



Photo: Veggie Primer

Hello, everyone!

One of the recent top-requested EVEN emails for vegan recipes seems to be *what can I cook in my crock pot?* (Did everyone get one for the holidays?)

So we looked around and we think the attached "[35 Vegan Crock-Pot Recipes](#)" will start you off on the right foot. If Spring is only toying with us, and She has been known to do so, there are still plenty of cold, winter days ahead to keep you slow-cooking with flair. Enjoy!

Thank goodness for Bustle's excellent compilation, and many thanks for your ongoing kindnesses and support.

Eat hearty and thanks for keeping it vegan!  
Lin



Lin Silvan  
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*Eugene Veg Education Network*

*---EVEN - serving as a vegan resource since 2005---*

Check Out **EVEN's News Blog** for hundreds of valuable, vegan morsels.

The **Eugene Veg Education Network (EVEN)** is a **501(c)(3)** non-profit serving as a resource for those seeking information on a **healthful, vegan lifestyle**. EVEN's emphasis is one of **non-violence, compassion and sustainability**. Focus is on the **interconnectedness of all life** and how a plant-based diet benefits the earth, non-human animals, and the individual. EVEN's Mission Statement is **to inform, educate & encourage our members---** as well as the larger community ---by providing information on veganism and its positive impact on the health of the planet and all its inhabitants. [www.eugeneveg.org](http://www.eugeneveg.org) **Peace.**

**Veganism**  
**is**  
**good**  
**for**  
**everyone.**

# 35 Vegan Crock-Pot Recipes to Keep You Warm & Well-Fed

By Rachel Krantz, Bustle

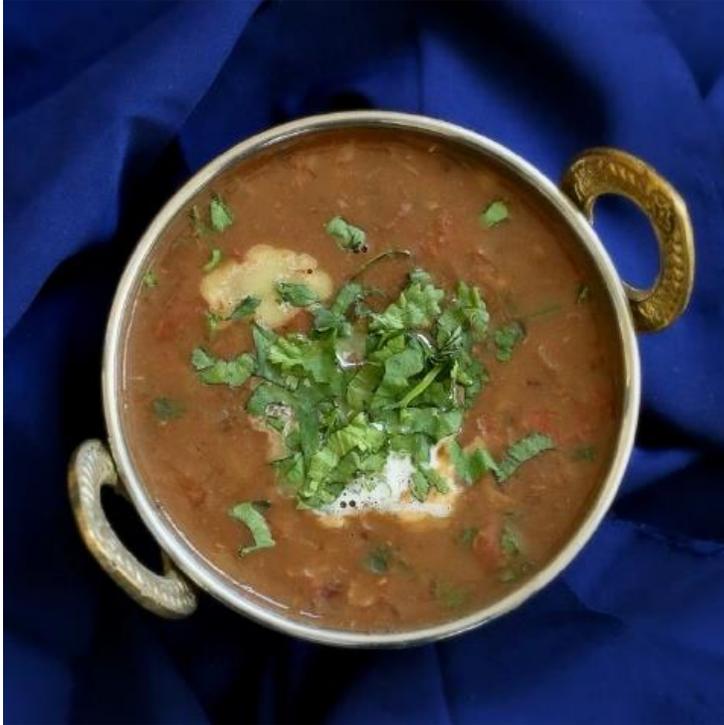
Whether you have a **crock pot**, a **slow cooker**, or an **electric pressure cooker**, all of the recipes below should work easily for you. Because I think other people out there might not be as experienced with these devices like me, I've only selected recipes that give explicit instructions for using a crock-pot, slow cooker, or electric pressure cooker. And, most importantly, all of them are vegan — and should keep you in good stews, curries, and dessert all winter long.

Here are 35 vegan crock-pot recipes to keep you warm and full. Just read the manual before you break that thing out.



## SWEET POTATO CHILI

Sweet potatoes + chili = party in your nutritious mouth, thanks to this healthy-but-delicious recipe by [Chocolate Covered Katie](#).



## VEGAN DAL MAKHANI

[Vegan Richa](#) is the best resource for vegan Indian food on the web, and her vegan dal makhani looks simple and delicious. Thank God most Indian food is so easily vegan.

## CANADIAN MAPLE BAKED BEANS

Baked beans are another crock-pot staple, and this [Oh She Glows](#) recipe ensures there's no meat allowed.





## CROCK-POT CINNAMON PECANS

Did you know you could make flavored nuts in a crock-pot? Well, you do now, thanks to this easy recipe by [Chocolate Covered Katie](#).

## VEGAN CHOU FARCI

This beautiful-looking recipe by [FatFree Vegan Kitchen](#) uses cabbage stuffed with barley to make a surprisingly easy and healthy crock-pot meal.





## APPLE SPICE STEEL CUT OATS

Steel cut oats take forever on the stove, but this [Oh She Glows](#) recipe uses a crock-pot to speed up the apple spice breakfast.



## CHOCOLATE PUDDING CAKE

Yes, you can make cake in your crock-pot, and it looks delicious. This [Chocolate Covered Katie](#) recipe is perfect for those of us who always worry our cake will turn out too dry in the oven.



## BLANKET STEW

This [Oh She Glows](#) stew is hearty, healthy, and perfect for whatever veggies are about to go bad in your fridge.

## EASY SAAG ALOO

This classic Indian dish is made simply in your crock with this recipe by [Amuse Your Bouche](#).





## LENTIL SOUP WITH BAKED SWEET POTATO

Another sweet potato soup that looks just beautiful, this [Veggie Primer](#) crock-pot recipe uses lentils instead of beans, making it almost like a curry you could put over rice as well.



## TAMALE PIES

Yes, you can make a tamale pie in a crock-pot, thanks to this simple recipe by [Chocolate Covered Katie](http://ChocolateCoveredKatie.com).



## CREAM OF BROCCOLI SOUP

You can still have a creamy soup when you're vegan, that's for sure. This recipe by [Veggie Primer](#) will take anyone who was raised on this classic soup way back.



## 1 MILLION DOLLAR VEGETABLE STEW

This stew by [Chocolate Covered Katie](https://chocolatecoveredkatie.com) looks to me like it lives up to its name.



## ITALIAN EGGPLANT CASSEROLE WITH CASHEW-TOFU RICOTTA

You can make a lasagna in your crock-pot, apparently! Just look at this recipe by [Cara's Cravings](#) to find out how.



## PASTA FAGOLI WITH CRANBERRY, BEANS & KALE

Get your Italian soup fix with this crock-pot recipe by [Fat Free Vegan Kitchen](#).



## FROM THE PANTRY POT PIE

Make a pot pie in your pot with this recipe by [Cara's Cravings](#).



## SWEET POTATO SOUP

It's a classic for a reason, and this [Veggie Primer](#) crock-pot recipe makes it easy to throw together a cozy soup.



## CURRIED VEGETABLE & CHICKPEA STEW

Have this curry by [Kitchen](#) as a stew, or throw it over some rice. You do you.



## VEGAN JAMBALAYA

If you're in the mood for rice and beans, this easy [Connoisseurus Veg](#) crock-pot recipe will hit the spot.



## CURRIED CHICKPEA ACORN STUFFED SQUASH

This recipe by [Vegan Richa](#) will look a lot fancier than it was to make at your next dinner party. They'll never know you made it in the crock.



## VEGAN LASAGNA SOUP

Lasagna as a soup? Thanks [Connoisseurus Veg](#), don't mind if I do.



## POLENTA WITH LEMONY ASPARAGUS & CHICKPEAS

If you've had enough soup, make some polenta in your crock with this recipe by [Fat Free Vegan Kitchen](#).



## INDIAN CURRY POTATO SOUP WITH CASHEW CREAM

In case you haven't caught on yet, you should definitely be making vegan Indian food in your crock. This [Connoisseurus Veg](#) recipe is another classic dish made easy.



## SPLIT PEA BROWN RICE STEW

[Vegan Richa](#) does it again with this stew that would go great on its own or over rice.



## APPLE CRISP

You can easily make a crisp in your crock with this recipe by [Kitchn](#) (just use vegan butter).



## VEGAN 'BEEF' BOURGUIGNON

If you want to impress your meat-loving family (or start a fight), try this recipe from [Vegan in the Freezer](#).



## RICE PUDDING

Rice Pudding is one of the most comforting desserts there is, and this [Vegan in the Freezer](#) recipe makes it easily in the crock.



## VEGAN SAUSAGE HOAGIE

Perfect for the next watch party you host, these "sausage" hoagies by [Vegan in the Freezer](#) will hit the spot.



## CREAMY CHILI DIP

Another good party recipe, this dip by [Vegan in the Freezer](#) can, indeed, be stored in your freezer if you manage to have leftovers.



## CHIPOTLE TACOS

Make your taco filling in the crock with this [Vegan in the Freezer](https://www.veganinthefreezer.com/recipes/slow-cooker-chipotle-tacos/) recipe.



## WHITE BEAN CHILI

Yes, I know there have been a lot of chilis on here — but this [Vegan in the Freezer](#) stands out for incorporating a whole new set of pretty colors.



## CARMELIZED ONIONS

Apparently you can more easily and thoroughly caramelize onions in the crock. Make a bunch of this [Vegan in the Freezer](#) recipe and store it in the fridge for the week to add extra yum to all your meals.



## MILLET STUFFED ARTICHOKES

If you love whole artichokes but hate taking the time to boil them, this recipe by [Fat Free Vegan Kitchen](https://www.fatfreevegan.com) makes it much speedier.



## DAIRY-FREE CONDENSED MILK

In case you miss this sweet beverage in your coffee or desserts, this [Vegan in the Freezer](#) recipe teaches you how to make the vegan version in your crock.

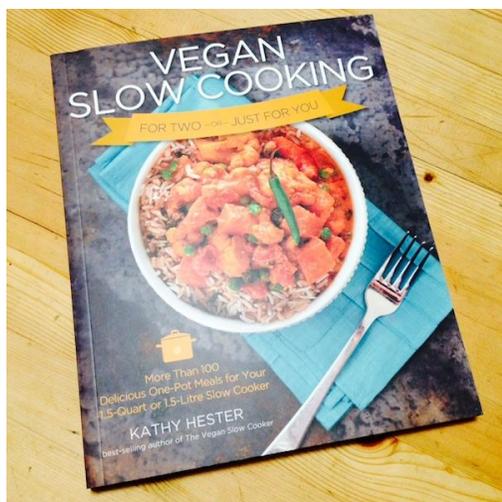
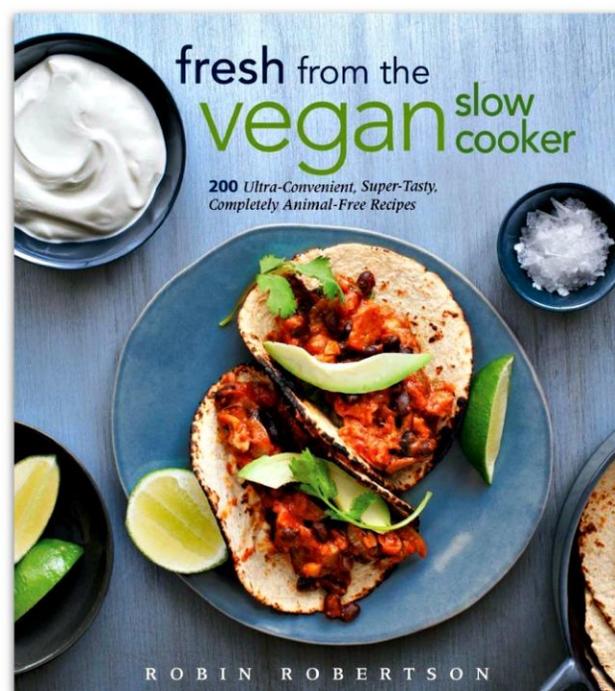
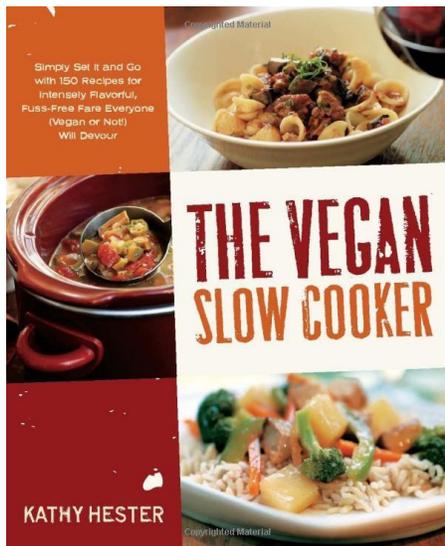


## APPLE PIE CAKE

Apple pie or cake? This [Vegan in the Freezer](#) recipe makes it so you never have to choose again.

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***EVEN Editor Note:*** There are many simple and well-written slow cooker books with delicious vegan recipes. ***Kathy Hester and Robin Robertson*** are two of my favorites.



Thank you, ***Bustle***, and thank you to all the vegan cooking websites and vegan blogs listed herein.