¼ teaspoon ground cinnamon
- salt and pepper, to taste
- ? teaspoon red pepper flakes, optional, for spice
- ½ cup water



Instructions:

- Trim the ends of the green beans and cut into 2–4-inch pieces if desired. Dice the onions and mince the garlic.
- Heat olive oil in a large pot over low heat. Add diced onions and sauté for about 10–15 minutes until translucent and caramelized.
- Add minced garlic and sauté for 1–2 minutes until fragrant.
- Increase heat to medium, add green beans, season with salt and black pepper, and sauté for about 10 minutes until softened.
- Stir in diced tomatoes and tomato paste until well combined.
- Add water, ground cinnamon, and red pepper flakes (if using). Bring to a simmer.
- Cover, reduce heat to low, and simmer for 25–30 minutes, stirring occasionally, until the green beans are tender.
- Serve warm or at room temperature with pita bread or over rice.

LEBANESE VERMICELLI RICE PILAF

Ingredients:

- ½ cup vermicelli broken into one inch pieces
- 2 cups long grain white rice
- 4 cups water*
- 2 tablespoons olive oil
- 1 pinch salt
- Garnish suggestions - Toasted pine nuts. Toasted almonds. Parsley.



Instructions:

- Soak the rice in cold water for 5 minutes, then rinse thoroughly and set aside.
- Break the vermicelli into 1-inch pieces. Heat olive oil in a saucepan over medium heat and toast the vermicelli, stirring frequently, until dark golden brown.
- Add the rice and stir for 1 minute to coat with the oil and vermicelli.
- Pour in the water, add salt, and bring to a boil. Reduce heat to low, cover, and simmer for 15 minutes until the rice is tender.
- Remove from heat and let stand, covered, for 5–10 minutes. Fluff with a fork before serving.
- Garnish with toasted pine nuts, almonds, and fresh parsley, if desired.

VEGAN SAFFRON RISOTTO

Ingredients:

- 6 cups vegetable broth
- 3 tablespoons vegan butter
- 2 cups uncooked Arborio rice
- 2 medium shallots, minced
- 1 cup dry white wine
- ½ teaspoon saffron threads
- ¾ teaspoon fine sea salt
- ¼ teaspoon black pepper
- 3 ounces grated vegan Parmesan cheese,about 2 cups



Instructions:

- Bring ½ cup of water to a boil. Crush the saffron threads and add to the water. Let steep for at least 15 minutes. Meanwhile, heat the broth in a saucepan until warm.
- Melt 1 tablespoon of butter in a large sauté pan over low-medium heat. Add minced shallot and a pinch of salt. Sauté for 3–5 minutes until translucent.
- Add the rice and remaining tablespoon of butter. Stir for about 2 minutes until the grains look glossy and slightly translucent.
- Pour in the white wine and stir until fully absorbed, about 2 minutes.
- Add warm broth one cup at a time, along with the saffron water, stirring constantly until absorbed before adding more. Continue for 15–20 minutes until the rice is al dente.
- Remove from heat and stir in the remaining butter and grated Parmesan. Cover and let rest for 1–2 minutes until creamy.
- Spoon into shallow bowls and garnish with extra Parmesan and fresh parsley, if desired. Serve warm.

GREEK SPINACH RICE (SPANAKORIZO)

Ingredients:

- 1 cup long-grain white rice, such as basmati or jasmine
- 1 large bunch of fresh spinach, 10 to 12 ounces fresh spinach, washed and roughly chopped
- 1 medium white onion, finely chopped
- 2 to 3 cloves garlic, minced
- 2 tablespoons extra-virgin olive oil, plus extra for finishing
- 1 and ½ cups low-sodium vegetable broth, plus a splash more if needed
- 1 large fresh lemon or 3 to 4 tablespoons + extra for garnish
- 2 to 3 tablespoons fresh dill, chopped
- 1 teaspoon salt, or to taste
- freshly ground black pepper
- 2 tablespoons vegan or dairy feta cheese, crumbled



Instructions:

- Heat olive oil in a large pot over medium heat. Add diced onion and cook for 4–5 minutes until soft. Stir in garlic and cook for 30–60 seconds until fragrant.
- Add chopped spinach in batches, stirring until wilted.
- Stir in the rice and cook for 1–2 minutes until lightly translucent and coated in oil.
- Pour in vegetable broth, most of the dill, salt, and pepper. Bring to a boil, then cover and simmer over low heat for 15–18 minutes until the rice is tender and liquid is absorbed.
- Turn off the heat and let rest, covered, for 5–10 minutes.
- Stir in fresh lemon juice and fluff gently with a fork. Adjust seasoning, drizzle with olive oil, and garnish with feta cheese and remaining dill.

SPICY LEBANESE POTATOES (BATATA HARRA)

Ingredients:

- 6 large yukon gold or russet potatoes
- ½ cup red onion, diced
- 2 tablespoons olive oil, divided
- ½ teaspoon salt
- 2 cloves garlic, minced
- 2 teaspoons crushed red pepper flakes or Allepo pepper
- 1 large lemon, squeezed
- 1 cup fresh cilantro leaves
- 1 cup fresh parsley leaves
- salt and black pepper to taste



Instructions:

- Preheat the oven to 425°F (220°C) and line a baking sheet with parchment paper. Wash, dry, and cut the potatoes into 1-inch cubes. Dice half a red onion.
- Toss the potatoes and onion with olive oil and salt. Spread in a single layer on the baking sheet and roast for 20–30 minutes, flipping halfway through, until golden and fork-tender.
- Heat olive oil in a small saucepan over medium heat. Sauté minced garlic for 1 minute, then add red pepper flakes and cook for another minute.
- Stir in half the fresh cilantro and lemon juice. Cook for 2 minutes, then set aside.
- Toss the roasted potatoes with the sauce until evenly coated. Garnish with remaining cilantro and fresh parsley. Serve with lemon wedges, if desired.

AIR FRYER HASSELBACK POTATOES

Ingredients:

- 6 medium russet potatoes
- 2 tablespoons butter/vegan butter
- 2 tablespoons olive oil
- 5 garlic cloves, minced



Instructions:

- Select uniform-sized potatoes, scrub, wash, and dry thoroughly. Leave the skin on and preheat the air fryer to 350°F (175°C).
- Place wooden spoons or chopsticks along each side of the potato. Slice into ¼-inch intervals, keeping the bottom intact.
- Melt the butter in the microwave using 10–20-second intervals.
- Combine melted butter, olive oil, and garlic. Reserve half and brush the rest between the potato slices.
- Air fry for 15 minutes, then brush with the remaining butter mixture. Cook for another 15 minutes or until fork-tender.
- Remove from the air fryer, let cool slightly, and add your favorite garnishes before serving.

VEGAN STEAKHOUSE BAKED POTATO

Ingredients:

- 4 large russet potatoes
- 1 tablespoon Olive oil
- ¼ cup vegan butter
- ¼ cup vegan sour cream
- ¼ cup freshly chopped chives
- 2 green onions thinly sliced
- ¾ cup shredded vegan cheese
- Kosher salt



Instructions:

- Preheat your oven temperature to 400°F (200°C)
- Thoroughly wash and scrub the potatoes, then dry them completely.
- Using a fork, poke each potato about 3 - 4 times. Then, rub the potatoes with olive oil and lightly sprinkle them with kosher salt. Place the potatoes on a baking sheet and set it in the center of the oven rack.
- Bake the potatoes for 1 hour, or until they are extremely soft, fork-tender, and the skin is crispy. Note: Baking time may vary based on the size of the potatoes. Smaller potatoes typically cook faster, whereas larger ones may require up to 75 minutes.
- Once baked, make lengthwise slits on the top of each potato. Add a desired amount of vegan butter, sour cream, chives, and vegan cheese.

NO-KNEAD DUTCH OVEN BREAD RECIPE

Ingredients:

- 3 and 1.2 cups (430g) all-purpose flour
- 2 tsp (1g) active dry yeast (one packet)
- 2 tsp (8g) salt
- 1.5 cups (345g) water between 95 and 105 degrees



Instructions:

- Combine flour, yeast, salt, and water in a bowl. Mix until a shaggy, sticky dough forms, keeping salt and yeast on opposite sides initially.
- Cover the bowl with plastic wrap and a damp towel. Let rest at room temperature for 16–18 hours until risen and flavorful.
- Lightly flour a sheet of parchment paper. Gently transfer the dough onto it and shape into a ball, preserving the air in the dough.
- Cover with lightly oiled plastic wrap and let rest for 30 minutes.
- Meanwhile, preheat the oven to 450°F (225°C) with a covered Dutch oven inside.
- Carefully remove the hot Dutch oven. Transfer the dough with the parchment paper inside and cover with the lid.
- Bake for 30 minutes covered, then uncover and bake for another 15 minutes until the crust is deep golden brown.
- Let the bread cool for 30 minutes before slicing.

NO-KNEAD VEGAN FOCACCIA BREAD

Ingredients:

- 4 cups (512g) all purpose flour
- 2 teaspoons (10g) salt
- 2 teaspoons (8g) instant yeast
- 2 cups lukewarm water
- 4 tablespoons olive oil (divided)



Instructions:

- In a large bowl, whisk together flour, salt, and yeast. Add warm water and stir until a dough forms.
- Lightly oil the dough and bowl. Cover with plastic wrap or a damp towel and refrigerate for 12 hours or up to 3 days.
- Grease a 9×13-inch baking dish with 2 tablespoons of olive oil. Transfer the dough, coat with oil, cover, and let rest for 4 hours.
- Preheat the oven to 450°F (230°C). Lightly oil your fingertips and press dimples into the dough, stretching it gently to fill the dish.
- Drizzle the remaining 2 tablespoons of olive oil over the dough and let rest for another 30 minutes.
- Bake for 25–30 minutes until golden brown and crispy on top.
- Let cool for a few minutes, then cut into squares and serve.

CLASSIC OLIVE OIL AND BALSAMIC VINEGAR BREAD DIP

Ingredients:

- 3 tablespoons olive oil
- 1 tablespoon balsamic vinegar reduction
- 1 pinch flaky sea salt (Maldon)

Optional Seasonings

- Sumac & Aleppo Pepper: ½ teaspoon sumac, ¼ teaspoon Aleppo pepper
- Za'atar: 1 small garlic clove, minced, ½ teaspoon za'atar
- Mediterranean: ¼ teaspoon each dried oregano, parsley, and basil, plus 1 small garlic clove, minced



Instructions:

- In a small, shallow bowl, combine olive oil and balsamic vinegar reduction. The two will naturally separate.
- Sprinkle with a pinch of flaky sea salt.
- Add your preferred optional seasoning for extra flavor, if desired.
- Serve immediately with fresh bread for dipping.

Notes:

- Bowl: Use a shallow bowl to make dipping easier and allow the bread to pick up the balsamic vinegar.
- Ratio: Maintain a 3:1 ratio of olive oil to balsamic vinegar for the best balance of flavors.
- Variations: Try Sumac & Aleppo Pepper, Za'atar, or Mediterranean herbs and garlic for different flavor profiles.

thank you



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Ruth Grindeland

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