

# Simple Vegetarian Recipes From My Cabin In The Woods



Nestled amidst towering trees and babbling brooks, my humble cabin in the woods provides a sanctuary where I find solace and inspiration. Surrounded by nature's bounty, I have embarked on a culinary journey, crafting simple yet flavorful vegetarian dishes that embody the essence of the wild. In this article, I will share a collection of my favorite recipes, infused with the flavors of the forest and the wisdom of the land.



## **The Forest Feast: Simple Vegetarian Recipes from My Cabin in the Woods** by Erin Gleeson

★★★★☆ 4.7 out of 5

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## **Roasted Root Vegetables with Wild Herbs**

The crisp autumn air carries the earthy aroma of root vegetables. Roasting them intensifies their sweetness and caramelizes their edges. Layer carrots, parsnips, and turnips in a baking dish, and scatter them with fragrant wild herbs such as thyme, rosemary, and sage. Drizzle with olive oil and sprinkle with salt and pepper. Roast at 400°F (200°C) for 30-45 minutes, or until tender and slightly browned.

## **Shepherd's Pie with Lentil Bolognese**

Comfort food takes on a new meaning in the woods. In a large skillet, sauté onions, carrots, and mushrooms. Add cooked lentils and a generous helping of tomato sauce. Simmer until the sauce thickens. Spread the lentil bolognese over a layer of mashed potatoes made with local russet potatoes. Bake at 375°F (190°C) for 20-25 minutes, or until the potatoes are golden brown.

## **Quinoa Salad with Wild Berries**

The forest floor teems with hidden treasures. Quinoa, a nutritious grain, is topped with a vibrant medley of wild berries, such as blueberries, raspberries, and blackberries. Toasted walnuts add a crunchy texture, while a simple dressing of honey, lemon juice, and olive oil brings the flavors together.

## **Wild Mushroom Risotto**

The damp undergrowth yields an abundance of wild mushrooms. Simmer Arborio rice in vegetable broth, gradually adding the mushrooms sautéed in butter. The rice absorbs the rich, earthy flavor of the mushrooms, creating a creamy and comforting dish. A sprinkling of freshly grated Parmesan cheese adds a touch of umami.

## Foraged Greens Soup

Spring brings forth a bounty of tender greens. Gather dandelions, nettles, and sorrel from the forest floor. Chop them finely and sauté in olive oil. Add vegetable broth and simmer until the greens are wilted. Puree the soup until smooth and season with salt and pepper. A dollop of crème fraîche adds a touch of richness.

My cabin in the woods has become a culinary haven where I embrace the abundance of nature. These simple vegetarian recipes are not only delicious but also a testament to the symbiotic relationship between humanity and the wild. With each dish, I honor the gifts of the forest and strive to live in harmony with its rhythms. May these recipes inspire you to explore the culinary wonders that lie beyond the confines of the kitchen.



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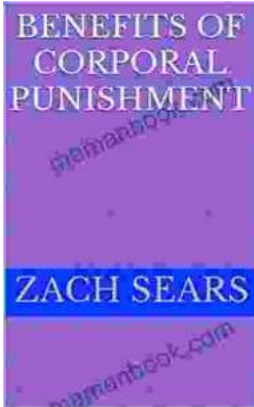
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