

## 5 Ingredients Quick Easy Food Recipes Jamie Oliver

Easy-to-make meals for all occasions, using just 5 ingredients, that pack in flavour. As lives get busier and more demanding we need to take the pressure off great cooking. This collection of recipes will help you make ingeniously simple, incredibly tasty, quick meals using only 5 supermarket ingredients. From hearty weekday dinners – such as Teryaki Pork Meatballs and Blackened Salmon Fajitas – to fantastic brunches, genius sides, starters and sweet desserts, each recipe is delicious and really delivers on taste, allowing you to accomplish dishes that will impress all ages every day of the week. Each recipe is accompanied by a full-colour photograph, full nutritional breakdown and easy-to-follow steps.

This edition has been adapted for the US market. From simple suppers and family favorites, to weekend dishes for sharing with friends, this book is packed full of phenomenal food - pure and simple. Whether it's embracing a meat-free day or two each week, living a vegetarian lifestyle, or just wanting to try some brilliant new flavor combinations, this book ticks all the boxes. Super-tasty, brilliantly simple, but inventive veg dishes include: · AMAZING VEGGIE CHILI, comforting black rice, zingy crunchy salsa and chili-rippled yogurt · GREENS MAC 'N' CHEESE with leek, broccoli & spinach and a toasted almond topping · VEGGIE PAD THAI, crispy fried eggs, special tamarind & tofu sauce and peanut sprinkle · SUPER SPINACH PANCAKES with avocado, tomato and cottage cheese · SUMMER TAGLIATELLE, basil & almond pesto, broken potatoes and delicate green veg With chapters on Soups & Sandwiches, Brunch, Pies & Bakes, Curries & Stews, Salads, Burgers & Fritters, Pasta, Rice & Noodles, and Traybakes there's something tasty for every occasion. Sharing simple tips and tricks that will excite the taste buds, this book will give you the confidence to up your vegetable intake and widen your recipe repertoire, safe in the knowledge that it'll taste utterly delicious. It will also leave you feeling full, satisfied and happy - and not missing meat from your plate. "It's all about celebrating really good, tasty food that just happens to be meat-free." Jamie Oliver

Cook up a storm in the kitchen every day. Delicious AND healthy food, using five ingredients, and just ten minutes cooking time. Make midweek meals, simple, quick and healthy with Five Ingredients, Ten Minutes. It is designed to come to the rescue when the 'What's for dinner?' question crosses your mind. From vegetable white bean stew to lamb fillet with fresh mint and hummus to creamed spinach with chickpeas to French toast with raspberry sauce, with Jules Clancy cooking quickly at the end of a long day shouldn't be a difficulty any more! Jules Clancy trained as a food scientist, before working for Kellogg, a wine company, and then as a designer of chocolate biscuits and cookies. She's is now a full-time blogger, with a virtual cookery school specialising in quick and easy, simple food. 'Cause for major celebration' Telegraph

Want to master pasta? Let Jamie help, with his essential Food Tube guide to simple and seasonal pasta dishes 'Enjoy this pocket-sized cookbook, full of incredible, achievable pasta recipes, from the very basics to kick-ass dishes for any night of the week. Buon appetite!' Jamie Oliver Jam-packed with delicious and easy recipes, The Pasta Book has all the need-to-know basics from Jamie's own Italian mentor, chef Gennaro Contaldo. Whatever your ability in the kitchen, pasta is a staple supper guaranteed to please everyone. With The Pasta Book, you can learn how to spice up your pasta for every craving - and even learn to make your own pasta from scratch! Full of delicious, simple, seasonal recipes such as: - Spring fresh WILD ROCKET & PECORINO ORECCHIETTE - Summery VEGETABLE CAPPELLACCI - Autumnal WILD MUSHROOM TAGLIATELLE - Wintery GAME RAGU - Gennaro's take on classic favourites such as CARBONARA and BOLOGNESE Discover exciting new pasta dishes to freshen up your Italian cooking adventures and satisfy every stomach with The Pasta Book.

7 Ways to reinvent your favorite ingredients with more than 120 new, exciting and tasty recipes Naked Chef television personality Jamie Oliver has looked at the top ingredients we buy week in, week out. We're talking about those meal staples we pick up without thinking – chicken breasts, salmon fillets, ground beef, eggs, potatoes, broccoli, mushrooms, to name but a few. We're all busy, but that shouldn't stop us from having a tasty, nutritious meal after a long day at work or looking after the kids. So, rather than trying to change what we buy, Jamie wants to give everyone new inspiration for their favorite supermarket ingredients. Jamie will share 7 achievable, exciting and tasty ways to cook 18 of our favorite ingredients, and each recipe will include no more than 8 ingredients. Across the book, at least 70% of the recipes will be everyday options from both an ease and nutritional point of view, meaning you're covered for every day of the week. With everything from fakeaways and traybakes to family and freezer favorites, you'll find bags of inspiration to help you mix things up in the kitchen. Step up, 7 Ways, the most reader-focused cookbook Jamie has ever written.

Best of Bridge presents 125 fast and fantastic 5-ingredient meal recipes. The Best of Bridge family is back with an astonishing addition to their cherished library. Best of Bridge 5-Ingredient Cooking includes all the beloved flavors and mealtime favorites the Bridge books are famous for, using fewer ingredients in easy to prepare recipes. All of these 5-ingredient recipes have been developed in the classic Best of Bridge fashion we know and love, but with the modern convenience we seek today. Try a creative, fun recipe like Mac 'n' Cheese Gnocchi, Grilled Mussels with Mango Chutney, Pecan Turkey Cutlets, Blender Banana Oatmeal Pancakes or Middle Eastern Meatloaf -- all designed to inspire mealtime prep without the fuss. After more than 40 years and with over 4 million copies sold, Best of Bridge continues to bring us inspired and innovative recipes perfected in the Bridge style.

Officially authorized by Instant Pot! 175 must-have 5-ingredient recipes perfect for anyone looking to save time and effort—all while using your favorite appliance the Instant Pot. Now using the Instant Pot is easier and more convenient than ever with these 175 delicious, simple, and straightforward recipes using just five ingredients or less. Perfect for

people on the go, this cookbook will help you make mouthwatering dishes for every meal of the day that the whole family will love. Using ingredients that you probably already have on hand, The "I Love My Instant Pot" 5-Ingredient Cookbook features fast and affordable recipes that don't require a lot of prep or shopping. And best of all, they're satisfying, flavorful recipes you will want to make over and over again! Including an easy-to-understand overview of your Instant Pot, this cookbook has you covered for every occasion. From breakfast to dinner and desserts and snacks in between, you will save more time (and money) than ever while enjoying tasty food all day long.

Taste of Home 5-Ingredient Healthy Cookbook -Eating right has never been easier than with this all-new book from Taste of Home. Tall on flavor, short on prep work, 5-Ingredient Healthy Cookbook offers hundreds of satisfying main dishes, desserts, snacks and more. 300+ recipes that cut fat, sugar, calories and carbs quickly, easily and deliciously while keeping recipes to 5 ingredients! Eating right has never been easier than with this all-new book from Taste of Home. Tall on flavor, short on prep work, 5-Ingredient Healthy Cookbook offers hundreds of satisfying main dishes, desserts, snacks and more...all of which come together with a handful of good-for-you kitchen staples. You'll even find five-ingredient pizzas and pastas, sandwiches, side dishes and breakfasts—all loaded with family-pleasing taste and fewer calories than expected. Nutrition Facts with every recipe, Diabetic Exchanges, full-color photos and step-by-step directions make it easier than ever to enjoy the foods you love without the extra sodium, carbs and sugar. Eat right, feel great and spend less time in the kitchen when you turn to 5-Ingredient Healthy Cookbook

Simplify your life and your family's meals with easy, 5-ingredient recipes If a busy schedule has been standing between you and eating the healthy meals you and your family deserve, consider a simpler alternative. The 5-Ingredient Fresh and Easy Cookbook is a straightforward, convenient, and organized method that proves you don't need a ton of ingredients to make a great meal--all you need is 5. To all of you overworked professionals, jugglers of children, and commuters, this easy cookbook is filled with 90+ simple recipes that don't skimp on flavor, nutrition, or freshness. If you often find yourself scrambling at dinnertime, The 5-Ingredient Fresh and Easy Cookbook should be your go-to reference. Inside The 5-Ingredient Fresh and Easy Cookbook, you'll find: Hone your workspace--With a little help optimizing your kitchen, this easy cookbook will make sure you have the necessary tools and cooking area. Reinvent your meals--In addition to one-pot recipes, easy classics, no-cooks, and pre-prepped, there are dishes in this easy cookbook specifically designed for turning leftovers into new, tasty treats. Stock your shelves--From your freezer to your cabinets, this easy cookbook will keep all of the essentials you need an arm's length away. The 5-Ingredient Fresh and Easy Cookbook is the perfect way to create efficiency in the kitchen and grocery store while still producing nutritious, interesting meals. Recipes include: Fig Ricotta Toast, Shepherd's Pie, Veggie Frittata, Black Bean Sweet Potato Chili, and Cuban Mojo Pork Chops & Orange Rice

The authors of the bestselling book are back with simple, five-ingredient recipes to help newbie cooks make delicious dishes and learn how to shop smarter.

Create deliciously quick and easy recipes in your Air Fryer using only 5 ingredients or less! Want simple meals that your entire family (even the pickiest eaters) will devour? Looking to avoid the grocery store and use some of the ingredients you already have on hand? The "I Love My Air Fryer" 5-Ingredient Recipe Book is here to help! This easy-to-use cookbook provides mouthwatering, whole-food dishes for every meal—from breakfast and dinner to appetizers and dessert—using favorite, familiar ingredients you probably already have in your pantry. Including 175 delicious recipes using five—or fewer—ingredients, these fast, affordable meals don't require a lot of prep or shopping, so you can spend more time out of the kitchen doing the things you love. Best of all, these satisfying, flavorful recipes are sure to be a big hit with everyone in the family. Whether you need an easy dinner on a busy weeknight or want to cut back on time (and money) in the grocery store, this cookbook has you covered!

Whip up delicious three-course meals in no time at all with the bestselling Jamie's 30-Minute Meals Jamie Oliver will teach you how to make good food super-fast in his game-changing guide to coordinating an entire meal without any fuss. \_\_\_\_\_ With 50 exciting, seasonal meal ideas, Jamie's 30 Minute Meals provides the essential collection of dishes for putting on the ultimate three-course meal without taking up your time. Not only that, Jamie also includes refreshing, light lunch recipes that you can put together in no time at all. These mouth-watering dishes include . . . - Melt-in-the-mouth SPRING LAMB and CHIANTI GRAVY - Mushroom risotto with spinach salad - Tender DUCK SALAD - Moreish LEMON and RASPBERRY CHEESECAKE - Creamy RICE PUDDING and STEWED FRUIT Jamie offers a tasty dish for every occasion, with recipes written to help you make the most of every single minute in the kitchen. With the help of Jamie Oliver and Jamie's 30-Minute Meals, you'll be amazed by what you're able to achieve. In Jamie's extensive collection of internationally loved and trusted cookbooks, this is the one about multitasking to cook whole meals, fast. \_\_\_\_\_ 'There is only one Jamie Oliver. Great to watch. Great to cook' Delia Smith

Claire Robinson, the hot new Food Network star of 5 Ingredient Fix and Food Network Challenge, helps people get dinner on the table with little fuss and a few great ingredients. The quest for simple, affordable, and fresh, mouthwatering food is over. 5 INGREDIENT FIX helps put delicious and sophisticated meals on the table in a snap. With people struggling to simplify, streamline, and budget, the Food Network's Claire Robinson is here to help. Cooking doesn't have to be complicated to be impressive; simplifying the process with fewer ingredients saves time, frustration, and ultimately, money. From breakfast treats like Brioche French Toast with Strawberries and Cream to no-fuss meals like Grown-up Grilled Cheese and Iceberg Wedges with Buttermilk Dressing to a romantic dinner of Grilled Scallops with Saffron Aioli and Green Goddess Rice, all of Robinson's recipes have five or fewer ingredients. A quick trip to the supermarket for one bag of groceries, and a delicious, restaurant-quality meal can be on the table in no time.

100 vegan recipes that riff on Southern cooking in surprising and delicious ways, beautifully illustrated with full-color photography. Jenné Claiborne grew up in Atlanta eating classic Soul Food—fluffy biscuits, smoky sausage, Nana's sweet potato pie—but thought she'd have to give all that up when she went vegan. As a chef, she instead spent years tweaking and experimenting to infuse plant-based, life-giving, glow-worthy foods with the flavor and depth that feeds the soul. In Sweet Potato Soul, Jenné revives the long tradition of using fresh, local ingredients creatively in dishes like Coconut Collard Salad and Fried Cauliflower Chicken. She improvises new flavors in Peach Date BBQ Jackfruit Sliders and Sweet Potato-Tahini Cookies. She celebrates the plant-based roots of the cuisine in Bootylicious Gumbo and savory-sweet Georgia Watermelon & Peach Salad. And she updates classics with Jalapeño Hush Puppies, and her favorite, Sweet Potato Cinnamon Rolls. Along the way, Jenné explores the narratives surrounding iconic and beloved soul food recipes, as well as their innate nutritional benefits—you've heard that dandelion, mustard, and turnip greens, okra, and black eyed peas are nutrition superstars, but here's how to make them super tasty, too. From decadent pound cakes and ginger-kissed fruit cobblers to smokey collard greens, amazing crabcakes and the most comforting sweet potato pie you'll ever taste, these better-than-the-original takes on crave-worthy dishes are good for your health, heart, and soul.

Transform a Few Staple Ingredients into Spectacular Meals Dinner doesn't have to be complicated or time-consuming with Rebecca White's nourishing and exciting meals, prepared with only a few key ingredients already found in your pantry. With one-pot, sheet-pan and slow-cooked recipes, she'll show you how to make simple staples into standout meals. This incredible collection features recipes such

as: • Sheet-Pan Cumin Chicken and Bell Peppers • One-Pan Lemon Parmesan Linguine • Porcini Beef Ragù • Braised Star Anise Short Ribs • Pan-Seared Lamb Chops with Shallots and Mushrooms • Duck Fat–Seared Scallops Whether you're making a convenient weeknight dinner or a party entrée that's sure to impress, stressful mealtimes will become a thing of the past.

Jamie Oliver's Christmas Cookbook is packed with all the classics you need for the big day and beyond, as well as loads of delicious recipes for edible gifts, party food, and new ways to love those leftovers. It's everything you need for the best Christmas ever. Inside you'll find all the classics as well as tasty alternatives, including: salmon pate, apple and squash soup; roast turkey, goose and venison; nut roast and baked squash; best roasties, baked mash, parsnips, glazed carrots, four ways to do sprouts; gravies and cranberry sauce, meat and vegetarian stuffings; turkey risotto; Christmas trifles, pavlova; chocolate logs, Christmas cake, mince pies, gingerbread, baked camembert, smoked salmon bilinis, hot buttered rum and many, many more delicious recipes. "I've got all the bases covered with everything you need for the big day and any feasting meals over the festive period, as well as party fare, edible gifts, teatime treats, cocktails, and of course, exciting ways to embrace and celebrate those leftovers. You'll also find all the deeply important technical info you need, such as cooking charts, and wherever possible, I've designed the recipes to be cooked at the same oven temperature, so you can be efficient with time and oven space, and it'll be super-easy for you to mix and match the different elements and build your own perfect Christmas meal. I haven't held back. This book is the greatest hits, all wrapped up in one Christmas parcel, and I hope you have fun looking through, picking your recipes, and building your own plan." ~ Jamie Oliver

From the trusted nutritionist behind the bestselling healthy cookbook on meal prep comes The Easy 5-Ingredient Healthy Cookbook--your next course in healthy meals made super simple. Keeping balanced meals on the table can be tough when you're busy. That's why registered dietitian nutritionist and bestselling healthy cookbook author, Toby Amidor, created The Easy 5-Ingredient Healthy Cookbook. With truly simple 5-ingredient recipes--many of which are ready to eat in 30 minutes or require just one cooking vessel--The Easy 5-Ingredient Healthy Cookbook is your solution to eating healthy on a hectic schedule. Your complete healthy cookbook for hassle-free, nutritious meals, The Easy 5-Ingredient Healthy Cookbook contains: 150 no-fuss recipes using only 5 easy-to-find main ingredients per meal Quick, no-mess meals requiring only 30-minutes to make or one-pot Healthy cooking bonus tips including meal planning guidelines and grocery shopping advice that are unique to this healthy cookbook A healthy cookbook with a simple solution to nutritious meals--The Easy 5-Ingredient Healthy Cookbook helps you eat well even when you're busy.

Easy 5 Ingredient Dinners That Are Actually Healthy! Are you tired of complicated recipes with hard to find ingredients? Are you looking for delicious and easy recipes with only a few simple ingredients? From the author of several bestselling cookbooks, busy mom and fitness enthusiast Alissa Noel Grey, comes a great new collection of delicious, easy to make family dinner recipes that will make you healthier, happier and more energetic than ever. This time she offers us 50+ comforting and enjoyable everyday meals inspired by the Mediterranean diet and full of your favorite vegetables, meats and legumes that are simple and easy to cook whether you need a quick weeknight supper or a delicious weekend dinner. Best of all - each recipe only contains 5 ingredients or LESS! 5 Ingredient Cookbook: Fast and Easy Recipes With 5 or Less Ingredients Inspired by The Mediterranean Diet is an invaluable and delicious collection of healthy and easy 5 ingredient recipes that will please everyone at the table and become all time favorites. If you're looking for some quick, easy, and healthy recipes to clean up your diets without sacrificing time or flavor, this recipe round-up is for you! \*\*\*FREE BONUS RECIPES at the end of the book - Superfood Paleo and Vegan Smoothies for Vibrant Health and Easy Weight Loss!\*\*\*

Test cooks share their favorite low-effort, high-reward complete weeknight dinners, most ready in an hour or less. Imagine surveying your pantry or fridge and realizing you already have every ingredient you need to make any number of fast, flavor-packed meals. Sounds like a dream? These back-pocket dinners make it a reality, with recipes that transform foods such as a rotisserie chicken, a baguette, hummus, or quinoa into full meals using just five ingredients (plus salt, pepper, and fat) that require little in the way of planning. What these recipes lack in ingredients, they more than make up for in flavor and creativity. We use simple techniques to our advantage to coax the maximum amount of oomph out of each component: • Turn rotisserie chicken into a cheesy, melty tart with frozen spinach, Brie, and store-bought crust • Shape lemony meatballs from ground chicken and quinoa--given a flavor boost from garlicky hummus that doubles as the base for a sauce • Get resourceful with our Grilled Tofu with Charred Broccoli, Peanut Sauce, and Crispy Shallots, repurposing the often drained-away shallot frying oil to coat the broccoli before grilling for an added layer of savoriness With each recipe, a test cook's commentary gives an inside peek into the recipe creation process, whether offering a tip for using a high-impact ingredient like red curry paste or oil-packed sun-dried tomatoes (we help you compile a treasure trove of useful flavor bombs) or an imaginative technique (such as mincing carrot tops for a garnish). These recipes and tips will have you looking at your pantry with fresh eyes.

Featuring simple, delicious recipes from the new CHANNEL 4 series - Quick and Easy Food - on Monday nights at eight o'clock, Jamie Oliver's 5 Ingredients is his most straightforward book yet. 'Brilliant' Sunday Times Using five ingredients, cleverly combined, you'll conjure up THE most exciting food . . . from this week's episode, a crazy good pork burger topped with stacks of juicy sliced pear, crunchy salad leaves and oozy blue cheese, all squashed down under a soft burger bun. Sticky sweet mango prawns cooked in curry powder, crispy sliced garlic and punchy lime zest. Easy rustic gnocchi made with mashed potatoes and flour underneath tender asparagus, fresh thyme and Parmesan cheese. For dessert a delicious SUPER quick frozen banoffee cheesecake, overripe bananas, creamy sweet dulce de leche and cream cheese on an oaty hobnob base . . . unbelievably good. \_\_\_\_\_ It's all about making the journey to good food, super-simple. Every recipe uses just five key ingredients, ensuring you can get a plate of food together fast, whether it's finished and on the table super-quickly, or after minimal hands-on prep, you've let the oven do the hard work for you. We're talking quality over quantity, a little diligence on the cooking front, and in return massive flavour. Each recipe has been tried and tested (and tested again!) to ensure the book is packed with no-fuss, budget-friendly dishes that you can rustle up, any day of the week. With over 130 recipes, and chapters on Chicken, Beef, Pork, Lamb, Fish, Eggs, Veg, Salads, Pasta, Rice and

Noodles and Sweet Things, there's plenty of quick and easy recipe inspiration to choose from. How about Jamie's mouth-watering super-quick, after work supper, as seen on This Morning . . . Smoky chorizo salmon - slices of spicy chorizo, salty sweet cherry tomatoes, black olives, basil, and fresh crispy salmon fillets. For dessert, Juicy plum tarte tatin in maple syrup and cinnamon under buttery puff pastry, topped in scoops of vanilla ice cream. With every recipe you'll find a visual ingredient guide, serving size, timings, a short, easy-to-follow method, and quick-reference nutritional information. Jamie's new cookbook takes the stress out of mealtimes and will inspire cooks and non-cooks alike with beautiful, crazily simple ideas . . .

You choose the cooking method for each recipe! A delightful new cookbook from one of the bestselling cookbook authors in North America, Phyllis Good. These 5-ingredient recipes use only wholesome ingredients--natural, honest, and delicious. (No canned soups, no cake mixes, no processed meats, no stabilizers.) Nearly all of the 130+ convenient recipes are presented with two or more ways to prepare them. You pick which works best for you and the time you have: electric pressure cooker, slow cooker, stove top, oven, no-cook. Many of the recipes rise out of global eating, with Syrian, Guatemalan, Indian, Korean, and Thai influences, along with Italian and Mexican. All approachable and no-fuss. Quality ingredients. Convenient prep. Satisfyingly flavorful finished dishes.

#### 5 Ingredients Quick & Easy Food Flatiron Books

The perfect addition to a busy mom's library, this cookbook is filled with time-trimming recipes! Using only 5 ingredients or less, you'll find delicious recipes like buttery garlic chicken, anytime cheesy biscuits and gooey brownies. Best of all, it features plenty of time-saving tips and ideas for making hearty homestyle meals to enjoy with family & friends. Enjoy your favorite keto dishes faster and easier than ever with these 175 delicious, fat burning, air fryer recipes using only five ingredients or less! The keto diet is more convenient (and affordable) than ever! Now you can make fast, delicious whole-food meals that will keep you in ketosis using your favorite kitchen appliance—the air fryer. Now you can easily learn how to cook 175 mouth-watering, keto-friendly dishes using only five—or fewer—key ingredients. These recipes are fast, inexpensive, and don't require a lot of prepping or shopping, making them a satisfying, flavorful fit to your busy schedule. You'll be amazed at the wide variety of keto-friendly dishes you can cook in your air fryer. And rather than adding extra, unhealthy fat, the air fryer uses the beneficial fats already in your food for frying—making it a quick and healthy cooking option for busy people on the keto diet. In The “I Love My Air Fryer” Keto Diet 5-Ingredient Recipe Book discover how easy it is to stick to your keto goals and still enjoy every meal of the day.

Discover hundreds of satisfying main dishes, quick-fix sandwiches, comforting soups and family-favorite desserts...all of which come together with a handful of kitchen staples! You'll even find five-ingredient side dishes, salads and breads that round out meals in a flash. These clever recipes come from savvy home cooks who know how to pump up flavor with just a few ingredients, and now we're sharing those secrets in this brand-new collection. For many family cooks, it's a challenge to set a hot and hearty meal on the table. After all, kitchen time usually competes with jobs, after-school activities, and other tasks and errands. Luckily, Taste of Home 5-Ingredient Cookbook is here to help! Inside, readers will find 400+ fast and fabulous recipes—each of which calls for five ingredients or fewer! It's never been easier (or tastier) for home cooks to whip up a comforting dinner while saving time and cutting the grocery bill! Taste of Home's trademark indexes get an update with an index organized by common kitchen staples, and numerous tip boxes offer shortcuts that other home cooks took when preparing the recipes.

CHAPTERS Breakfast Appetizers & Beverages Soups & Sandwiches Beef Pork Poultry Fish & Seafood Meatless Salads & Salad Dressings Sides & Condiments Breads & Rolls Cakes, Pies & Desserts Cookies, Bars & Candies Recipes Nutty Waffle Sandwiches Easy Black Bean Salsa Italian Meatball Buns Simple Chicken Soup Brisket with Cranberry Gravy Ham with Ruby-Red Glaze Chicken Enchilada Bake Thai Shrimp Pasta Jazzy Mac 'n' Cheese Mediterranean Orange Salad Freezer Raspberry Sauce Fresh Herb Flatbread Golden Pound Cake Caramel Cashew Clusters

Let Jamie show you how creating healthy, nourishing food can be easy, delicious and fun in Everyday Super Food 'Packed with vitamins, bursting with flavour' Sunday Times \_\_\_\_\_ No matter how busy you are, eating healthy food the Jamie way is both simple and achievable, making it super easy to choose exactly the kind of meals that suit you. Divided into chapters on Breakfasts, Lunches, Dinners, Snacks & Drinks, Everyday Super Food ensures that every meal is both nutritionally balanced and deliciously filling. Create your dream healthy food day with . . . - SMOOTHIE PANCAKES with berries, banana, yogurt and nuts for breakfast - TASTY FISH TACOS with game-changing kiwi, lime and chilli salsa for lunch - GRIDDLED STEAK with peppers and herby-jewelled tabbouleh for dinner - RAW VEGAN FLAPJACKS or HOMEMADE NUT-BUTTER for snacking In Everyday Super Food, Jamie's done all the hard work for you - all you need to do is choose a delicious recipe, cook it up and, most importantly, enjoy it. In Jamie's extensive collection of internationally loved and trusted cookbooks, this is the one about eating healthily. \_\_\_\_\_ 'Irresistible recipes from Jamie Oliver' Sunday Times 'The healthy recipes that helped Jamie lose two stone' Sunday Times 'Our failsafe foodie of choice' Sunday Times 'Jamie Oliver is great - I'd put him in charge of the country' Guardian

Winner of the 2015 International Association of Culinary Professionals (IACP) Cookbook Award Forewords by Alice Waters and Michael Pollan In this dazzling, full color cookbook and kitchen manual filled with lush photographs and beautiful drawings, the chef of Alice Waters' Chez Panisse offers basic techniques and essential recipes that will transform anyone into a confident home cook. When his oldest son was leaving for college, Cal Peternell, the chef of San Francisco's legendary Chez Panisse, realized that, although he regularly made dinners for his family, he'd never taught them the basics of cooking. Based on the life-altering course of instruction he prepared and honed through many phone calls with his son, Twelve Recipes is the ultimate introduction to the kitchen. Peternell focuses on the core foods and dishes that comprise a successful home cook's arsenal, each building skill upon skill—from toast, eggs, and beans, to vinaigrettes, pasta with tomato, and rice, to vegetables, soup, meats, and cake. Twelve Recipes will help home cooks develop a core repertoire of skills and increase their culinary confidence. Peternell tells you what basic ingredients and tools you need for a particular recipe, and then adds variations to expand your understanding. Each tip, instruction, and recipe connects with others to weave into a larger story that illuminates the connection between food and life. A deeply personal book, it was written by the chef alone and it glows with warmth and humor as he

mulls over such mundane items as toast and rice to offer surprising new insights about foods that only seem exceedingly ordinary. It's a book you're as likely to keep by your bedside as your stovetop. With Peternell as your guide, the journey is pure pleasure and the destination is delicious. Twelve Recipes features gorgeous color photos and inset illustrations by Peternell's wife and sons (all artists), and forewords by celebrated chef Alice Waters and New York Times columnist and bestselling author Michael Pollan.

With over 280 incredibly delicious flavorful 5-ingredient, 150 minute recipes at your fingertips, you'll discover how simple it is to serve a healthful home-cooked meal on a busy weeknight. Our Test Kitchens experts have paired easy side dishes and desserts with superfast entrées to create over 160 mouthwatering menus. Organized by easy-to-use food categories, including Soups, Sandwiches, Salads, Meatless Main Dishes, Fish and Shellfish, Meats, and Poultry, Cooking Light Fresh Food Fast offers recipes that are great for you and taste great, too! With short ingredient lists, straightforward procedures, fresh ingredients, and delicious results, the recipes and meals in this cookbook will be the most requested, often-repeated solutions in your weeknight repertoire.

5-ingredient recipes that add up to amazing meals--fast! Whether you're a parent who wants to put home-cooked meals on the table every day or a busy professional who doesn't think they have time to cook, this is the 5-ingredient cookbook for you. Bursting with recipes for 175 fast and tasty dishes, The Complete 5-Ingredient Cookbook will show you how to keep your stomach satisfied from breakfast to dessert--without eating up all your free time. Featuring simple and scrumptious recipes, like Banana Bread Baked Oatmeal and One-Pan Chipotle Chicken Thighs with Guacamole Salsa, this comprehensive 5-ingredient cookbook is perfect for chefs of all skill levels who are looking to add variety to their table without spending hours in the kitchen. Save even more time as you find out how to make the most of your shopping trips, stock the perfect low-ingredient kitchen, and start prepping like a pro. Cooking at home doesn't have to be a challenge! Discover the fast, easy, 5-ingredient way. The Complete 5-Ingredient Cookbook includes: 175 recipes, 5 ingredients each--This 5-ingredient cookbook helps you cook up great-tasting foods in a snap with a globe-trotting collection of easy-to-make dishes. Weeklong meal plans--You'll know what's for dinner (and breakfast and lunch) with the meal plans inside this 5-ingredient cookbook: Vegetarian, Low Carb, Gluten-Free, Quick & Easy, and Global Feast. Time-saving tips--Cut down cook times with loads of advice for meal prepping, making your own 5-ingredient recipes, and more. Make your next feast in a flash with The Complete 5-Ingredient Cookbook.

Jamie Oliver--one of the bestselling cookbook authors of all time--is back with a bang. Focusing on incredible combinations of just five ingredients, he's created 130 brand-new recipes that you can cook up at home, any day of the week. From salads, pasta, chicken, and fish to exciting ways with vegetables, rice and noodles, beef, pork, and lamb, plus a bonus chapter of sweet treats, Jamie's got all the bases covered. This is about maximum flavor with minimum fuss, lots of nutritious options, and loads of epic inspiration. This edition has been adapted for US market. Jamie keeps it super-simple Cooking doesn't have to be complicated - that's why Jamie's 5 Ingredients - Quick & Easy Food is sure to become your new best friend in the kitchen. It's all about making the journey to good food very, very simple. Every recipe uses just five key ingredients, ensuring you can get a meal together fast, whether it's finished and on the table in a flash, or after minimal hands-on prep, you've let the oven do the hard work for you. It's about spending a little time to deliver a lot of flavour. Each recipe has been tried and tested (and tested again!) to ensure the book is packed with no-fuss, budget-friendly dishes that you can rustle up, any day of the week. With over 130 recipes, and chapters on Chicken, Beef, Pork, Lamb, Fish, Eggs, Veg, Salads, Pasta, Rice & Noodles and Sweet Things, there's plenty of quick and easy recipe inspiration to choose from. Think Roast tikka chicken - a whole bird rubbed with curry paste and roasted over golden potatoes and tender cauliflower, finished with fresh coriander. Or, Crazy simple fish pie - flaky smoked haddock, spring onions, spinach and oozy Cheddar, all topped off with crisp, golden filo, and ready to devour in less than 30 minutes. With every recipe you'll find a visual ingredient guide, serving size, timings, a short, easy-to-follow method, and quick-reference nutritional information. This is Jamie's easiest-to-use book yet, and the perfect cookbook for busy people.

237 tantalizing appetizers, savory soups, full-flavored stews, main dishes, meatless options, healthful choices, and luscious desserts. No more than 5 ingredients per recipe, each of which coaxes the most flavor from the least effort. A special bonus chapter features simple and quick-to-prepare 5-ingredient side-dish serve-alongs. Favorite cuisines: Asian, Italian, Mexican and Mediterranean, plus comfort food, vegetarian choices and more All recipes list ingredients needed, cook times, nutrition information, and calorie counts.

Take your cooking skills to the next level while developing a knockout repertoire of 200 essential dishes that satisfy what our modern palates crave, from simple meals to dinner-party centerpieces. We've made improvements to well-loved dishes by incorporating innovative techniques in recipes such as Butter-Basted Rib-Eye Steak and added modern classics such as Vegetable Bibimbap and Olive Oil-Yogurt Bundt Cake. In this book, you'll find the perfect roast chicken and a killer banana bread but also a Turkish-inspired tomato soup, luscious Chinese braised short ribs, and a set of wholesome grain bowls. A chapter on weeknight dinners offers smart paths to great flavor--from Bucatini with Peas, Kale, and Pancetta that cooks in one pot to a pizza that bakes in a skillet--including plenty of vegetarian options. Other chapters turn up the volume on breakfast and dessert standbys; try the 100 Percent Whole-Wheat Pancakes and Brown Sugar Cookies and you may never go back to the regular versions. We'll also help you pull off your next--or even your first!--dinner party with recipes guaranteed to impress (and to work), such as Braised Lamb Shanks with Bell Peppers and Harissa, Miso-Marinated Salmon, and Roasted Zucchini and Eggplant Lasagna. Most of us--not just newbies--could stand to bone up on certain culinary basics, and our methods may surprise even more experienced cooks, from seeding fresh chiles (we use a measuring spoon) to hulling strawberries (a plastic straw works well). And that's just the tip of the iceberg of what these recipes teach. You'll discover how to "reverse sear" thick pork chops so they turn out juicy all the way through, grind meat in a food processor for the ultimate burger, and shape fresh corn tortillas without a tortilla press or rolling pin. As you progress through this book, you will also gain a deeper understanding of ingredients, better techniques, and the secrets we use in the test kitchen via sidebars called "Think Like a Cook," which offers insights that can help in your larger culinary life. For example: How to Be an Avocado Whisperer: Squeezing that avocado is just going to bruise it. Learn a better way to tell when it's ripe. Improvising a Pan Sauce: After searing a steak, chop, or chicken breast, don't clean the pan! We show you how to use these browned bits to make a rich, deeply flavored sauce. How Cheese Melts: Learn why some cheeses melt smoothly while others

turn greasy--plus a trick to help cheddar melt without breaking. The Egg-Doneness Continuum: See the difference between soft-, hard-, and overcooked eggs and find a foolproof method for nailing it every time (and removing the shells more easily).

The Super Easy 5 Ingredient Cookbook makes wholesome, everyday meals easier with minimal time, effort, and money. A handful of the right ingredients can make eating fresh easy every day. The Super Easy 5 Ingredient Cookbook offers the easiest whole foods recipes to whip up 5 ingredient meals to save you time, effort, and money. This 5 ingredient cookbook limits the time and effort you spend shopping, prepping, and cooking with 5 or fewer affordable, everyday ingredients. To add efficiency to convenience, the recipes in The Super Easy 5 Ingredient Cookbook are classified by 30 minutes or less, one-vessel, no cook, and freezer-friendly dishes. From Spaghetti Squash Pomodoro to Rosemary-Garlic Pork Tenderloin, The Super Easy 5 Ingredient Cookbook makes good meals effortless with: Kitchen hacks that offer smart shopping tips, meal planning basics, and pantry essentials 5 simple ingredients that are easy to find in any standard grocery store 100 super easy recipes that use few ingredients and are classified as one-pot, one-pan, one-dish, freezer-friendly, no cook, or 30-minute dishes You don't need to give up convenience for a fresh, homemade dinner. The Super Easy 5 Ingredient Cookbook gives you all of the ingredients you need to keep it simple in the kitchen.

When you're short on time, you'll love these big-on-flavor, crazy easy meals. Cooking can sometimes involve mile-long ingredient lists and require more time than one cares to spend in the kitchen after a busy day. With Fast and Easy Five Ingredient Recipes you'll find over 100 recipes that only require five ingredients (or less) and use simple ingredients in unique ways. Recipes include: Southern Style Chicken Sliders Spinach Alfredo Lasagna Pulled Pork Carnita Tacos Homemade Pizza Pockets Peanut Butter Sea Salt Cookies Whether for weeknight meals or last minute dinner parties, these five-ingredient recipes will save you time and money...and they're delicious too!

60+ easy recipes with 5 ingredients or less.

Incredibly easy recipes from Low Carb Yum, one of the all-time most popular low-carb and keto blogs People across the country are discovering low-carb and keto diets and finally achieving weight-loss success, but one of the biggest challenges can be finding easy-to-prepare low-carb recipes that can fit a busy schedule. Everyone wants to get in and out of the kitchen fast, and this where Low-Carb Yum 5-Ingredient Keto comes to the rescue. The cookbook is filled with delicious recipes to make low-carb, high-fat meals with minimal ingredients and no-fuss preparation. Easy and great-tasting foods are the key to success with a keto diet, and it doesn't get much simpler than recipes with 5 ingredients or less. Low Carb Yum 5-Ingredient Keto features over 120 tasty recipes for breakfast, lunch, dinner, dessert, and beverages. Quick breakfast recipes to start the day off right Soups and salads that make perfect lunches Effortless appetizers, snacks, and beverages Hearty dinners that don't take all day to prepare Seafood specialties Decadent yet healthy desserts Recipes meeting dairy-free, nut-free, egg-free, paleo, and AIP dietary restrictions Low Carb Yum 5-Ingredient Keto is also the perfect guide for keto and low-carb beginners. Whether you've made the move to a keto diet to lose weight or improve health, there's helpful tips and advice including A rundown of keto basics, with explanations of ketosis, daily macros, and calorie counting Foods to eat and foods to avoid, making shopping and stocking one's pantry even faster and easier Common keto mistakes that can cause weight loss stalls Addressing inflammatory foods which may also be contributing to health issues Sample daily meal plans for those who need some help during their transition to keto Nutritional information for all recipes, including macros

A Washington Post bestselling cookbook Become the favorite family chef with 100 tested, perfected, and family approved recipes. The healthy cookbook for every meal of the day: Once upon a time, Jenn Segal went to culinary school and worked in fancy restaurants. One marriage and two kids later she created Once Upon a Chef, the popular blog that applies her tried and true chef skills with delicious, fresh, and approachable ingredients for family friendly meals. With the authority of a professional chef and the practicality of a busy working mom, Jenn shares 100 recipes that will up your kitchen game while surprising you with their ease. • Helpful tips on topics such as how to season correctly with salt, how to balance flavors, and how to make the most of leftovers. • Great recipes for easy weeknight family dinners kids will love, indulgent desserts, fun cocktails, exciting appetizers, and more. • Jenn Segal is the founder of Once Upon a Chef, the popular blog showcasing easy, family friendly recipes from a chef's point of view. Her recipes have been featured on numerous websites, magazines, and television programs. Fans of Chrissy Teigen, Skinnytaste, Pioneer Woman, Oh She Glows, Magnolia Table, and Smitten Kitchen will love Once Upon a Chef, the Cookbook. With 100 tested, perfected, and family approved recipes with helpful tips and tricks to improve your cooking. • Breakfast favorites like Maple, Coconut & Blueberry Granola and Savory Ham & Cheese Waffles • Simple soups, salads and sandwiches for ideal lunches like the Fiery Roasted Tomato Soup paired with Smoked Gouda & Pesto Grilled Cheese Sandwiches • Entrées the whole family will love like Buttermilk Fried Chicken Tenders • Tasty treats for those casual get togethers like Buttery Cajun Popcorn and Sweet, Salty & Spicy Pecans • Go to sweets such as Toffee Almond Sandies and a Classic Chocolate Lover's Birthday Cake

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