

Superfood Soups 100 Delicious Energizing Nutrient Dense Recipes Julie Morriss Superfoods

Whether it's a bowl of steaming hot chicken noodle sop when you're feeling under the weather or an elegant, beautifully garnished, iced concoction served as an appetizer - there really is the perfect bowl of soup for every occasion. Casual weekend lunch, simple supper, sophisticated starter, winter warmer or summer cooler - you name it, there's a perfect soup for it. Soup has fabulously rich history as a food that is enjoyed all over the world. Every country has their favourites, from Vietnamese pho and Moroccan harira to Scottish cock-a-leekie and Greek avgolemono. This colourful compendium brings together all the classics, along with new and contemporary twists on classic themes. With 500 mouth-watering soups, this book is packed with inspirational ideas for every kind of sop, broth, bisque, chowder, potage and consomme. Every page is filled with ideas and tips to ensure success - making it the only book on making soups that you will ever need. This title is the latest addition to Apple's best-selling "500" series. It is split into ten easy-to-use chapters. With fabulous soups for every occasion, take your pick from cool and chilled, smooth and creamy, healthy and wholesome, meals in a bowl or soups that you can whip up in 20 minutes or less.

Cure any ailment, from PMS to the common cold, with delicious smoothies and soups. It's easy to explain the craze for soups and smoothies: They're fast, super simple, extremely good for you, and don't leave a lot of dishes to clean up--plus they are an easy way to get in power foods that keep your body energized and your mind sharp. With one appliance and 5 minutes, you can get all the benefits of whole foods and home cooking, minus the stress and mess. In *The Women's Health Big Book of Smoothies & Soups*, nutritionist Lisa DeFazio shares more than 100 blended recipes specifically formulated with the nutrients you need to fuel up and take on the world, one tasty gulp at a time. Having a stressful day? You can find smoothies to help you unwind. Battling a stubborn winter cold? Try an immunity-boosting soup. You'll reap all the benefits of eating more fresh fruits and veggies, from glowing skin to off-the-charts energy. Just grab your blender and eat your way to better health!

Nutri Ninja Recipe Book 3 recipe books in 1 for your Nutri Ninja (with over 140 recipes!) Just one of many five star reviews; - Michelle Schofield "On purchasing my Ninja I was a little disappointed in the recipes so I went to Amazon to see what I could find and found this brilliant book by Liana Green its informative uses everyday ingredients and explains the benefits. It also gives you alternatives that can be used I love it" Includes the best selling; Nutri Ninja Recipe Book - 70 Smoothie Recipes for Weight Loss, Increased Energy and Improved Health Nutri Ninja Recipe Book - 30 Delicious Soup Recipes Nutri Ninja Recipe Book - Sauces, Dips and Spreads for your High Speed Blender Smoothie Recipes Include; Berry Peachy Chocolate Velvet Vitamin Vrrrooom Purple Punch Mango Tango The Beetroot Bolt Brazilian Beauty Peachy Lemonade The Anti-Sneeze The Pick Me Up Soup Recipes Include; Carrot and Ginger Thai Green Curry Cool Avocado Pea and Mint Classic Chicken Garlic Lentil Tomato Sauces and Dips Recipes Include; Roasted Red Pepper Dip Barbecue Sauce Green Pesto Hummus Tahini Paste Peanut Butter Chocolate Spread Thai Red Curry Paste Jamaican Hot Pepper Sauce Sweet Chilli Dip

From bestselling author Rebecca Katz comes this collection of 60 recipes for pure, cleansing soups intended to renew and restore. Soup has a unique ability to nourish and heal the body. In *Clean Soups*, author Rebecca Katz shows you how to use wholesome stocks and soups to naturally detox and stay energized year-round. She also explains the building blocks for creating deliciously balanced soups, such as Moroccan carrot soup, kale soup with coconut and lime, and simplest chicken pho. With foundational broths, blended soups, and traditional healing soups, as well as a two-day cleanse, *Clean Soups* shows how one simple bowl can make a huge difference in how you feel.

The origin story along with creative vegan soup and stew recipes from the Seattle-based community soup club run by cookbook author Caroline Wright. After a devastating brain cancer diagnosis, Caroline Wright told some new friends she was craving homemade soup, then found soup on her doorstep every day for months. She survived with a deep gratitude for soup and her community. In thanks and in their honor, she decided to start a weekly soup club delivering her own original healthful soup recipes to her friend's porches. Caroline's creative spirit and enthusiasm spread, along with the word of her club, and she soon was building a large community of soup enthusiasts inspired by her story. *Soup Club* is unlike any other soup book. Caroline's collection of recipes along with artwork, photography, and haiku from her members, tell a moving story of community, love, and health at its center. This unique cookbook proves that soup can be more than a filling meal, but also a mood and a feeling. Every soup can be made on the stove top and Instant Pot. The recipes are all vegan and gluten-free and include: Catalan Chickpea Stew with Spinach Jamaican Pumpkin and Red Pea Soup Split Pea Soup with Roasted Kale West African Vegetable Stew

Thick and thin, hot and cold, complex and simple — here are soups for every appetite and occasion. A master chef and co-founder of *Gourmet* magazine presents more than 700 outstanding recipes for bisques, chowders, consommés, and other soups.

"This book is packed with inspiring recipes that are balanced in both flavor and nutrition. It makes me want to run my blender immediately."—Ellie Krieger, Food Network host, James Beard Award winner, and New York Times bestselling author A smoothie might just be the perfect family food: an easy and delicious way to get kids and adults alike to eat more healthfully. A blessing for busy parents, they are whipped up in minutes, perfectly portable, and enjoyed by even the pickiest eaters. In *Smoothie-licious*, Parents magazine editor Jenna Helwig shows how to make 75 smoothies and whole-fruit juices that are both healthy and delicious. Kids will love the bright colors and playful names like Peanut Berry Blast and Mexican Frozen Hot Chocolate; parents will love that they feature nutrient-dense seeds, dark greens and fresh fruit, and use no refined sugars. Nutrition information accompanies every recipe and icons note high sources of vitamins and minerals as well as vegan, gluten free, and meal-in-a-glass smoothies. A treats chapter turns smoothies into fun popsicles, slushes, and shakes. "This sensational smoothie collection makes it so easy and fun for kids to eat whole foods. Whether it's a protein-packed breakfast, a nutrient-dense snack, or a sweet treat, Jessica's recipes are simple, accessible, and bursting with flavor. Your child will be grabbing the blender and begging for more. With this book, being healthy is literally child's play."—Tess Masters, author of *The Blender Girl*

Make the most of fresh produce all year round with more than 200 homemade soup recipes organized by season. The *Soup Book* is packed with plenty of nourishing recipes for every season. Try winter warmers such as parsnip and apple soup or French onion soup, enjoy a light summer lunch of chilled cucumber soup with dill, and make a hearty borscht or pumpkin soup in autumn. The recipes are organized first by season, and then by ingredient, so you can easily find the ideal soup to suit the fresh ingredients you have to hand. Featuring recipes from Raymond Blanc, Dan Barber, Alice Waters, and other supporters of The Soil Association, *The Soup Book* offers plenty of recipe ideas and inspiration to fill your bowl. Each recipe is accompanied by freezing times so that you can prepare your favorite recipes to enjoy later. This updated edition features brand-new and updated photography to accompany the book's refreshed design. Make hearty, wholesome, and healthy soups all year round with *The Soup Book*.

"Highlights some of the most popular international recipes for vegetarian soup . . . makes a convincing argument for soup as the star course of any meal." —Publishers Weekly No, there is no chicken stock in this soup. What you'll find here is page after glorious page of the loveliest, most delicious soups and stews—each and every one entirely

vegetarian. Brimming with international flavors, Paulette Mitchell's easy-to-follow recipes are paired with unique accompaniments, garnishes, and toppings that add tremendous visual appeal. Witness hearty Pumpkin Stew baked and served in a pumpkin shell; classic onion soup updated with crunchy goat cheese toasts; and Spicy Sweet Potato Ancho Bisque swirled with bright Roasted Red Pepper Cream. From Mediterranean Saffron Stew to Greek Spinach and Orzo Soup, these colorful dishes are simple enough for every day, yet sophisticated enough for elegant dinner parties. Instructions for making tasty vegetable stock from scratch, a selection of delicious vegan soups, and a helpful "tips" section make this gorgeous cookbook an important addition to any kitchen where good food and good health are on the menu. "Any comment on how this book suits the season would only be redundant. The latest cold wind is reminder enough, as you can just about hear it whisper: ssssssooooooup." —The Baltimore Sun "The recipes in this cookbook span the culinary globe, with flavor profiles drawn from Mexico, Morocco, Mumbai, and Minnesota. For vegetarians, vegans, and omnivores, A Beautiful Bowl of Soup presents new ideas you're sure to enjoy." —Soup Chick®

"Everyone loves smoothies. Everyone! With an infinite number of delicious, natural flavors, colors, and health benefits to mix and match, smoothies are the easiest way to embrace a healthy lifestyle on a daily basis. Now you can give your smoothie-blending routine a boost when you use the most antioxidant-, vitamin-, and mineral-packed foods in the world: superfoods. Superfood Smoothies offers 100 nutrient-dense recipes plus innovative culinary methods to get the most health benefits and pack in the maximum amount of nutrition into every incredible drop of these satisfying drinks. You'll discover which superfoods are the best for smoothies; find out which ingredients to avoid; and learn countless secrets to making your smoothies more nutritious (and more delicious) than anything you could buy in the store. From athletes to kids to fast-paced executives, and to anyone seeking a gentle cleanse, Superfood Smoothies will upgrade your nutrition, energize your day, and inspire you to power up your blender now!"--

Souping is a new way to cleanse and detoxify the body. Compared to juicing and juice cleansing, which are both high in sugar and less satisfying than soup, souping combines the health benefits of whole foods and a wide array of soups (hot and cold) for a more satisfying and healthier way to cleanse and detoxify the body, lose weight, boost energy, and much more. Souping is a new cookbook that is packed with over 100 delicious and incredibly healthy soup recipes that can be eaten on the go, along with unique cleansing programs for losing weight, detoxifying the body, improving hair and skin, boosting immunity, boosting energy, and improving overall health. You will learn to make satisfying soups that use whole ingredients, and to follow programs that range from one to seven days, while never offering the same menu twice. The recipes include hot and cold soups, as well as soups that are savory, sweet, filling, energizing, refreshing, and calming. Each recipe is simple to make and includes step-by-step instructions for making and storing each soup, the nutritional breakdown, and an explanation of the health benefits of the key ingredients of each soup. Cleansing plans include day-by-day menus using a breakfast, lunch, and dinner format.

Big flavor . . . zero guilt! Enjoy creamy smoothies that are good for you "and" great tasting. "Good Housekeeping"" Healthy Smoothies" features more than 60 recipes, all triple-tested. Each one sounds so tempting that you won't be able to resist blending scrumptious fruits, veggies, nuts and seeds into these light and luscious treats including Strawberry-Chia, Java Banana, and Pomegranate-Berry. They'll satisfy your sweet tooth without the high calories!"

Warm your heart, nourish your body--the healing power of soup. Move over apples--it's a bowl of soup a day that can really keep the doctor away. The Healing Soup Cookbook is your complete guide to discovering the health (and flavor) benefits that a bowl of hearty, nourishing soup can bring to your life. Don't wait until you've got a cold to stir up some delicious chicken noodle soup. The more than 90 recipes in this soup cookbook run the gamut from traditional classics to more exotic fare. Not only do these soups make perfect meals all on their own, they are also packed with healthy ingredients that combat inflammation, boost your immune system, warm you up, and help keep away colds. The Healing Soup Cookbook includes: 90+ soup recipes--From tomato soup to chili and Asian noodle bowls, the tasty one-pot dishes in this soup cookbook are sure to satisfy your cravings--as well as help you heal with anti-inflammatory ingredients. Broth and beyond--Whether you want to make your own or just pick some up at the grocery store, this soup cookbook has all the information you need to make sure you're using the right broth. Info at a glance--Pick the perfect soup for you with complete nutrition information and helpful labels that tell you whether a soup is vegetarian, gluten-free, freezer-friendly, and more. Serve up spoonfuls of better health--The Healing Soup Cookbook will show you how.

Discover nutritional therapist Lina Bou's recipe for healthy living, with this inspirational cookbook for the modern lifestyle. Cooking isn't just about eating the right foods - it's about being inventive, having fun and enjoying a healthy relationship with what you eat. Whether you're looking for tasty brunch ideas, delicious dinners, energizing snacks or mouthwatering sweet treats, Lina shows you how to make simple, nutritious vegetarian meals (suitable for all!) easy enough for anyone to rustle up with the minimum of fuss. There are also suggestions for vegan alternatives, plus recipes free from gluten, dairy and sugar - the most common intolerances. All recipes feature a health-benefit key, indicating at a glance whether they help improve your immunity, boost your energy, balance your hormones, and more. And there's advice on sensible detoxing, too.

Cooking with Quinoa.

Do you want to live to be 100? Do you want to look and feel amazing? Do you want to chow down on insanely delicious food? In this new and inspiring cookbook, Joy Bauer, MS, RDN, celebrity chef, #1 New York Times best-selling author, and NBC's TODAY show health expert, shows us exactly how to accomplish all three. After reviewing countless studies and analyzing the eating habits of people around the world living the longest, healthiest lives, Joy uses the most nutritious ingredients to whip up super creative, crave-worthy food. The 150 recipes in Joy Bauer's Superfood! include everything from Buffalo wings to deep-dish pan pizza to salted caramel milkshakes to loaded nachos...and so

much more. Imagine enjoying all these indulgent, delectable foods while boosting immunity, easing anxiety and stress, increasing energy, promoting longevity, and greatly improving your overall health. This book is the ultimate celebration of deliciousness and nutrient-rich recipes for eternal youth and vitality.

Bringing fun, healthy Latin flair to busy American kitchens! Most people associate healthy cooking with boring taste and flavorless foods, but Leticia is on a mission to prove that healthy eating not only can be absolutely delicious, but also that food is medicine, and that by living a healthy lifestyle you can take control of your health and of your life. Through the American Diabetes Campaign, Leticia sees first-hand the dietary problems that contribute to this and many other lifestyle diseases, particularly in the Hispanic community here in the US and in Latin countries globally. She quickly realized that once Latinos move to the US, their habits change for the worse, along with their health. "We no longer shop at a farmers market or cook homemade meals. Instead, we shop at big chain stores and buy pre-packed foods. The road from a healthy Latin culture to the North American table became a tough one somewhere along the way." Utilizing healthful, nutritious ingredients like nuts, grains, seeds, herbs, spices, beans, fruits, and vegetables, these tried and true favorites include classics like arroz con pollo and quesadillas (with a healthy twist), to lesser-known (but still traditional) dishes like grilled shrimp with Caipirinha vinaigrette and wild rice salad with mango and shrimp. The good news is that maintaining a healthy diet has never been easier, precisely because of the influence of the Latin culture in this country. Award-winning author Leticia Schwartz will introduce you to new and improved Latin recipes to enjoy without compromising on flavor!

Are you craving junk foods? Feeling sluggish and tired all the time? Fueling yourself on caffeine and sugar? Then it's time to incorporate some Energizing Superfood Juices and Smoothies?? into your day. Jump-start your body with superfoods in the form of juices, smoothies, and meals, with vegetables and fruits selected to coincide with fresh, delicious, seasonal produce. With over 40 unique and delicious combinations of vegetables, fruits, herbs, and spices, you can make these yummy green juices and smoothies right in your own kitchen, anytime you want. And if you want to keep the green goodness going, there are more than 25 tasty vegetarian meal recipes included. Plus, the convenient, seasonal shopping lists will never have you overbuying produce that can go to waste. So, if you're ready to reset your body, lose weight, or just give yourself a much-needed energy boost, Energizing Superfood Juices and Smoothies?? has exactly what you need. With a foreword by author and Emmy-nominated star of The Big Bang Theory Mayim Bialik.

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

Green smoothies like Ginger Green.

Superfood Soups 100 Delicious, Energizing & Plant-based Recipes

You'll be amazed at what your blender can do for you! Blenders are the "it" accessory, mostly because smoothies are healthy and quick. Sure, but did you know you can also whiz up a mean burger—salmon, veggie, turkey, even beef—in a blender? Your blender is that good! Brownies, pancakes, slaws . . . there are so many things you can make easily and quickly. Not only that, but blending offers the perfect opportunity to sneak in some extra nutrition: Black beans in your chocolate cake? Carrots in your tomato sauce? Or a quick pulse of cauliflower that can stand in for cream in sauces and soups? A handy chart suggests ways to boost nutrition in recipes that you and your family will embrace. If a high-performance blender is already on your counter, this book is its obvious companion. Save money, eat healthier, and get dinner on the table in a jiffy with The Ultimate Blender Cookbook.

Reached the Amazon Top 100 list. Rated 5 Stars by Grady Harp: Amazon Hall of Fame, Top 100 Reviewer; "Stop thinking and start whizzing." Movie Maker "Rik," Amazon Vine Voice "Just terrific, and well priced! Tons of feel great recipes, but TWO of them are particularly outstanding! Read on!"

The Ultimate Soup Cookbook brings comfort food to your kitchen with over 100 delicious soup recipes for every occasion! Impress guests and large parties with tasty and simple recipes. Have a cozy dish ready for when you or your loved ones are feeling under the weather. Prepare ideal broths for any soup you make. With delectable recipes, easy-to-follow cooking instructions, and full color photos, you'll soon be making five-star meals. From scrumptious dinners to everyone's favorite dessert, this cookbook features over 100 family-friendly dishes, including: Roasted Carrot & Fennel Soup Chicken Noodle Soup Avocado & Artichoke Bisque Bacon, Tomato, & Cheddar Chowder Gazpacho Soup Lobster Bisque Spicy Mayan Enchilada Roadhouse Beef Chili Most of the soups included take less than 15 minutes prep time, so you'll have dinner ready in no time! Soups are ideal for all year round and great for any occasion, whether a starter course for a gourmet dinner or a hearty meal for a famished crew. The Ultimate Soup Cookbook will have you and your guests licking your spoons.

From hearty stews to refreshing desserts, Nava Atlas ladles out 120-plus imaginative, low-in-fat-but-rich-in-flavor meatless delights to suit every taste, in this veganized version of her bestselling Vegetarian Soups for All Seasons. To highlight the best produce available at any time of year, Nava has arranged the book by season, with spring soups like Leek and Mushroom Bisque and Okra-Rice Gumbo; Cool Ratatouille and Zesty Green Gazpacho for summer; savory Baked Onion Soup and Orange-Butternut Squash Soup for autumn; and hearty Curried Millet-Spinach Soup and Vegetarian Goulash for winter. There's also a scrumptious selection of dessert soups, including Chilled Cantaloupe Soup, and a tempting selection of accompaniments such as quick breads, dumplings, muffins, and scones. With exotic international offerings, basic comfort soups, delicate broths, and plenty of soups and stews that can serve as one-dish meals, this cookbook is a must for vegan kitchens everywhere.

Four busy moms and neighbors who started making and sharing soup dinners once a month provide 150 recipes for delicious and filling soups and tasty sides—including Jewish Chicken Noodle, Italian Wedding, and Sengalese Peanut—in a book that includes storing tips and instructions for starting one's own neighborhood soup club. Original.

"With Chef Derek Bissonnette in your kitchen you have casual, approachable, and electric cooking. Soups will bring pure joy, warmth, and flavor to the table, and the beautiful photography will transport you to a dream workplace." – Daniel Boulud, Chef/Owner of The Dinex Go way beyond the basics with this gorgeous chef's compendium of delicious,

satisfying soups and stews! Snap out of your same old soup and stew recipe routine with hundreds of new and exciting takes on the classics—and some creative concoctions that will surely become family favorites. Inspired by both his home state of Maine and global cuisines, Chef Derek Bissonnette's *Soup* features: - 300+ Easy-to-Follow Recipes that will guide you to remarkable results - Mouth-Watering Photography and detailed illustrations that walk you through culinary tools and techniques - Recipes for all Palates – it doesn't matter if you're an omnivore, gluten-free, vegetarian, or vegan - Family-Friendly Recipes designed to be ready in 30 minutes or less - 20+ Chilled and Dessert Soups - A Comprehensive History of Soup Whether you are planning a casual family dinner, or a formal dinner for 20—this cookbook will help elevate your meal from “Ho, hum,” to “HEY NOW!”

Fuel up like 2017 New York City Marathon Champion Shalane Flanagan. From world-class marathoner and 4-time Olympian Shalane Flanagan and chef Elyse Kopecky comes a whole foods, flavor-forward cookbook—and New York Times bestseller—that proves food can be indulgent and nourishing at the same time. Finally here's a cookbook for runners that shows fat is essential for flavor and performance and that counting calories, obsessing over protein, and restrictive dieting does more harm than good. Packed with more than 100 recipes for every part of your day, mind-blowing nutritional wisdom, and inspiring stories from two fitness-crazed women that became fast friends over 15 years ago, *Run Fast. Eat Slow.* has all the bases covered. You'll find no shortage of delicious meals, satisfying snacks, thirst-quenching drinks, and wholesome treats—all made without refined sugar and flour. Fan favorites include Can't Beet Me Smoothie, Arugula Cashew Pesto, High-Altitude Bison Meatballs, Superhero Muffins, Kale Radicchio Salad with Farro, and Double Chocolate Teff Cookies.

Discover a healthier you with the ultimate cure-all: soup. Throw out everything you think you know about wellness. There's a new way to cleanse, and it doesn't involve deprivation or strict rules. A soup cleanse is the modern alternative to quick-fix diets and juice cleanses: It's nutrient-dense, satisfying, and convenient for any lifestyle. Souping employs the simple philosophy that truly connecting with your food helps establish lasting habits so you can reveal your best self. In the *Soup Cleanse Cookbook*, you'll discover how small tweaks to your weekly meals and mealtime rituals make a big difference in your health. Seventy-five plant-based and gluten-free recipes can be mixed and matched for a customizable weekly plan that includes a dedicated souping day, 5 days of soup for lunch, and an "anything goes" day. Or, follow one of the soup categories, each designed to address different health needs, like boosting immunity, revving up energy, and encouraging weight loss. Creative suggestions and actionable tips simplify the concept of cleansing and help incorporate more veggies into your daily diet. The *Soup Cleanse Cookbook* makes mindful eating truly splendid.

Come into the kitchen. Get some fresh produce and cook a pot of soup-- it's easy and fun, and your life will be better for it.

Commuting, working, exercising, parenting, socialising - our lives are busy and there simply isn't the time to sustain a super healthy lifestyle. We rarely wake up feeling energised or refreshed, so we pop some vitamins, slug a coffee and get going. Julie Montagu has the answer. She is *The Flexi Foodie* and her book of 90 delicious recipes and friendly facts will show you how to introduce plant-based superfoods into your daily diet. Through meat-free, dairy-free and sugar-free recipes made with unrefined, wholesome ingredients, you can raise your energy levels, lose weight, lower your cholesterol, keep blood sugar levels under control, and look and feel more youthful than you have in years. Simply by adding more good foods into your day, you will naturally crowd out the bad ones. So, if you know you've got an indulgent dinner planned, whizz up a green juice in the morning and you'll get your five-a-day in one hit. If the week ahead looks gruelling, make some high-energy power balls on Sunday and eat one every afternoon for a boost. If you love a weekly steak, serve it with one of Julie's nutrient-packed side dishes and you've done some good with minimum effort. Enjoy what you cook, be flexible, eat well and feel so much better with Julie's brilliantly inspiring recipes.

A practical and inspiring guide to the hottest trend in cleansing—with 60 nutritious, satiating recipes and targeted detox plans for a lean body, sparkling mind, and renewed energy

Presents recipes ranging in difficulty with the science and technology-minded cook in mind, providing the science behind cooking, the physiology of taste, and the techniques of molecular gastronomy.

This new follow-up to the bestselling *Superfoods* is for anyone who wants to fuel their body with superfoods, fast! It's packed with 100 amazingly nutritious recipes you can make in 20 minutes or less, and includes menu plans for busy people. Chapters include Super Sunrise, Super Snacks, Super Salads, Super Soups, Super Square Meals, Super Suppers, and Super Sweets.

Jen Hansard and Jadah Sellner are on a fresh path to health and happiness--deprivation not included. In their book, *Simple Green Smoothies*, these two friends invite you into a sane and tasty approach to health that will inspire and energize you on your own journey toward a happier life. The *Simple Green Smoothies*' lifestyle doesn't involve counting calories or eliminating an entire food group. Instead, it encourages you to make one simple change: drink one green smoothie a day. *Simple Green Smoothies* includes a 10-day green smoothie kick-start to welcome you into the plant-powered lifestyle, with shopping lists included. Follow it up with 100+ delicious recipes that address everything from weight loss to glowing skin to kid-friendly options. Hansard and Sellner are two moms raising their own families on healthy, whole-food recipes. They've seen the amazing health benefits of green smoothies firsthand--from losing 27 pounds to getting more energy. Their wildly popular website has changed the lives of over 1 million people and made them the #1 green smoothie online resource. *Simple Green Smoothies* will empower you to take control of your health in a fun, sustainable way that can transform you from the inside

out. Ready to join the plant-powered party?

This is much more than a book of delicious plant-based soup recipes. Get to know the ingredients first with all the nutritional information clearly explained, so you can find out which ingredients will have the most impact for you. Low on energy? get those B-vitamins packed into your soup. Need to drop a few pounds? focus on the metabolism-boosting recipes. Constantly getting colds? Get going with the immune-boosting soups. All recipes are nutrient rich but naturally low in calories. Each recipe has icons to show which common ailments are targeted such as stress, fatigue, weakened immunity and more. Recipes are plant-based and gluten-free, so can be enjoyed by everyone, but serving suggestions add in other delicious 'soupolo-twists' so you can adapt things to your own taste. The book is fully photographed by award-winning food photographer Jean Cazals. Written by New York Times bestselling author and natural-food chef Julie Morris, this groundbreaking book reveals the dietary secrets to better brain performance. Combining scientific research with the wisdom of ancient remedies, Smart Plants showcases an exciting array of cognition-enhancing plants--from everyday foods to natural nootropics. Morris's 65 mouthwatering recipes include such palate-pleasing dishes as Berry-Almond Amaranth Porridge, Fig & Hazelnut Wild Rice Salad, and Garlicky Butter Bean Soup with Kale.

Soups on and these mouthwatering recipes brim with goodness. Acclaimed superfood chef Julie Morris has chosen 100 favorites packed with nutrient-dense and plant-based whole foods and boosted with such scientifically lauded superfoods as chia, medicinal mushrooms, turmeric, and kale. From a comforting Smoky Pumpkin Soup with Candied Seed Clusters, to an irresistibly inventive Watermelon Goji Gazpacho, to Cacao Black Bean Soup, every health-giving bowl delivers deeply nourishing and satisfying deliciousness."

Create delicious, plant-based soups any night of the week with Awesome Vegan Soups. Without processed flours or sugars, these stews, broths, chilis, chilled and raw soups are effortless to throw together on the stovetop and make enjoyably filling meals for the whole family. Vanessa Croessmann shows readers how to create beautifully balanced flavors that highlight a variety of textures (broths, creamy and chunky), styles (stews, chilis, chowders, gazpacho, curries, pho, goulash and raw) and seasonal produce. The 80 recipes feature warm soups for fall and winter like Mushroom Quinoa Chili, Chipotle Pumpkin Soup with Apple and Cauliflower Tikka Masala Soup. Cooling soups for spring and summer include Creamy Horseradish Parsley Soup, Celeriac Arugula Soup with Coconut Cream and Crispy Chickpeas and Chilled Creamy Borscht. Packed with fresh produce, healthy grains and fantastic flavors, these meat and dairy-free soups are perfect for dinner, and make convenient and affordable next-day lunches for everyone.

A collection of recipes for high-nutrition snacks and treats made with superfood ingredients explains how to adapt former "guilty pleasure" foods to render them both healthy and satisfying.

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