

Easy Dairy Free Keto

Made Whole Made Simple is not about any particular diet; it is about walking away from fad diets and putting the focus on you- the individual. It is everything but diet and all about learning to UNDIET. Made Whole Made Simple will be your companion to navigating self-healing through real food and healthy habits. This book tackles nutrition in a straightforward way, focusing on how the body uses food to create energy and why metabolic flexibility (the body's ability to utilize whatever fuel it is given) is so important. The first section of the book covers some biochemistry basics, walking you through a nutritional therapy approach with actionable tips to get your body back in balance. "Knowing how it works" is the first step in figuring out "how it works for me." The foundations of health are broken down into four sections: digestion; hydration & mineral balance; blood sugar regulation; and fatty acid balance. Each foundation features a Farmacy graphic listing which nutrients support that system of the body and why, giving you the information you need to target those areas that are in need of healing. This book makes using food as medicine easy and approachable with 140 allergy-friendly recipes, all of which are free of grain, gluten, soy, and nightshades. Minimal amounts of dairy and nuts are used, and many of the recipes are coconut-free, egg-free, and AIP compliant as well. For added convenience, many of the recipes can be made in one pot, on a sheet pan, or in a slow cooker or pressure cooker—and some require no cooking at all. Icons mark those recipes that use five ingredients or less or take 30 minutes or less to prepare. All of these easy recipes are nutrient-dense, using the entire Farmacy to nourish you and your family so that you can lose weight, reverse inflammation, and feel your best without having to slave away in the kitchen or sacrifice flavor. Made Whole Made Simple is complete with cutting-edge information on stress management, metabolic flexibility, fasting, immune health, and hormone balance with actionable steps that can be put in place on day 1.

New York Times bestselling author and health and wellness pioneer Diane Sanfilippo brings her own experience with a ketogenic diet to Keto Quick Start, a comprehensive and easy-to-follow road map to transitioning to a keto lifestyle. There's a good reason keto has attracted so many followers: it's an effective tool for fat loss as well as a way of eating with proven benefits for many health concerns, including unstable blood sugar, neurological conditions, and epilepsy, to name a few. But getting started with keto and sticking with it can be tough. That's where "Keto Quick Start" comes in. In her signature practical style, Diane makes keto doable for everyone, whether you're completely new to very low carb eating or you've tried it before and want to find a better way to make it work for you. Keeping the focus on real foods that nourish your body, she walks you through a gentle transition to keto and helps you figure out how to make it sustainable for the long term. Keto Quick Start targets everyday real-world concerns such as what to expect in the first few weeks and how to know if you're on the right track, how to determine if you need more carbs and how to incorporate those carbs in a healthy way, how to customize keto for your personal goals (especially weight loss), and things to be aware of if you're concerned about a particular health issue. Keto Quick Start includes 100 delicious keto recipes, four weekly meal plans, more than a dozen easy meal ideas (no recipe required!), and troubleshooting tips and tricks. It also features a

unique and easy-to-use template that makes tracking your food quick and simple. The recipes include: - Lemon Blueberry Keto Muffins - Kale, Bacon & Goat Cheese Frittata - Spaghetti Bolognese Bake - Powered-Up Bacon Cheeseburger - Shrimp Pad Thai - Pesto-Stuffed Mushrooms - Chocolate Orange Fudge - Creamy Peanut Butter Bites.

The first question I get about the Keto diet is the "What if I don't eat (food allergy or food aversion)" questions. What if I don't eat eggs? What if I don't eat gluten? What if I don't eat dairy? Can I get Low cholesterol Keto recipes? Can manage diabetes on Keto? Can I still do Keto? Yes, you can! This book has answers to your questions. What you will find in the book -Information you need to know about the Ketogenic diet-Dairy free Keto and foods you should avoid-How to manage your diabetes and cholesterol on Keto-Over Egg-Free Ketogenic Diet (Dairy free, Low Cholesterol, Paleo, Gluten free, Sugar free, Whole) Congratulations on your journey to staying fit in 2020

The New Mediterranean Diet Cookbook is your guidebook to the ultimate superdiet, an evidence-based keto diet that emphasizes a diversity of fish, healthy fats, and a rainbow of colorful vegetables—with 100 delicious recipes for everything from snacks to dinner. The Mediterranean diet has long been touted as one of the world's healthiest diets, renowned for its protective effects against heart disease, cancer, and other chronic illnesses. However, its heavy inclusion of grains and carbohydrates can contribute to obesity and is a drawback for many. Also shown to have many health benefits, the ketogenic diet stimulates the fat-burning and longevity-promoting state of ketosis by limiting carbs and emphasizing high-fat foods. While the keto diet is about the proportion of macronutrients (fats, protein, carbohydrates) in the food you eat, the Mediterranean diet is about specific food types: seafood, olive oil, colorful vegetables, and other anti-inflammatory foods. This book is about living and eating at the intersection of these complementary diets so you can reap the benefits of both. While both diets advocate significant amounts of healthy fats and protein, The new Mediterranean approach to keto significantly shifts the fat profile of the diet to emphasize the monounsaturated and omega-3 fats that health experts agree promote living a long disease-free life. It also includes colorful vegetables, providing a diversity of nutrients and flavor. The result is an enhanced Mediterranean diet that stokes metabolism, supports the gut and microbiome, and is anti-inflammatory, anti-aging, and nutrient-dense. Improve your overall health while enjoying delectable dishes including: Superfood Shakshuka Blender Cinnamon Pancakes with Cacao Cream Topping Green Goddess Salad Pancetta Wrapped Sea Bass Sheet Pan Crispy Salmon Piccata Fierce Meatball Zoodle Bolognese Nordic Stone Age Bread Chocolate Hazelnut "Powerhouse" Truffles With The New Mediterranean Diet Cookbook, you'll learn how to balance your macronutrients, what foods are considered the new Mediterranean superfoods, and how to make tasty dishes to keep you satisfied all day. Although the ketogenic diet can be a healthy and satisfying diet for everyone, modifying it around other dietary restrictions can be challenging. People with dairy intolerances or allergies often struggle to adapt keto recipes, many of which rely on dairy staples like butter, heavy cream, and cream cheese. And good dairy-free alternatives can be hard to come by. Maria Emmerich solves that problem with her latest book, Easy Dairy-Free Keto. Maria has been advising her clients to avoid dairy, at least during the initial stages of their foray into ketosis, for many years. She finds that even high-fat dairy products can stall weight loss and healing.

That's why she set out to create an entire book of recipes that are safe for people who are avoiding dairy. With Maria's delicious high-fat, low-carb recipes, dairy-free keto home cooks will never feel like they are missing out. Those recipes include: - Almost Deviled Eggs - Snickerdoodle Mini-Muffins - Super Keto Pancakes - Curry Chicken Meatballs - Paella - Broth Fondue - Avocado Salmon Ceviche - Juicy Pork Loin - Avocado Toast - Mint Chip Gelato - Banana Bread And much more! Maria has gone out of her way to create an entire book of keto recipes that will appeal to everyone, whether they consume dairy or not. With over 175 recipes, multiple meal plans catering to many different dietary needs and allergies and including AIP and vegetarian meal plans, Easy Dairy-Free Keto strives to be the book that reaches the entire keto audience and becomes a staple in your keto kitchen. What if you CAN eat all of your favorite desserts . . . and still be healthy and fit into your skinny jeans? Meet Katie: a girl who eats chocolate every day and sometimes even has cake for breakfast! When Katie's sugar habit went too far in college and left her lacking energy, she knew something needed to change. So she began developing her own naturally sweet recipes and posting them online. Soon, Katie's healthy dessert blog had become an Internet sensation, with over six million monthly visitors. Now, in her first cookbook, Katie shares over 80 never-before-seen recipes, such as Chocolate Obsession Cake, Peanut Butter Pudding Pops, and Ultimate Unbaked Brownies, that use only real ingredients, without any unnecessary fats, sugars, or empty calories. These desserts prove once and for all that health and happiness can go hand-in-hand-you can have your dessert and eat it, too! The ketogenic diet is all about nourishing and healing your body with nutrient-dense whole foods, as international bestselling author Maria Emmerich has demonstrated in her previous books, The Ketogenic Cookbook and The 30-Day Ketogenic Cleanse. In Keto Comfort Foods, Emmerich has compiled her most soul-warming, happiness-invoking recipes. The book's 170+ recipes include cinnamon rolls, steak fries, chicken cordon bleu and tiramisu cheesecake. Maria has covered all the bases, giving you the recipes and tips you need to make delicious and healthy versions of your favourite dishes.

Easy Dairy-Free Ketogenic Recipes Family Favorites Made Low-Carb and Healthy Victory Belt Publishing

The highly anticipated cookbook from the immensely popular food blog Minimalist Baker, featuring 101 all-new simple, vegan recipes that all require 10 ingredients or less, 1 bowl or 1 pot, or 30 minutes or less to prepare Dana Shultz founded the Minimalist Baker blog in 2012 to share her passion for simple cooking and quickly gained a devoted worldwide following. Now, in this long-awaited debut cookbook, Dana shares 101 vibrant, simple recipes that are entirely plant-based, mostly gluten-free, and 100% delicious. Packed with gorgeous photography, this practical but inspiring cookbook includes:

- Recipes that each require 10 ingredients or less, can be made in one bowl, or require 30 minutes or less to prepare.
- Delicious options for hearty entrées, easy sides, nourishing breakfasts, and decadent desserts—all on the table in a snap
- Essential plant-based pantry and equipment tips
- Easy-to-follow, step-by-step recipes with standard and metric ingredient measurements

Minimalist Baker's Everyday Cooking is a totally no-fuss approach to cooking for anyone who loves delicious food that happens to be healthy too.

Squeaky Clean Keto marries the principles of clean eating with the ketogenic diet, resulting in reduced inflammation, faster weight loss, and better overall health. It provides readers with the methods and principles of squeaky clean keto (no grains, dairy, alcohol, sweeteners, or nuts), 30 days of easy-to-follow meal plans, and over 130 delicious recipes that are big on flavor and will appeal to even the pickiest of eaters.

This book will help readers lose weight, feel healthier, and identify whether or not certain common allergens are hindering their progress—all while eating an abundance of delicious foods that the entire family can enjoy. Squeaky Clean Keto makes weight loss on keto almost effortless, even for people who are self-proclaimed "slow losers." Food intolerances and inflammation caused by common keto foods like dairy, nuts, and sweeteners can slow weight loss, so when those things are completely removed from the diet, many see rapid results that they weren't getting on "regular" keto. After 30 days of squeaky clean keto, slowly reintroducing the potentially offending foods can shine a light on which foods may have been stalling weight loss. With this information in hand, readers can decide to limit or omit those foods completely moving forward for a fully customized approach to the keto diet.

Kyndra Holley is back again with another crave-worthy cookbook, but this time she is showing you that transitioning to dairy-free keto is anything but boring. Dairy-Free Keto Cooking is packed with Kyndra's signature mouthwatering and flavorful recipes that will leave you feeling satisfied and feeling your best. Using only approachable and accessible, nutrient dense, real food ingredients, Kyndra offers you a dairy-free keto roadmap that does not require a search for unfamiliar specialty ingredients or that you have a gourmet kitchen. Each one of her delectable recipes is rooted in simplicity and call for ingredients that can be found at your local grocery store. Her creativity in the kitchen shines as she offers dairy-free substitutions that go far beyond the coconut. In addition to tantalizing your palate with tasty recipes, Dairy-Free Keto Cooking will teach you how to restore your health and wellness, while living a lifestyle that nourishes you in mind, body, and spirit. Whether your goal is to lose weight, heal your body from the inside out, or simply find your own personal version of food freedom, Kyndra will help you along in your journey to finding your personal path to wellness. Dairy-Free Keto Cooking features something for everyone. If you suffer from dairy intolerances or food allergies, this is the book for you. If you are someone who just loves easy to make, delicious food, then this book is for you. Kyndra has truly thought of everything, including suggestions for adding or reintroducing dairy for all the cheese loving, quesophiles. With recipes like this, how could anyone possibly feel deprived? Slow Cooker Pork Carnitas Cowboy Style Beef Ragout and Cauliflower Mash Sweet and Spicy Barbecue Ribs Loco Moco Pork Tenderloin with Dill Sauce Flourless Chocolate Lava Cake Easy Peasy Cuban Picadillo Salted Caramel Chocolate Chip Cookies Blueberry Maple Breakfast Sausage Crab Salad Stuffed Avocado Scotch Eggs Supreme Pizza Soup Jalapeno Popper Chicken Salad Sandwiches Blackened Shrimp Fettucine Alfredo and much, much more! Kyndra debuts her latest work with everyone in mind and it is complete with several different meal plans – (paleo, AIP, Egg free, nut free, 30 minute meals), as well as tons of valuable resources. Dairy-Free Keto Cooking will quickly become the go-to cookbook in your kitchen!

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this book is for you. Kyndra has truly thought of everything, including suggestions for adding or reintroducing dairy for all the cheese loving, quesophiles. With recipes like this, how could anyone possibly feel deprived? - Slow Cooker Pork Carnitas - Cowboy Style Beef Ragout and Cauliflower Mash - Sweet and Spicy Barbecue Ribs - Loco Moco - Pork Tenderloin with Dill Sauce - Flourless Chocolate Lava Cake - Easy Peasy Cuban Picadillo - Salted Caramel Chocolate Chip Cookies - Blueberry Maple Breakfast Sausage - Crab Salad Stuffed Avocado - Scotch Eggs - Supreme Pizza Soup - Jalapeno Popper Chicken Salad Sandwiches - Blackened Shrimp Fettucine Alfredo and much, much more! Kyndra debuts her latest work with everyone in mind and it is complete with several different meal plans – (paleo, AIP, Egg free, nut free, 30 minute meals), as well as tons of valuable resources. Dairy-Free Keto Cooking will quickly become the go-to cookbook in your kitchen!

Repair Your Metabolism and Lose Weight Quickly by Shifting Your Ratios Keto Cooking for Healing and Weight Loss amps up your metabolism to maximize fat burn by combining the Ketogenic and Paleolithic diets. By eating low carb, high fat and grain- and dairyfree, your body will more easily burn stored fat for energy, resulting in sustainable weight loss, a clearer mind and better overall health. Easy and made with whole foods, Vivica's 80 mouthwatering recipes teach readers how to adjust their nutritional ratios to keep carbs, fat and protein within certain limits, all while avoiding allergens and processed ingredients. You'll enjoy delicious, restaurant-worthy meals like Prosciutto-Wrapped Rockfish, Seared Skirt Steak with Brazilian "Vinaigrette," Butter Poached Scallops with Meyer Lemon Gremolata and Slow Cooker Korean Short Ribs. Vivica also includes "Keto-fied" versions of side dishes and soups, savory snacks and appetizers, breads and noodles, dressings and sauces, and even a few sweets, to satisfy all of your cravings. Make a few small adjustments to your diet and reap the lifelong benefits of a healthier you.

Boost health and wellness with the power of vegan and keto--together A vegan-friendly ketogenic diet is possible--and delicious. In your hands you hold the complete guide to eating meals that are free from animal products but still contain the right high-fat and low-carb nutritional content for achieving ketosis (changing the way your body burns fuel, to aid with health and weight loss). The Vegan Ketogenic Diet Cookbook teaches you how to get started and stay motivated, with step-by-step recipes that focus on nuts, seeds, and low-glycemic fruits and vegetables. Featuring everything from breakfast to desserts, this cookbook offers plenty of variety so there's always something new to try. Eating vegan now includes the full benefits of the ketogenic diet, thanks to dozens of dishes that promote increased energy, better digestion, and more balanced body weight. The Vegan Ketogenic Diet Cookbook helps you: Get prepped--The introductory chapter runs you through the principles of a ketogenic diet--and how easy it is to make it vegan. Get cooking--Recipes have serving sizes included so you can calculate your macronutrients, plus shopping lists of essential vegan-keto ingredients to have on hand. Get eating--Find tips for serving, storing, swapping ingredients, and creating meal plans. Keto meets vegan and weight loss meets healthy with The Vegan Ketogenic Diet Cookbook.

Dairy-Free Keto - Lose Weight Naturally and Get Your Best Body Ever! Why someone ever wants to think over a Dairy-Free Keto Diet? Are there benefits to going Dairy-Free Keto? Take charge of your health in a new way by being open to the idea that what you think you know about health and nutrition is upside-down, backward, and inside out. Dairy Free Ketogenic Cooking at the same time can be very powerful for those trying to lose weight. You may go dairy-free for a number of reasons. The benefits of a dairy-free diet could be personal or include skin and digestive health or weight loss. Whatever your goals, let this Dairy Free Keto Cookbook be your guide to the world of Dairy-Free Keto Cooking. The motivation to prepare a Dairy-Free Keto Food could be related to health, ethics, the environment, culture, or a particular way of

eating. Embarking on a new endeavor, particularly something like a dairy-free keto diet, can be a bit stressful and confusing at times, but this Dairy Free Keto Recipe Cookbook will provide you with the answers to your most pressing questions! Here you will find: The whole chapter introduces you to the Basics of a Dairy Free diet, the list of plant-based Milks and where the dairy hides 2-Week Dairy-Free Keto Meal Plan to speed up your weight loss and transform your body The another chapter will reveal the secret of the Ketogenic diet: Classic Keto vs. Modified Keto Dairy Free Keto Recipes that help make your life and the lives of your family a lot easier-and delicious. The recipes are split up into - breakfasts, lunch meals, and dinner meals enabling you to easily incorporate the meals into your daily meal plans. The guide to Non-Dairy Ketogenic Diet for beginners and advanced connoisseurs Calories and macros - Every recipe lists serving quantity, prep time, cook time, easy to follow ingredients, preparation instructions, images and nutritional information to keep you on track ***Please note: Book is available in 2 Paperback formats - Black and White and Full color. Choose the best for you *** - full-color edition - Simply press "See all formats and versions" above the price. Press left from the "paperback" button - black and white version - is the default first Are you seriously looking for a fit body but really occupied in your busy schedule and running short of time to exercise? Then we have something for you. Click "Buy Now" and start cooking today!

A surprising new plan to reverse the symptoms of thyroid disease by reducing excess dietary iodine, from integrative physician and New York Times bestselling author Dr. Alan Christianson. "The most innovative treatment plan around."--JJ Virgin, New York Times bestselling author, celebrity nutrition expert, and Fitness Hall of Famer Though the thyroid gland is small, it produces hormones that control the rate of nearly every chemical reaction in the body--turning food into energy, controlling the rate of tissue growth, stimulating the activity of other hormones, and much more. An estimated twenty million Americans have some form of thyroid disease, and up to 60 percent of them are unaware of their condition. Depending on the type and severity of the thyroid disease, symptoms can range from weight gain and fatigue to hair thinning and memory loss. In The Thyroid Reset Diet, Dr. Alan Christianson helps readers reverse chronic thyroid diseases like hypothyroidism and Hashimoto's Thyroiditis with nothing more than dietary change: the reduction of iodine intake. Backed by new research showing that proper dietary iodine intake can start to reverse thyroid disease in as little as four weeks, his diet plan contains the optimal amount of iron and dietary iodine to control thyroid hormones, effectively resetting the thyroid. Instead of following a restrictive diet for thyroid health, The Thyroid Reset Diet does not require eliminating any food category. Instead, Dr. Christianson recommends food swaps like brown rice instead of processed bread to regulate iodine intake. He shares the latest on supplements and other thyroid health strategies, along with more than sixty-five recipes, weekly meal plans, and maintenance info. His cutting-edge research and clear results, coupled with an easy-to-follow diet plan, will help anyone struggling with thyroid disease.

Dairy-Free Keto - Lose Weight Naturally and Get Your Best Body Ever! Why someone ever wants to think over a Dairy-Free Keto Diet? Are there benefits to going Dairy-Free Keto? Take charge of your health in a new way by being open to the idea that what you think you know about health and nutrition is upside-down, backward, and inside out. Dairy Free Ketogenic Cooking at the same time can be very powerful for those trying to lose weight. You may go dairy-free for a number of reasons. The benefits of a dairy-free diet could be personal or include skin and digestive health or weight loss. Whatever your goals, let this Dairy Free Keto Cookbook be your guide to the world of Dairy-Free Keto Cooking. The motivation to prepare a Dairy-Free Keto Food could be related to health, ethics, the environment, culture, or a particular way of eating. Embarking on a new endeavor, particularly something like a dairy-free keto diet, can be a bit stressful and confusing at times, but this Dairy Free Keto Recipe Cookbook will provide you with the answers to your most pressing questions! Here you will find: The whole chapter

introduces you to the Basics of a Dairy Free diet, the list of plant-based Milks and where the dairy hides 2-Week Dairy-Free Keto Meal Plan to speed up your weight loss and transform your body The another chapter will reveal the secret of the Ketogenic diet: Classic Keto vs. Modified Keto Dairy Free Keto Recipes that help make your life and the lives of your family a lot easier--and delicious. The recipes are split up into - breakfasts, lunch meals, and dinner meals enabling you to easily incorporate the meals into your daily meal plans. The guide to Non-Dairy Ketogenic Diet for beginners and advanced connoisseurs Calories and macros - Every recipe lists serving quantity, prep time, cook time, easy to follow ingredients, preparation instructions, images and nutritional information to keep you on track Are you seriously looking for a fit body but really occupied in your busy schedule and running short of time to exercise? Then we have something for you.

Liz MacDowell flawlessly delivers the best of two nutritional worlds in her new book, Vegan Keto. Her unique approach harnesses the health and weight loss benefits of the ketogenic diet and unites it with the vegan lifestyle. Liz dispels the myth that veganism contradicts the keto diet and offers a template to achieve optimal health and weight loss by eating a ratio of healthy fats and plant-based proteins. MacDowell offers more than 60 recipes that are all free of meat, eggs, and dairy and are keto compliant. MacDowell's revolutionary new approach emphasizes a nutrient-dense nutrition plan sourced from whole, natural foods that are rooted in healthy fats with plant-based proteins that are lower in carbohydrates. She has created a sustainable model that will enable those living a vegan lifestyle to achieve optimal health, lose weight, and eliminate cravings for inflammatory foods. Vegan Keto is complete with full-color photos, four easy-to-follow weekly meal plans, shopping lists, and tips and tricks for getting started and staying on track. Above all, Liz brings a wealth of expertise and invaluable advice derived from real-world experience in her role as a nutrition counselor. Recipes Include: -Coconut Flour Waffles -Lemon Poppy Seed Muffins -Spinach & Olive Mini Quiche Cups -Green Keto Balance Bowl -Mediterranean Zucchini Salad -Kelp Noodle Pad Thai -Buffalo Jackfruit Tacos -Lupini Hummus -No-Bake Falafel -Chocolate Almond Butter Cupcakes -Snickerdoodles Whether your eating plan of choice is vegan/vegetarian, keto-tarian, or keto or you are just someone who loves good food and having a bit of fun in the kitchen, this book has something for you!

Cutting out gluten, dairy, soy, sugar and nut from your diet may seem like a difficult and limiting task even though we live in a modern age where a search on google literally clears our problem But hell no, it hasn't been easy for me losing weight on the keto diet while eating whole and delicious food. The recipes I get online either turn out to be tasteless or will I say so natural that I don't even have the vibes to try them again, or the meals because so scanty and restricted like I am only allowed to eat very few meals because of my delicate diet plan I come from a family with strong ancestral allergy, I have a high gluten sensitivity, Lactose/Dairy protein intolerance and diabetes. And this has led to so many health issues that pushed me to transit from one diet to another including Whole 30, Veganism, Paleo but its either the diet takes care of my health issue without significantly reducing weight or vice versa The need to combine the two (2) led to the formulation of the 140 recipes available in this cookbook. For the past 2 years I have been gathering and creating recipes for Ketogenic diet with allergies The book contains over 160 recipes with nutritional information for all 7 basic allergies and diet which include but not limited to Dairy Free, Gluten Free, Paleo, Grain Free, Nut Free, Sugar Free, Soy Free, Whole 30 and even Recipe that can be tailored for AIP diet The scrumptious recipes are classified in Appetizers, Desserts, Breakfast, Main Dishes and Side Dishes, very easy to make and will help you lose weight while nourishing your body

Getting a Keto recipe may not really be a big deal in this modern age, just a search on google and everything is out. But it has not been so for me and my family. Almost half of my family members are on keto diet and guess what, we all have at least 2-3 allergy/diet plan guiding our meal For the past 2 years I have been gathering and creating recipes for Ketogenic diet with allergies and special meal plan and this book is

my first release. To make things easier, I have created an index of all the allergies, all you need to do is visit the index, locate your allergy/Diet and get tens of Ketogenic recipes available for you. The book contains Over 100 recipes with nutritional information for different allergies and they all guide you into losing weight. The recipes are for the following allergies Dairy-Free, Paleo, Gluten-Free, Nut-Free, Grain-Free, Sugar-Free, Starch-Free, etc. The Recipes are divided into Main-dishes, desserts and Breakfast.

USA TODAY BESTSELLER • Easy, delicious ketogenic recipes all with ten ingredients or less, from the founder of the mega-popular keto website Wholesome Yum. “Loaded with family-friendly keto staples that don’t take hours to prepare, this book is a slam dunk for keto beginners and experts alike.”—Mark Sisson, New York Times bestselling author of *The Keto Reset Diet* and *The Primal Blueprint* NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY BUZZFEED There's a reason that the ketogenic diet has become so wildly popular: It truly works! And weight loss is just the beginning. Studies have shown that the keto diet stabilizes mood, raises energy levels, controls blood sugar, lowers blood pressure, improves cholesterol, and more. Unfortunately, many people are intimidated by keto--they don't have a lot of time to cook, they have a whole family to feed, or they worry that they'll miss their favorite meals. That is why Maya Krampf created her now hugely popular website, Wholesome Yum, to share easy keto recipes all with ten ingredients or less. And now, in her first cookbook, Maya is determined to show people that a keto lifestyle does not have to be complicated, time-consuming, unsustainable, or boring. The Wholesome Yum Easy Keto Cookbook features 100 super-simple, I-can't-believe-that's-keto recipes including flourless chocolate chip peanut butter waffles, sheet pan sausage breakfast sandwiches, crispy keto chicken fingers, spaghetti squash ramen soup, keto garlic bread sticks, cinnamon roll pizza, and much more. You don't have to give up your favorite foods--virtually anything you like to eat can be made keto, and delectably so. The book also features a primer on the keto diet, essential pantry-stocking tips, and a section dedicated to creating Maya's signature "fathead" keto dough that is used to prepare delicious keto breads, pastries, tortillas, and more.

65 delicious, easy-to-prepare ketogenic recipes for vegans, who can now enjoy the benefits of the diet that is taking the world by storm Who says vegans can't go keto? The most talked-about diet in the world is now reaching a whole new audience with THE ESSENTIAL VEGAN KETO COOKBOOK. Featuring 65 low-carbohydrate, high-fat, moderate-protein, vegan recipes, readers who assumed ketogenic eating was off-limits for their lifestyle can now prepare easy, delicious, keto-compliant meals. Try sunflower seed waffles, Tex-Mex cauliflower steaks with guacamole, creamy "cheeseball" bites, and delicious desserts like a macadamia nut mug cake. Including 40 photos, an overview of the ketogenic diet and its main health benefits, and tips on how to meet and track macros, this cookbook includes everything vegans need to know to prepare keto-friendly recipes, without any of the overwhelming extras.

Enjoy the benefits of a lower-carb lifestyle on your own terms—including a better keto diet: This is Atkins® your way. For more than forty years, Atkins has used proven scientific research to help millions achieve weight-loss goals and improve their health by controlling carbohydrate consumption. Dr. Atkins actually introduced the concept of “ketosis” to the general public in 1972 in his first book, *Dr. Atkins’ Diet Revolution*. With this book, you too can live a low-carb and low-sugar lifestyle that’s as flexible as it is inspiring. A BETTER KETO DIET AND SO MUCH MORE: This all-new Atkins guidebook focuses on eating right—not less—for painless weight management and better overall health. Choose the program that works for you: Atkins’ classic approach (Atkins 20®), a better keto diet (Atkins 40®), or small changes that lead to big results (Atkins 100™). 100 DELICIOUS WHOLE-FOOD RECIPES: Not only are the recipes in this book low in carbs and sugar, they contain a healthy balance of proteins and healthy fats, and they are nutrient-dense. MEAL PLANS TO HELP YOU ACHIEVE YOUR GOALS: Six full weeks of meal plans packed with variety, these healthy takes on classic comfort foods offer simple solutions for eating the

foods we love in a healthier way. Plus, learn about the Hidden Sugar Effect and how to avoid it, and read real-life tips for creating a low-carb kitchen and for setting achievable goals. You'll see how easy it is to eat right—not less—to reach your weight-management goals and achieve optimal health.

Cristina Curp, The creator of the popular food and wellness blog The Castaway Kitchen, delivers everything you need to do with the diet and discover the right nutritional path for you in her new book, *Made Whole*. *Made Whole* is a paleo approach with the low carb / ketogenic diet, using only whole, natural, unprocessed ingredients. Cristina includes all the tools you need to succeed on a unique diet, along with advice and how-tos for using the keto template to eat intuitively and develop a personalized nutrition plan based on your unique needs. Each recipe is free of grains, gluten, sugar, and dairy, along with nuts, starches, nightshades, and alcohol-making a perfect cookbook for those following keto, Paleo, low-carb, AIP, or allergen-free diets. Cristina's eclectic and mouthwatering recipes draw inspiration from international cuisine. You are looking for a gourmet chef with easy-to-make meals. *Made Whole* is a user-friendly guide to cooking beautiful food, eating and enjoying every last bit, while reaching your health and fitness goals. Sample recipes include: • Chewy Chocolate Chip Cookies • Turkey Falafel with Tzatziki Sauce • Spaghetti and Meatballs with Roasted Beet Marinara • Toasted Coconut Salmon • Savory Flax Waffles • and many more! *Made Whole* wants to teach you that healthy food does not have to fit into a certain label, box, or idea of ??what it should be. Once you begin to forget about what you can't eat and embrace the wonderful and delicious things you can eat, you will find freedom and pleasure in fueling your body with the most exceptional sustenance that nature has to offer.

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

Follow the ketogenic diet dairy-free with easy, everyday recipes from *The Dairy-Free Ketogenic Diet Cookbook*. Sausage Breakfast Hash, Eggplant Marinara, Shepherd's Pie--there's a lot more to the ketogenic diet than cheese, butter, and cream. *The Dairy-Free Ketogenic Diet Cookbook* helps you maintain the ketogenic diet worry-free with easy and satisfying non-dairy recipes. Featuring a collection of One Pot, No Cook, 30-Minute, and 5-Ingredient recipes, these no-fuss recipes are easy to whip up any day of the week. Complete with practical ingredients and tips for substitutions and dairy swaps, *The Dairy-Free Ketogenic Diet Cookbook* is an everyday solution to keep up with keto

without sacrificing your gut health. The Dairy-Free Ketogenic Diet Cookbook includes: Dairy-free keto basics that explain the benefits of a dairy-free ketogenic diet, including tips for success. Over 110 recipes that combine easy-to-find ingredients with quick prep for simple recipes that taste great. Handy tips on substitutions for common dairy products to help you fulfill the high-fat keto diet. Enjoy all of the health benefits of the ketogenic diet--without the dairy--with easy, satisfying recipes from The Dairy-Free Ketogenic Diet Cookbook.

"A practical approach to health & weight loss with 100+ easy low-carb recipes"--Cover.

The Ketogenic diet is on the rise and for good reason. It's one of the fastest ways to not only lose weight and keep it off, but reduce brain fog, increase mental clarity, balance hormones and blood sugar levels, increase energy levels, reduce inflammation and eliminate sugar and carb cravings. Whether you're just trying to remove sugar from your life, or just learning to eat low carb or even if you've been doing keto for a long time, Naturally Keto will bring you recipes that satisfy and inspire you, that even the novice cook can make with nothing too complicated or fancy or hard to find ingredients. This book provides you keto friendly family meals that everyone will love, even the picky ones. Brenda Bennett, popular food blogger Sugar Free Mom, knows what it's like to struggle with sugar and carb addiction and what it's like to be doing keto alone without her husband following the diet. She's found freedom in the keto lifestyle and the ability to make recipes the whole family will eat. No need to cook differently for your kids and make separate meals for yourself. Naturally Keto includes a wide variety of over 125 recipes from breakfast to desserts, many dairy free and nut free, as well as a 4-week meal plan, a beginner's guide to starting keto, tips on dealing with a reluctant spouse, kitchen essentials, dining out and fool proof fabulous recipes for entertaining a non- low carb crowd. Naturally Keto features something for everyone, no matter what your taste or dietary need and includes: - 50 plus Dairy Free Recipes and many with Dairy Free-Options - 75 Egg-Free Recipes - Over 115 that are nut free!

Get the recipes everyone is talking about in the debut cookbook from the wildly popular blog, Skinnytaste. Gina Homolka is America's most trusted home cook when it comes to easy, flavorful recipes that are miraculously low-calorie and made from all-natural, easy-to-find ingredients. Her blog, Skinnytaste is the number one go-to site for slimmed down recipes that you'd swear are anything but. It only takes one look to see why people go crazy for Gina's food: cheesy, creamy Fettuccini Alfredo with Chicken and Broccoli with only 420 calories per serving, breakfast dishes like Make-Ahead Western Omelet "Muffins" that truly fill you up until lunchtime, and sweets such as Double Chocolate Chip Walnut Cookies that are low in sugar and butter-free but still totally indulgent. The Skinnytaste Cookbook features 150 amazing recipes: 125 all-new dishes and 25 must-have favorites. As a busy mother of two, Gina started Skinnytaste when she wanted to lose a few pounds herself. She turned to Weight Watchers for help and liked the program but struggled to find enough tempting recipes to help her stay on track. Instead, she started "skinny-fying" her favorite meals so that she could eat happily while losing weight. With 100 stunning photographs and detailed nutritional information for every recipe, The Skinnytaste Cookbook is an incredible resource of fulfilling, joy-inducing meals that every home cook will love.

The Keto Paleo Kitchen amps up your metabolism to maximize fat burn by combining the Ketogenic and Paleolithic diets. By eating low carb, high fat and grain- and dairy-free, your body will more easily burn stored fat for energy, resulting in sustainable weight loss, a clearer mind and better overall health. Easy and made with whole foods, Vivica's 80 mouthwatering recipes teach readers how to adjust their nutritional ratios to keep carbs, fat and protein within certain limits, all while avoiding allergens and processed ingredients. You'll enjoy delicious, restaurant-worthy meals like Prosciutto-Wrapped Rockfish, Seared Skirt Steak with Brazilian "Vinagrete," Butter Poached Scallops with Meyer Lemon Gremolata and Slow Cooker Korean Short Ribs. Vivica also includes "Keto-fied" versions of side dishes and soups, savory

snacks and appetizers, breads and noodles, dressings and sauces, and even a few sweets, to satisfy all of your cravings. Make a few small adjustments to your diet and reap the life-long benefits of a healthier you.

A Week of Delicious Keto Meals in One Hour of Meal Prep Low-carb, keto recipes that actually taste good: With over 1,000,000 fans, FlavCity is known as the go-to spot for healthy meal prep and keto recipes to help you lose weight. Bobby Parrish has been featured on The Rachael Ray Show and the Food Network and is proud to call himself a home cook, just like you. Tired of eating bland, boring, healthy food? Fans of FlavCity know that Bobby and Dessi Parrish know good food. On their hit YouTube channel, they've shown that you can lose weight on the keto diet without sacrificing the joy of delicious food. In Keto Meal Prep, the Parrish duo show you how to maximize your time and prepare seven days of healthy meals in one evening—and maintain your ketogenic diet. You'll spend less time cooking and more time enjoying. Easy, creative, tasty meals: Keto Meal Prep includes more than 125 low carb recipes full of flavor. You'll meet your weight loss goals with dishes perfectly calibrated to the ketogenic diet. Each easy-to-follow recipe can be prepped in advance, so when you're tired and hungry, a healthy meal is just minutes away. Mix and match the base recipes and your meal combinations are endless. This keto cookbook has you covered from morning to night with recipes for protein-filled breakfasts, exciting lunches, crave-worthy dinners, tasty snacks, and keto desserts.

Here's what else you will find in Keto Meal Prep by FlavCity:

- 50 keto meal prep recipes, each containing 2–3 components
- 25 individual keto-approved recipes
- Detailed macros and carb count for each recipe
- Allergen index for nuts, dairy, and eggs for each recipe, and with Paleo
- Video tutorials that are live on YouTube
- Tips for becoming a meal prep boss
- Actual fan reviews and more!

If you liked the cookbooks *Simply Keto*, *The Easy 5-Ingredient Ketogenic Diet Cookbook*, *The Complete Ketogenic Diet for Beginners*, or *Keto Made Easy*, you'll love *Keto Meal Prep*. Please note: recipes indicated as being "Whole30 diet compliant" have not been independently evaluated for compliance by Thirty & Co., LLC d/b/a Whole30®

Sugar-free no longer equals taste-free! Popular food blogger Brenda Bennett uses natural sweeteners like honey and coconut sugar to create delicious and wholesome recipes that will satisfy even the pickiest of eaters, such as French Toast Sticks, Crock Pot Pulled Pork, and Chocolate Fudge Tart. You and your family will finally enjoy all the foods you love--without the guilt.

Dessert lovers, rejoice! Yes, on a healthy ketogenic diet, you can have your cake and eat it, too. In *Easy Keto Desserts*, bestselling author Carolyn Ketchum shows you how to enjoy the sweet side of keto with a variety of delectable dessert recipes. She brings her considerable expertise in low-carb, grain-free baking to this book and invites you to indulge—healthfully. We live in a sugar-filled world, and temptation is all around us. Birthday parties, holidays, and the office break room are veritable minefields of sugar and excess carbohydrates. No one wants to feel deprived, and *Easy Keto Desserts* proves that you don't have to. This collection of low-carb, high-fat sweet treats will help you resist the siren call of sugar without sacrificing flavor or texture. Don't be surprised if you find that you don't want to share! *Easy Keto Desserts* includes more than 50 easy-to-make recipes along with full-color photos, detailed instructions, and helpful tips for spectacular results. Oh, how sweet it is.

For those who are brand-new to keto and those who are getting back on track after falling off the wagon, the first 30 days on a ketogenic diet can be challenging. As the body adapts to burning fat (ketones) rather than sugar for fuel, cravings can arise, and some people find that they just don't feel so great. Many fall victim to the temptation to give up before they can truly experience the benefits of being keto-adapted. The *30-Day Ketogenic Cleanse* isn't like most juice or other cleanses where you starve throughout the entire process. Keto expert Maria Emmerich offers tasty whole-food recipes—all dairy-free and nut-free—that are filling and satisfying and keep cravings at bay. Plus, she offers

helpful tips and tricks for making it through the adjustment period. The 30-Day Ketogenic Cleanse is a guidebook for healing the body from the inside out. Most people attempting a keto diet do it completely wrong. Maria Emmerich, on the other hand, bases this cleanse on a true, well-formulated ketogenic diet, helping readers reset their metabolism, regain health, lose weight, and tap into increased energy levels. This book includes:

- A detailed explanation of how sugar causes inflammation and leads to disease
- 30-day meal plans to kick-start ketosis, with corresponding shopping lists
- 30-day Whole30-compliant meal plans, with corresponding shopping lists
- A wide variety of amazing recipes, with suggestions for combining those recipes into delicious and satisfying ketogenic meals
- Easily accessible lists of approved keto foods and foods that hold people back from ketosis
- Tips on how to eat to balance hormones, sleep better, feel better, and lose weight while following a ketogenic diet
- Guidance for maintaining ketosis after a successful 30-day cleanse
- Recommendations for supplements to help heal from poor eating habits
- A bonus slow cooker chapter to help make life easier!

It is common knowledge that sugar makes kids hyperactive, mood swings, and contributes to the childhood obesity epidemic. More and more studies are demonstrating its negative health effects on adults and children alike. Cutting sugar at an early age can help set your children up for a healthy adulthood and bestselling low-carb author Maria Emmerich is here to teach you how. Emmerich is raising two boys on a diet free from processed sugars and centered around healthy protein and fat, and she's seen firsthand how kids can thrive when they eat this way! Sugar-Free Kids arms busy parents with a wide array of sugar-free recipes that children will love. Not only does Maria keep kids' picky palates in mind, focusing on familiar flavors and dishes, but she also recognizes that today's families are strapped for time. The 150 recipes in this cookbook use readily available ingredients and are easy to prepare; in fact, kids can make many of these dishes themselves! From graham crackers and gummy bears to chicken nuggets, tacos, and pizza, moms and dads will find just about every food their children crave, without the sugar and processed carbs that make their brains foggy and can lead to health issues later in life. Maria also offers substitutions for kids who avoid dairy, eggs, and/or nuts and even provides a selection of vegetarian recipes. Sample recipes include: Strawberry Breakfast Parfait Chocolate Minute Muffins Pigs in a Blanket Touchdown Tacos Crispy Baked Ravioli Pizza Dog Casserole Sweet 'n' Sour Chicken Wings Just Like Oreo Cookie Sandwiches No-Churn Blue Moon Ice Cream

Modern life may be fast-paced and furious, but everyone needs a healthy and delicious home-cooked meal. From her hundreds of thousands of social media followers and website visitors, low carb food blogger Carolyn Ketchum hears the same question time and again: Is this recipe easy to make? With this book, Carolyn invites readers into her kitchen, this time to deliver mouthwatering keto dinners that are quick and simple to prepare. In Easy Keto Dinners, Carolyn has put together a collection of flavorful weeknight meals that take minimal effort. Consider it a manual for making keto dinners the whole family will savor—all in less time than it would take to pick up takeout. As always, Carolyn knows that taste comes first, even for home cooks with dietary restrictions, so the focus is on making low carb, high-fat meals that rival their non-keto counterparts. Easy Keto Dinners includes more than 50 recipes for effortless meals, complete with full-color photos, detailed prep instructions, and helpful tips to streamline the dinner process.

Learn 200 New, Healthy, Quick & Easy and Mouth-watering Weight Loss Freestyle Keto Dairy-free Recipes and Simplified Ways to Convert Any Dairy Packed Meal Recipe to Dairy Free for Instant Pot Pressure Cooker, Air Fryer, Skillets, Dutch Ovens, etc. With Low WW Food Points, Carb and Calories, also Contains Meal Prep Tips The Simplified Keto Dairy Free Cookbook teaches Easy Ways to Convert Dairy Meals to Dairy Free with 200 New, Quick and Easy Dairy-Free Ketogenic Freestyle Weight Loss Recipes for Instant Pot, Air Fryer, Slow Cookers, Dutch Ovens, Skillets and Sheet Pans with Low Carb, WW Food Points, for Weight Watchers, Keto Moms and Chefs and for

different types of ketogenic lifestyle. Dairy free is a top diet change recommended by dermatologists for people with acne, eczema and other atopic skin conditions. Many people have testified that their decades of acne and rashes cleared after they resorted to dairy free diet lifestyle or reduced the rate at which they consume dairy meals. The author, Maria .E. Dukes is a keto recipe specialist and nutritionist. You will find keto dairy-free recipes in these categories: Instant Pot Keto Dairy Free Recipes - Teriyaki Jumbo Scallops, Salsa Verde Chicken, Instant Pot Salsa Chicken Tacos, Instant Pot Meatballs, Chipotle Shredded Beef, etc. Air Fryer Keto Dairy-free Recipes - Keto Sandwich (Bread-Free), Spiced Cucumber Chips, Beef Strips with Zucchini Spirals, Whole Chicken with Rosemary, Pork Chops with Keto Gravy, etc. Simple Homemade Keto Dairy-free Recipes - Egg-free Mayo, Easy BBQ Sauce, Greek Vinaigrette, Mississippi Classic Sauce, Romanesco Sauce, etc Dutch Oven Keto Dairy-free Recipes - Red Lentil Fritters, Eggplant and Chickpea Stew, Turkish Green Beans, Parsley Scramble, Eggs with Spinach, etc. You will also find some keto dairy free recipes for vegans and vegetarians With The Simplified Keto Dairy Free Cookbook , you will learn: 200+ Keto diet free recipes for different types of ketogenic lifestyle with nutritional values per serving Keto Dairy-free Beginner Tips - Why You Should Consider Dairy Free Meals, Main Benefits of Living a Keto Dairy-Free Diet Lifestyle, Difference Between Keto Dairy Free and Paleo, Shortcut Tips for a Successful Keto Dairy-Free Diet Lifestyle, Recommended Dairy-Free Swaps, Tips to Help You Lose Weight and Meet Your Keto Diet Lifestyle Target, Some Necessary Ingredients You Need, etc. Meal Prep Beginner Tips - Some Meal Prep Success Tips, Tips to Help You Choose a Healthy Meal Plan Ketogenic Beginner Tips - Tips to Help You Start Keto Lifestyle and Weight Loss Successfully, Foods You Should Eat, Foods You Should Avoid FAQs and Answers On Nutrition And Weight Loss How to Calculate WW Food Points of any Meal Amazing Kitchen Tips and Tricks to help you avoid and correct kitchen mistakes How to cook delicious and healthy meals with minimum cost and effort The recipes in this cookbook are allergy friendly. Just make the right decision now and meet your ketogenic lifestyle target

Next-Level Keto Dishes from Your One-Pan Wonder Fancy equipment need not apply: These incredible Keto recipes are all crafted to be cooked in one tried and true kitchen staple—the cast iron skillet. Where other cookbooks would have you busting out bulky appliances that take up valuable kitchen space—not to mention the hassle of cleaning all those dishes at the end of a busy night—Cast Iron Keto gives you deliciously easy low-carb, high-fat meals all in one pan. Meat lovers will devour the savory Blue Cheese and Pecan–Stuffed Pork Tenderloin or the decadent Chimichurri Skirt Steak with Lobster- Turnip Stacks, while the Keto vegetarians in your life will be drooling over the fresh flavors of the Chipotle Tofu Bowls and the Zucchini Boat Pizzas. There’s even an Easy Ramen for Two, the perfect meal for those cozy stay-at-home date nights. The ease of using just one cast iron skillet allows you to get the best sear and lock in all the robust flavors these recipes have to offer, as well as cook your food more evenly than ever. Turn up the dial on your Keto flavors and cut down on time spent washing dishes as you wow friends and family with these delicious and easy Keto meals for any day of the week.

Although the ketogenic diet can be a healthy and satisfying diet for everyone, modifying it around other dietary restrictions can be challenging. People with dairy intolerances or allergies often struggle to adapt keto recipes, many of which rely on dairy staples like butter, heavy cream, and cream cheese. And good dairy-free alternatives can be hard to come by. Maria Emmerich solves that problem with her latest book, Easy Dairy-Free Keto. Maria has been advising her clients to avoid dairy, at least during the initial stages of their foray into ketosis, for many years. She finds that even high-fat dairy products can stall weight loss and healing. That’s why she set out to create an entire book of recipes that are safe for people who are avoiding dairy. With Maria’s delicious high-fat, low-carb recipes, dairy-free keto home cooks will never feel like they are missing out. Those recipes include: Almost Deviled Eggs Snickerdoodle Mini-Muffins Super Keto Pancakes

Curry Chicken Meatballs Paella Broth Fondue Avocado Salmon Ceviche Juicy Pork Loin Avocado Toast Mint Chip Gelato Banana Bread And much more! Maria has gone out of her way to create an entire book of keto recipes that will appeal to everyone, whether they consume dairy or not. With over 175 recipes, multiple meal plans catering to many different dietary needs and allergies and including AIP and vegetarian meal plans, Easy Dairy-Free Keto strives to be the book that reaches the entire keto audience and becomes a staple in your keto kitchen.

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