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Dreena's Kind Kitchen Dreena Burton 2021-08-24 From veteran cookbook author Dreena Burton comes a collection of 100 dependable and delicious plant-based recipes that everyone will love. Dreena Burton has been creating plant-based, whole-food recipes for more than 20 years. Home cooks know they can trust her recipes to turn out great—and to be delicious! Now, she has created this one-stop resource for making kinder, more compassionate food choices, for other beings, for the planet, and for yourself. Whether you need weekly staple meals for your family or want a dish to wow your friends for a special occasion, Dreena's Kind Kitchen has you covered with these reliable, flavorful, and healthy recipes. You'll find a variety of breakfasts, salads and dressings, small bites, soups, entr□ es, and sweets, including: • Lemon-Poppyseed Muffins • Wow 'Em Waffles • Potato-Cauliflower Scramble • Chipotle Chickpea Fries • White Bean and Corn Chowder • Pressure Cooker Quicken Noodle Soup • Truffle-Salted Nut Cheese • Beyond Beet Burgers • Fiesta Taco Filling • Italian Ratatouille • Holiday Dinner Torte • 1-Minute Pasta Alfredo • Crackle Blender Brownies • Mango Carrot Cake • Heavenly Baklava Dreena also shares a cooking troubleshooting section so you can boost your kitchen skills. With helpful guidance on techniques, time-saving tips, and suggestions for repurposing leftovers into delicious new dishes, this dependable resource will boost your cooking confidence and help you find success in your own plant-powered kitchen.

An Edible Mosaic Faith Gorsky 2012-11-06 Create a culinary mosaic with this Middle Eastern cookbook! When Faith Gorsky married her Syrian husband, she was introduced to a cultural and culinary world that would forever change how she experienced food and cooking. Gorsky's mother-in-law took her under her wing, and in 6 months gave her a thorough course in Middle Eastern cooking that became the basis for her popular website, An Edible Mosaic—and now this book. The growth and success of her website and her growing interest in dishes from the Middle East led to even more trips to the area, where she deepened her knowledge of the food and acquired more recipes to cook and share with her husband and the online community. In this Syrian cookbook, Gorsky shares her favorite recipes from throughout the region: Lamb or Beef Kebab, Several Ways (Mashawi) Creamy Chickpea and Yogurt Casserole (Fetteh) Parsley Salad with Bulgur Wheat (Tabbouleh) Sumac-Spiced Chicken (Musakhan) Pan Seared White Cheese And 75 more, paired with 175 color photographs Her love for the cuisine of her husband's homeland comes across in her enthusiasm for putting together these Syrian recipes, and in the awareness that Middle Eastern cooking is more than just a means of sustenance—it lies at the epicenter of gatherings with family and friends.

Everyday Vegan Eats Zsu Dever 2014-05-13 Delicious home-style vegan recipes in an easy-to-use collection that leaves out meat and dairy while not leaving out flavor. With expert cooking skills, California restaurant veteran Zsu Dever not only convinced her family to go vegan, but also has kept them happy for many years with a variety of home-style dishes. In this book, she shares the secrets of how she did it and how you can make her family's favorite dishes at home. Everyday Vegan Eats is filled with comfort-food recipes guaranteed to please everyone at the table, from vegans to omnivores. The recipes focus on familiar favorites that have been reconfigured to suit a healthier lifestyle, including: Tater Tot Casserole Lasagna Americana Arroz non Pollo Deli Reubens Baked Macaroni and Cheese and many others Everyday Vegan Eats contains clearly written recipes made with easy-to-find ingredients, a number of full-color, practical step-by-step recipe photos, and helpful tips for the beginner to make "going vegan" easy and delicious. The book shows readers how to get the most out of vegan living with tips on vegan basics, how to shop, and stocking a vegan pantry. It even features a food allergy substitution guide and appendices for resources, a glossary, and equipment.

Vegan Bowl Attack! Jackie Sobon 2016-07-15 Vegan Bowl Attack! breaks new trail with 100+ vegan recipes that combine vegetables, whole grains, and protein in one simple and complete meal.

Main Street Vegan Victoria Moran 2012-04-26 Hollywood celebrities are doing it. Corporate moguls are doing it. But what about those of us living in the real world—and on a real budget? Author and holistic health practitioner Victoria Moran started eating only plants nearly thirty years ago, raised her daughter, Adair, vegan from birth, and maintains a sixty-pound weight loss. In Main Street Vegan, Moran offers a complete guide to making this dietary and lifestyle shift with an emphasis on practical "baby steps," proving that you don't have to have a personal chef or lifestyle coach on speed dial to experience the physical and spiritual benefits of being a vegan. This book provides practical advice and inspiration for everyone—from Main Street to Wall Street, and everywhere between. "Finally, a book that isn't preaching to the vegan choir, but to the people in the pews—and the ones who can't fit in those pews. This is a book for the Main Street majority who aren't vegans. Once you read this, you'll know it's possible to get healthy and enjoy doing it—even if you live in Paramus or Peoria."—Michael Moore "A great read for vegans and aspiring vegans."—Russell Simmons "Yet another divine gift from Victoria Moran. Main Street Vegan covers it all—inspiration, information, and out of this world recipes. This book is a gem."—Rory Freedman, co-author Skinny Bitch "Main Street Vegan is exactly the guide you need to make changing the menu effortless. Victoria Moran covers every aspect of plant-based eating and cruelty-free living, with everything you need to make healthy changes stick."—Neal Barnard, MD, president, Physicians Committee for Responsible Medicine, and NY Times bestselling author of 21-Day Weight Loss Kickstart "A great book for anyone who's curious about veganism. It shows that not all vegans are weirdos like me."—Moby

Plant-Based on a Budget Toni Okamoto 2019-05-14 Eat vegan—for less! Between low-paying jobs, car troubles, student loans, vet bills, and trying to pay down credit card debt, Toni Okamoto spent most of her early adult life living paycheck to paycheck. So when she became a vegan at age 20, she worried: How would she be able to afford that kind of lifestyle change? Then she discovered how to be plant-based on a budget. Through her popular website, Toni has taught hundreds of thousands of people how to eat a plant-strong diet while saving money in the process. With Plant-Based on a Budget, going vegan is not only an attainable goal, but the best choice for your health, the planet—and your wallet. Toni's guidance doesn't just help you save money—it helps you save time, too. Every recipe in this book can be ready in around 30 minutes or less. Through her imaginative and incredibly customizable recipes, Toni empowers readers to make their own substitutions based on the ingredients they have on hand, reducing food waste in the process. Inside discover 100 of Toni's "frugal but delicious" recipes, including: • 5-Ingredient Peanut Butter Bites • Banana Zucchini Pancakes • Sick Day Soup • Lentils and Sweet Potato Bowl • PB Ramen Stir Fry • Toru Veggie Gravy Bowl •Jackfruit Carnita Tacos • Depression Era Cupcakes • Real Deal Chocolate Chip Cookies With a foreword by Michael Greger, MD, Plant-Based on a Budget gives you everything you need to make plant-based eating easy, accessible, and most of all, affordable. Featured in the groundbreaking documentary What the Health

Clean Cakes Henrietta Inman 2016-02-01 Clean Cakes is the ultimate cookbook for anyone who enjoys baking as well as experimenting with new and alternative ingredients. It provides a wealth of ideas for cooking everything from spectacular cakes, energy-boosting muffins and wholesome loaves to stunning raw desserts and scrumptious tarts and pies, with distinctive flavour combinations and original twists on established classics. It will prove invaluable for anyone who for health or lifestyle reasons wants to eliminate gluten, dairy or refined sugar from their diet but who still wants to satisfy their sweet tooth and create their own nutritious guilt-free masterpieces. Henrietta Inman embraces nutritious whole food ingredients that are unprocessed, unrefined, natural, seasonal and local wherever possible. The first section shows how to stock your Clean Cakes larder, as well as including foundation recipes such as cashew cream, nut butters and homemade jams. Next come over 75 beautifully photographed recipes, from rich chocolate brownies, a show-stopping courgette, basil, lime and pistachio layer cake and raw desserts to five grain omega mix granola bars, spectacular fruit pies and enticing savoury tarts. These recipes are for everyone and show that cooking healthily doesn't have to mean compromising on flavour.

Paleo Cooking from Elana's Pantry Elana Amsterdam 2013-06-18 A family-friendly collection of simple paleo recipes that emphasize protein and produce, from breakfasts to entrees to treats, from the popular gluten-free blogger of Elana's Pantry. Whether you are looking to eliminate gluten, dairy, grains, or processed foods from your diet, Paleo cooking is the perfect solution for food allergy relief and better all-around health. Naturally based on the foods our Paleolithic ancestors ate for generations, the Paleo diet emphasizes meat and seafood, vegetables, fruit, and nuts. Author and beloved food blogger Elana Amsterdam has been living grain free for over ten years; in Paleo Cooking from Elana's Pantry, Amsterdam offers up her streamlined techniques and recipes with minimal ingredients for busy cooks on the run. She transforms simple, classic family favorites such as pancakes and ice cream with Paleo-friendly ingredients like almond flour and coconut milk. Paleo Cooking from Elana's Pantry includes nearly 100 recipes featuring the Paleo mainstays of lean proteins and simple vegetable dishes, plus wholesome sweet treats—all free from grains, gluten, and dairy, and made with natural sweeteners.

Slimming World Food Optimising Slimming World 2014-04-30 Having plenty to eat and no forbidden food is every slimmer's dream. It sounds too good to be true, but it's the approach that has enabled thousands of Slimming World members to reach their target weight - the weight they have chosen to be. No foods are banned at Slimming World. There's no calorie counting and there are hundreds of 'Free Foods' which can be eaten in unlimited amounts. The Slimming World diet is designed to make weight loss easy and more enjoyable and this recipe book makes the healthy eating plan available to everyone. Packed with nutritional advice, lifestyle and diet information, as well as over 150 wonderfully healthy recipes, simply follow the eating plan and lose weight. And by adopting and developing healthy eating habits for life, the weight will be lost for good.

The Rawsome Vegan Cookbook Emily von Euw 2015-12-08 "Whether you're a vegetarian, a raw vegan, avoiding dairy, a meat-lover just looking for something new and delicious or you want to lose weight and cleanse, Emily von Euw, author of the bestselling Rawsome Vegan Baking and newly released 100 Best Juices, Smoothies and Healthy Snacks, has creative recipes for savory, mouthwatering main dishes and meals. Emily's balance of raw and lightly-cooked savory recipes range from Veggie Wraps with Miso Mustard Gravy to Raw Pizza with Spinach Pesto and Yam Burgers with Daikon Fries and Ketchup. They deliver the comfort and complexity sometimes missed in vegan diets-and they're eye-catching to boot. Readers will be left feeling stuffed and satisfied. Emily's popular blog, This Rawsome Vegan Life, won the Vegan Woman's Vegan Food Blog Award and was named one of the Top 50 Raw Food Blogs. Her tempting vegan eats paired with her spectacular photography mesmerizes a strong following, "--Amazon.com.

The China Study All-Star Collection Leanne Campbell 2014-05-06 Following her bestselling The China Study Cookbook, LeAnne Campbell brings together top names in the plant-based community to share their favorite and most delicious recipes in The China Study All-Star Collection. Featuring your favorite chefs and cookbooks authors, The China Study All-Star Collection includes foods from Happy Herbivore chef Lindsay S. Nixon; Del Sroufe, author of the New York Times bestseller Forks Over Knives Cookbook; Laura Theodore, host of PBS' Jazzy Vegetarian; and pioneering researcher Dr. John McDougall, which all follow the nutrition standards set forth by The China Study. Even better, with delectable dishes such as Dreena Burton's Sneaky Chickpea Burgers, Heather Crosby's Peppermint Chocolate Chunk Ice Cream, Christy Morgan's Fiesta Quinoa Salad and Christina Ross's Daikon Mushroom Fettuccine, this collection of recipes has you covered for any occasion or craving. With an introduction from The China Study co-author Dr. T. Colin Campbell, The China Study All-Star Collection is the ultimate plant-based cookbook for healthful, savory eating.

Great South African Cookbook Various contributors 2016-07-18 67 of South Africa's finest cooks, chefs, gardeners, bakers, farmers, foragers and local food heroes let us into their homes - and their hearts - as they share the recipes they make for the people they love. Each recipe is accompanied by stunning original photography that captures the essence of our beautiful country. Featuring over 130 recipes, from tried and true classics to contemporary fare, The Great South African Cookbook showcases the diversity and creativity of South Africa's vibrant, unique food culture.

The Friendly Vegan Cookbook Michelle Cehn 2020-10-27 The founder of World of Vegan and the author of Plant-Based on a Budget have teamed up to create the ultimate kitchen resource for longtime vegans and the veggie-curious alike, with 100 foolproof, flavor-forward recipes. Eating vegan doesn't have to mean a lifetime of bland veggie burgers and boring salads—nor does it have to make every shared meal a source of stress. As all plant-based cooks know, when it comes time to please a crowd, the pressure is on. You want to serve delicious, memorable dishes, and you're also well-aware that many will be skeptical of vegan food measuring up to their favorites. Enter Michelle Cehn and Toni Okamoto, longtime friends and two of the most trusted figures in the online vegan community. Through their popular food blogs, videos, podcast, and cookbooks, the two have helped millions of people make living vegan easy, fun, and delicious. Michelle and Toni share 100 amazing recipes for satisfying meals, snacks, and treats, designed for both the veggie-curious and longtime vegans looking for a trusted recipe resource. In The Friendly Vegan Cookbook: 100 Essential Recipes to Share with Vegans and Omnivores Alike, you'll find rigorously tested, no-fail recipes including favorites such as: • Fettuccine Alfredo • Sushi • Pot Pie • Breakfast Burritos • Pop Tarts • Chocolate Mousse • Cinnamon Rolls • Mac 'n' Cheese • Corn Chowder • Chewy Brownies Michelle and Toni also share their go-to kitchen tips to make meal planning a breeze, helpful shopping lists, and directions for making your own staples—nut milks, dressings, pasta sauces, and breads. The Friendly Vegan Cookbook is filled with meals that will become your new favorites and go-to staples for when you have meat-eaters to impress. Because amazing food should be shared.

This Cheese is Nuts! Julie Piatt 2017-06-13 The essential primer and guide to preparing delicious, totally vegan, nut-based cheeses, from the coauthor of The Plantpower Way. In their debut cookbook, The Plantpower Way, Julie Piatt and her ultra-endurance athlete husband, Rich Roll, inspired thousands to embrace a plant-fueled lifestyle, and through their advocacy efforts, podcasts, and talks, countless people are now enjoying healthier and more vibrant lives. In This Cheese Is Nuts, Julie is bringing that message to the forefront once more, with a stunning collection of flavorful nut-based cheeses. Julie has always been known for her dairy-free cheeses, and here she shares seventy-five recipes using almonds, cashews, and other nuts to create cheeses anyone can make right at home. Nut-based cheeses are on the cutting edge in the world of vegan cuisine. They're remarkably simple to prepare (all you need are a few simple ingredients and a basic dehydrator), and in as little as twenty minutes, you can have an assortment of tasty fresh cheeses fit for any occasion. Even creating aged cheeses is easy—they require only a day or two in the dehydrator, so making "fancier" cheeses, like Aged Almond Cheddar, is an almost entirely hands-off process. And though they're delectable on their own, Julie's nut-based cheeses are a terrific component in her recipes for Raw Beet Ravioli with Cashew Truffle Cream, Country Veggie Lasagna with Fennel and Brazil Nut Pesto, French Onion Soup with Cashew Camembert, and more. Filled with the essential tips, tools, and mouth-watering recipes home cooks need to immerse themselves in the world of nut-based cheese-making, This Cheese Is Nuts will demonstrate why nut cheeses should be part of any healthy, sustainable diet.

DIY Vegan Nicole Axworthy 2015-10-27 Nicole Axworthy and Lisa Pitman, seasoned cooks and long-time vegans, know it's difficult to understand what you're getting from a store-bought item unless you become an expert in analyzing labels. When you're in the supermarket, it's almost impossible to avoid buying a prepared item that doesn't contain animal-based by-products. In their new book, DIY Vegan: More than 100 Easy Recipes to Create an Awesome Plant-based Pantry, Lisa and Nichole show readers how easy it is to make their own vegan pantry staples at home. Using easy-to-find whole food ingredients that amp up flavors and nutrition, they've created over one hundred recipes that will stock pantry shelves, refrigerators and freezers: vegan milks, ice creams and butters made from a variety of nuts and seeds, home-ground flours, yummy sauces and spreads, snack foods (including a recipe for incredibly delicious vegan Pop Tarts) and an array of artisanal make-them-yourself cheeses. There's even a recipe for that beloved orange cheese sauce that coats everyone's favorite boxed mac and cheese! All of the recipes are vegan. Some are gluten-free and some are from their list of raw food favorites. Whether you are vegan, vegetarian or someone just wanting to kick the packaged-food habit, DIY Vegan by Nicole Axworthy and Lisa Pitman will show you how to create an awesome, more compassionate kitchen powered by a pantry filled with healthy, homemade, plant-based staples.

Blissful Basil Ashley Melillo 2016-12-20 Experience the happiest side of life through beautiful, nourishing foods. Ashley Melillo believes in enjoying a wide array of wholesome foods in order to thrive—physically, mentally, and emotionally. For her blog, Blissful Basil, she finds innovative ways to use plants for fun, flavorful dishes that keep her readers coming back. Her gorgeous debut cookbook brings brand-new recipes, plus a handful of signature dishes, from her kitchen to yours. Blissful Basil focuses on bringing out the best flavors of whole foods and features more than 100 plant-based dishes that will delight vegans, vegetarians, and meat-eaters alike. What's more, most of the recipes are free from gluten, soy, and refined sugars. Inside, you'll discover a variety of new creations and fan favorites, including: - Raw Apple-Cinnamon Breakfast Parfait with Cinnamon Soft-Serve - Burst Heirloom Tomato + SuperSeed Pesto Pasta - Cosmically Fudgy Cacao-Tahini Brownies - Crispy Parmesan Brussels Sprout Chips with Lemon Aioli - Crispy Cauliflower Tacos with Tangy Slaw + Avocado Crema - Pile 'Em High Epic Plant-Powered Nachos Blissful Basil offers a vibrant journey through vegan cooking, where delicious plant-based foods become the colorful foundation for meals that nourish the body and delight the senses. When you treat plants with love and a splash of creativity, you'll discover dishes that are flavor-packed and satisfying, whether it's a quick breakfast or a savory dinner. This is a cookbook for anyone in search of an accessible way to cook and enjoy more delicious, health-giving meals. Make your table a blissful place where wonderful foods rejuvenate your body, delight your palette, and enhance your well-being. With Blissful Basil, each meal is a new opportunity to choose foods that are as beneficial as they are delectable.

The Art of Eating Through the Zombie Apocalypse Lauren Wilson 2014-10-28 Just because the undead's taste buds are atrophying doesn't mean yours have to! You duck into the safest-looking abandoned house you can find and hold your breath as you listen for the approaching zombie horde you've been running from all day. You hear a gurgling sound. Is it the undead? No—it's your stomach. When the zombie apocalypse tears down life and society as we know it, it will mean no more take out, no more brightly lit, immaculately organized aisles of food just waiting to be plucked effortlessly off the shelves. No more trips down to the local farmers' market. No more microwaved meals in front of the TV or intimate dinner parties. No, when the undead rise, eating will be hard, and doing it successfully will become an art. The Art of Eating through the Zombie Apocalypse is a cookbook and culinary field guide for the busy zpoc survivor. With more than 80 recipes (from Overnight of the Living Dead French Toast and It's Not Easy Growing Greens Salad to Down & Out Sauerkraut, Honey & Blackberry Mead, and Twinkie Trifle), scads of gastronomic survival tips, and dozens of diagrams and illustrations that help you scavenge, forage, and improvise your way to an artful post-apocalypse meal. The Art of Eating is the ideal handbook for efficient food sourcing and inventive meal preparation in the event of an undead uprising. Whether you decide to hole up in your own home or bug out into the wilderness, whether you prefer to scavenge the dregs of society or try your hand at apocalyptic agriculture, and regardless of your level of skill or preparation, The Art of Eating will help you navigate the wasteland and make the most of what you eat.

The Vegan 8 Brandi Doming 2018-10-16 Five years ago, popular blogger Brandi Doming of The Vegan 8 became a vegan, overhauling the way she and her family ate after a health diagnosis for her husband. The effects have been life-changing. Her recipes rely on refreshingly short ingredient lists that are ideal for anyone new to plant-based cooking or seeking simplified, wholesome, family-friendly options for weeknight dinners. All of the recipes are dairy-free and most are oil-free, gluten-free, and nut-free (if not, Brandi offers suitable alternatives), and ideally tailored to meet the needs of an array of health conditions. Each of the 100 recipes uses just 8 or fewer ingredients (not including salt, pepper, or water) to create satisfying, comforting meals from breakfast to dessert that your family--even the non-vegans--will love. Try Bakery-Style Blueberry Muffins, Fool 'Em "Cream Cheese" Spinach-Artichoke Dip, Cajun Veggie and Potato Chowder, Skillet Baked Mac n' Cheese, and No-Bake Chocolate Espresso Fudge Cake.

The Acid Watcher Diet Jonathan Aviv, MD, FACS 2017-01-24 Dr. Aviv guides readers through healthy dietary choices with targeted recipes, helping them balance their bodies and minds for optimal health and break acid-generating habits for good. Do you suffer from abdominal bloating; a chronic, nagging cough or sore throat; postnasal drip; a feeling of a lump in the back of your throat; allergies; or shortness of breath? If so, odds are that you are experiencing acid reflux without recognizing its silent symptoms, which can lead to serious long-term health problems, including esophageal cancer. In The Acid Watcher Diet, Dr. Jonathan Aviv, a leading authority on the diagnosis and treatment of acid reflux disease, helps readers identify those often misunderstood symptoms while providing a proven solution for reducing whole-body acid damage quickly and easily. His 28-day program is part of a two-phase eating plan, with a healthy balance of both macronutrients (proteins, carbs, and fats) and micronutrients (vitamins, minerals, antioxidants), that works to immediately neutralize acid and relieve the inflammation at the root of acid reflux.

By Any Greens Necessary Tracye Lynn McQuirter 2010-05-01 * The first vegan guide geared to African American women * More than forty delicious and nutritious recipes highlighted with color photographs * Menus and advice on transitioning from omnivore to vegan * Resource information and a comprehensive shopping list for restocking the fridge and pantry African American women are facing a health crisis: Heart disease, stroke, and diabetes occur more frequently among them than among women of other races. Black women comprise the heftiest group in the nation--80 percent are overweight, and 50 percent obese. Decades of studies show that these chronic diseases can be prevented and even reversed with a plant-based diet. But how can you control your weight and health without sacrificing great food and gorgeous curves? Just ask Tracye Lynn McQuirter. With attitude, inspiration, and expertise, in By Any Greens Necessary McQuirter shows women how to stay healthy, hippy, and happy by eating plenty of fresh fruits and vegetables, whole grains, and legumes as part of an active lifestyle. The book is a call to action that all women should heed.

Dropping Acid Jamie Koufman 2012-09-04 Dropping Acid: The Reflux Diet Cookbook & Cure is the first book to explain how acid reflux, particularly silent reflux, is related to dietary and lifestyle factors. It also explains how and why the reflux epidemic is related to the use of acid as a food preservative. Dr. Koufman defines the symptoms this shockingly common disease and explains why a change in diet can alleviate some of the most common symptoms. Dropping Acid offers a dietary cure for acid reflux, as well as lists of the best and worst foods for a reflux sufferer. The book's recipes use tasty fats as flavorings, not as main ingredients; included are the recipes for tasty dishes that prove living with reflux doesn't mean living without delicious food.

The Easy Vegan Cookbook Kathy Hester 2015-09-01 Quick and Tasty Plant-Based Recipes That the Whole Family Will Enjoy Bestselling author Kathy Hester hits the bulls-eye with a brand new cookbook to solve a big vegan dilemma: How to make vegan food that is fast, easy and lip-smackingly delicious. The Easy Vegan Cookbook, packed with 80 recipes, is a must-have cookbook for vegans with ?families, busy schedules, limited budgets and hearty appetites for healthy food that simply tastes good. With recipes like Creamy Broccoli and Potato Casserole and Veggie "Pot Pie" Pasta, readers will have a stockpile of quick recipes that they can count on to be delicious. Additionally, many of the recipes are gluten-free, soy-free and oil-free, for those who have other dietary restrictions or preferences. This cookbook includes chapters such as Make-Ahead Staples and Speedy Stir-Fries, as well as recipes such as Inside-Out Stuffed Pepper Stew, Creamy Cauliflower Pesto Pasta and "Vegged-Out" Chili. No longer will weeknight meal planning be a source of stress. With The Easy Vegan Cookbook, vegans everywhere can enjoy easy, fast and family-friendly recipes for amazing food.

Rawsome Vegan Baking Emily von Euw 2014-03-04 Make Undeniably Delicious and Eye-Catching Raw, Vegan and Gluten-Free Treats Emily Von Euw, creator of the popular blog This Rawsome Vegan Life, makes treats that are so phenomenal and so stunning they should be considered masterpieces. Oh yeah, and they're raw, vegan AND gluten-free. So whether you're a vegetarian, a raw vegan or even a meat-lover just looking for something healthy, new and delicious, this book has something for you. Emily's popular blog won the Vegan Woman's 2013 Vegan Food Blog Award, was named one of the Top 50 Raw Food Blogs of 2012 and is nominated for "Favorite Blog" for the 2013 VegNews Veggie Awards. Every recipe is accompanied by a photograph so you can see each brilliant sweet before you eat. Emily's beautiful and easy-to-make recipes, like her Peppermint Chocolate Molten Lava Cakes, S'mores Cupcakes and Go-Nuts Donuts with Frosting & Fruit Sprinkles, are so tasty that you won't even realize they're vegan. Quite simply, Rawsome Vegan Baking will wow your taste buds and impress your friends and family with new great tastes in dessert.

Vegan Pressure Cooking JL Fields 2015 Learn the ins and outs of pressure cooking and start creating delicious, one-pot vegan meals in no time at all.

The PlantPure Nation Cookbook Kim Campbell 2015-03-24 A revolution has begun... From a creative team that includes the producer and writer of Forks Over Knives, the documentary film PlantPure Nation captures the inspiring story of plant-based nutrition's impact on a small town in the rural South and the effort to bring about historic political change. As the film's official companion cookbook, The PlantPure Nation Cookbook brings this powerful, science-based approach to nutrition from the big screen to your kitchen with some of the same mouthwatering recipes that kick-started the revolution, promoting the health benefits of a whole food, plant-based diet. Author Kim Campbell is the wife of PlantPure Nation Executive Producer and Director Nelson Campbell and daughter-in-law of Dr. T. Colin Campbell, coauthor of The China Study and father of the modern plant-based nutrition movement. She is also a culinary contributor, recipe developer, and cooking instructor at Campbell Wellness, a health and wellness business. In PlantPure Nation Cookbook, she shares more than 150 extensively tested, 100% plant-based recipes that she has created and cultivated over 25 years of vegan cooking, such as: Buffalo Beans and Greens No-Bake Chocolate Pumpkin Pie Spinach Lasagna Green Pepper Tofu Scramble Reuben Casserole With a foreword by Dr. Campbell, The PlantPure Nation Cookbook is also filled with tips, tricks, and grocery lists for people interested in a whole food, plant-based diet. And with intimate background and behind-the-scenes details from PlantPure Nation film, this companion cookbook is a must-have for stimulating healthful eating in your home. Join the revolution to jumpstart your health!

Plant-Powered Families Dreena Burton 2015-05-12 Get your whole family excited about eating healthy! Veteran cookbook author Dreena Burton shows a whole foods, plant-based diet can be easy, delicious, and healthy for your entire family. In Plant-Powered Families, Burton shares over 100 whole-food, vegan recipes—tested and approved by her own three children. Your family will love the variety of breakfasts, lunches, dinners, desserts, and snacks, including: Pumpkin Pie Smoothie Vanilla Bean Chocolate Chip Cookies Cinnamon French Toast No-Bake Granola Bars Creamy Fettuccine Sneaky Chickpea Burgers Apple Pie Chia Pudding Plus salad dressings, sauces, and sprinkles that will dress up any dish! With tips for handling challenges that come with every age and stage—from toddler to teen years —Plant-Powered Families is a perfect reference for parents raising "weegans" or families looking to transition to a vegan diet. Burton shares advice and solutions from her own experience for everything from pleasing picky eaters and stocking a vegan pantry to packing school lunches and dealing with challenging social situations. Plant-Powered Families also includes nutritionist-approved references for dietary concerns that will ensure a smooth and successful transition for your own plant-powered family!

YumUniverse Heather Crosby 2014-10-28 More than 150 plant-based, gluten-free, soy-free recipes! No matter where you land on the diet spectrum, more whole, plant-based foods can enrich your life and improve your health. If you're transitioning to a plant-based diet or you just want some ideas for preparing scrumptious veggie dishes, Heather Crosby provides a step-by-step guide to simply adding more delicious, health-boosting meals to your existing routine, whether you're a meat-eater or a vegan. YumUniverse: Infinite Possibilities for a Gluten-Free, Plant-Powerful, Whole-Food Lifestyle offers a creative collection of more than 150 craveable recipes without meat, dairy, gluten, or soy. But this is more than just a cookbook—it's a treasure chest that will help you build health-promoting habits and recipes of your own for a lifetime. As a former veggie-phobe, Heather knows firsthand how overwhelming yet rewarding the transition toward a plant-powerful diet can be, so she offers expert advice for folks seeking to adopt and maintain a whole-food approach to what they eat. Fans of YumUniverse.com, Heather's inspirational food website, and new readers alike will discover recipe goodness like her Fig & Caramelized Onion Tart and Almond-Cardamom Cream Chia Pudding with Fresh Berries, as well as divine desserts like Mexican Unfried Ice Cream and Chocolate & Salted Caramel Stack Cake. A plant-powerful, gluten-free lifestyle is delicious and doable. So, say "goodbye" to the dieting roller coaster and embrace a long-term wellness adventure with tasty, healthy, plant-inspired cuisine.

BenBella's Best of Plant-Based Eating Benbella Vegan 2015-10-27 Living plant-based doesn't mean you have to resign yourself to eating salads for every meal (although we wouldn't say no to a bowl of leafy greens). BenBella's Best of Plant-Based Eating, which has been downloaded over 125,000 times, includes creative and delicious recipes for a well-balanced, varied, and satisfying vegan lifestyle. Inside this second edition, you'll find nearly 50 recipes, including 14 brand-new dishes, from our top-selling cookbooks including: Thai Tacos Savory Chickpea Omelets Buddha Lentil Burger Raspberry and Coconut Glazed Doughnuts And more! Along with recipes, you'll also find selections exploring the global implications of a plant-based lifestyle, to feed your mind as well as your body. BenBella's Best of Plant-Based Eating includes recipes and selections from: Tracy Russell's The Best Green Smoothies on the Planet Del Sroufe's Better Than Vegan Christy Morgan's Bussful Bites LeAnne Campbell's The China Study Cookbook Del Sroufe's The China Study Quick & Easy Cookbook Jeff and Joan Stanford's Dining at The Ravens Lindsay Nixon's Happy Herbivore Series The Happy Herbivore Cookbook Everyday Happy Herbivore Happy Herbivore Abroad Happy Herbivore Guide to Plant-Based Eating Happy Herbivore Holidays & Gatherings Happy Herbivore Light & Lean Eric Brent and Glen Merzers' The HappyCow Cookbook Christina Ross' Love Fed Laura Theodore's Jazzy Vegetarian Classics Dreena Burton's Plant-Powered Families Kim Campbell's The PlantPure Nation Cookbook Heather Crosby's YumUniverse Pam Popper and Glen Merzer's Food Over Medicine J. Morris Hicks's Healthy Eating, Healthy World T. Colin Campbell and Howard Jacobson's Whole and The Low-Carb Fraud

The Vegan Air Fryer JL Fields 2017-06-06 Enjoy your favorite plant-based fried foods without the added fat! If you love fried foods, but don't want the oil, added fat, and mess of frying, then you will want this cookbook. It shows you how to "air-fry" your favorite fried foods with little or no cooking oil. JL Fields, author of Vegan Pressure Cooking, has done the research, development, and testing, so you can serve crispy French fries, egg rolls, and all kinds of fried food in minutes - without frying. This amazing air-fryer appliance cookbook brings crunchy onion rings, vegetable tempura, and more to your table without making a mess or heating up your kitchen. Now you can eat delicious "fried" food while staying healthy. Recipes include: Jalapeno Poppers Vegetable Dumplings Potato Chips Eggrolls Mac 'n' Cheese Bites Buffalo Cauliflower Corndogs Fried Chick'n Fajitas Grilled Cheese SandwichesAir fryers, popular in Europe for years, have taken the U.S. by storm, and this is the first air-frying cookbook for plant-based diets. Vegan Air Fryer includes more than 80 recipes that are fun to make and bursting with deep-fried flavor. It will empower home cooks at any skill level to make delicious, healthy vegan recipes the whole family will love."

YumUniverse Pantry to Plate Heather Crosby 2017-05-16 What you crave + What's in your cupboard = Joyful cooking your way Heather Crosby loves a good recipe, but most of the time, she simply cooks pantry to plate. What's that? It's taking stock of what you have on hand and what you're in the mood for—and then, well, improvising! For example: Do you have some veggies, a protein, a binder, and some herbs and spices for flavor? Mix it up and you'll have veggie burgers . . . no recipe required. In this one-of-a-kind cookbook, Heather shares: 30 ingenious recipe templates to help you freestyle plant-packed, gluten-free meals and snacks on the fly: Breakfast Cookies, Bites & Tots, Tacos & Wraps, Hand Pies, and more. Plus, 100 delicious recipes that show the templates in action, from Maple-Spiced Pear & Toasted Pecan Parfait (based on the Coconut Yogurt template) to Pesto Chickpea & Quinoa Scramble (based on the Scrambles template). Are you a recipe renegade who likes to bend the "rules"? A health-conscious cook seeking more kitchen confidence? Are you busy or tired of going shopping for just one missing ingredient? With the flexible templates in YumUniverse Pantry to Plate, gluten-free, plantiful goodness is at your fingertips.

Vegan Yack Attack's Plant-Based Meal Prep Jackie Sobon 2020-01-07 If you've always loved the idea of meal prepping, but never felt ready to begin, you've come to the right place. Vegan Yack Attack's Plant-Based Meal Prep takes the guesswork out of meal planning and sets you up with simple, make-ahead recipes that keep your fridge full and your schedule free. If you're a vegan and frequently on the go, it can be hard to find plant-based options that you not only caneat, but also want to eat. In many cases, preplanning your own meals is both the healthier, and more delicious, option. But it's not always easy to figure out what to make and how to prepare it all. With this cookbook, veteran author Jackie Sobon does all the "figuring" for you, giving you meal plans you can start on Sunday—or whatever day works for you—and use throughout the week. Whether you're cooking for one or for the whole family, you'll find recipes to match all of your needs, from big-batch sauces and soups to simple sheet-pan, Instant Pot, and freezer meals. You'll also find ideas for great car breakfasts and work lunches, along with all the tips and tools you'll need to plan ahead and make your life easier. Recipes include soon-to-be favorites such as: Breakfast Burritos Grain-Free Granola Fajita Pita Pockets Corn Fritter Salad Nacho Potato Bake Farro Brussels Spring Salad Creamy Avocado Tahini Zoodles Snacky Seed Clusters Cinnamon Toast Popcorn Chocolate Peanut Butter Rice Bars With more than 100 recipes and 13 weekly plans (plus Jackie's signature stunning photography), meal prep success is in the bag!

Laura Theodore's Vegan-Ease Laura Theodore 2020-09 In this comprehensive cookbook, Laura Theodore, the award-winning host of public television's Jazzy Vegetarian, brings us full menu plans, shopping lists, and over 130 delicious, quick-and-easy vegan recipes, each complete with nutritional analysis. Enhanced by over 200 full-color photographs, each recipe is ranked with an Ease-Factor to make it easy to choose dishes that fit into any busy schedule. Laura Theodore's Vegan-Ease includes all you need to know to embrace cost-saving, healthy, and delicious plant-based meals for you and your family.

Living Candida-Free Ricki Heller 2015-02-03 Candida is a type of yeast that grows in the human body. An overgrowth of candida has been found to be at the root of many health problems, from chronic fatigue and digestive disorders to skin conditions and allergies. Some health professionals are calling it a hidden epidemic. One of the main instigators of candida overgrowth is sugar, of which the average American consumes more than seventy pounds per year. In Living Candida-Free, Ricki Heller (with functional nutritionist Andrea Nakayama) offers a complete exploration of this condition and an expansive approach for anyone wishing to follow an anti-candida diet. A comprehensive guidebook for living a life free of refined sugar, it includes a three-stage program; tips on how to transition to eating the anti-candida way with ease; information on herbal supplements and treatments; a full list of substitutions; and delicious, satisfying recipes that anyone can prepare.

Chloe's Vegan Italian Kitchen Chloe Coscarelli 2014-09-23 "Vegan chef Chloe Coscarelli creates more than 150 recipes inspired by Italian cuisine."--

Peace & Parsnips Lee Watson 2016-06-10 Plant-based recipes from a fun-loving, world-wandering chef you'll want to follow everywhere! Chef Lee Watson was once, in his own words, "the mightiest nose-to-tail carnivore of them all." But four years ago, he went completely vegan—and today, he's an easygoing evangelist for peaceful, plant-full eating! Now, Peace & Parsnips captures 200 of Lee's extraordinarily creative recipes, all "rooted" in his love of life and his many travels—from the streets of Mexico and the food bazaars of Turkey to the French countryside, the shores of Spain, the spice markets of India and beyond! Twelve chapters burst with gorgeous photos (200 in all!), tempting us with Lee's mouthwatering recipes—all meat-free, dair

inspiration and innovations for navigating the culinary, nutritional, and social landscape of plant-based eating. Embrace a healthier, more compassionate you, with Victoria, JL, and the rest of the Main Street Vegan Academy coaches by your side.

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