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Vegetarian Cooking Without: Recipes free from added gluten, sugar, yeast, dairy products, meat, fish, saturated fat (Text only)HarperCollins UK

Never buy another boxed cake mix again! Fine Cooking Cakes & Cupcakes features over 125 of the best from-scratch cake recipes Fine Cooking has published, from gorgeous layer cakes, simple bundt cakes and icebox favorites to decorated cupcakes, snacking cakes, and crumb cakes, with frostings and fillings, too! Tips and techniques, coupled with the triple-tested recipes, ensure delicious results every time.

Best-Selling vegetarian cookbook destined to become a classic. Everyone knows they should eat more vegetables and grains, but that prospect can be intimidating with recipes that are often too complicated for everyday meals or lacking in fresh appeal or flavor. For the first time ever, the test kitchen has devoted its considerable resources to creating a vegetarian cookbook for the way we want to eat today. The Complete Vegetarian Cookbook is a wide-ranging collection of boldly flavorful vegetarian recipes covering hearty vegetable mains, rice and grains, beans and soy as well as soups, appetizers, snacks, and salads. More than 300 recipes are fast (start to finish in 45

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minutes or less), 500 are gluten-free, and 250 are vegan and are all highlighted with icons on the pages. The book contains stunning color photography throughout that shows the appeal of these veggie-packed dishes. In addition, almost 500 color photos illustrate vegetable prep and tricky techniques as well as key steps within recipes. Get best selling author Maria Holmes' 30 favorite vegetarian slow cooker recipes! Vegetarian Slow Cooker Recipe Book: 30 Easy Set It & Forget It Meals is the first book written by Maria Holmes, a home cook with a passion for preparing simple and delicious meals for her family and friends. Over the past few months, Maria's family has been trying to convince her to share her love for, and knowledge of, cooking. After much persuasion, Maria decided to write her first cookbook. This brand new best selling vegetarian slow cooker recipe book is a compilation of 30 delicious, healthy and easy to prepare meat-free crockpot meals. Each of these recipes have been prepared by Ms. Holmes herself and tested on not only her family, but countless food connoisseurs who gave these meals two thumbs up for pleasant flavors, fragrant aromas, great textures and amazing colors. The book has a great introduction to vegetarian slow cooking and the recipes are divided into six chapters. In the introduction, readers will learn the benefits of slow cooking and the keys to preparing successful slow-cooker meals. You will also discover useful guidelines to help you adapt your favorite slow cooker recipes to meet your own individual tastes. Other useful advice includes how to choose the perfect slow cooker recipes and how to add the ingredients into the slow cooker to

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ensure that your recipes come out picture-perfect and delicious every time. The last part of the introduction includes clear, step-by-step instructions and helpful tips for cooking dried beans in a slow cooker. But Chapter 1 through Chapter 6 is where you will find all the delectably tasty and healthy vegetarian slow cooker recipes. Even if you are not a vegetarian, you will find that these delicious recipes can please everyone's palates. So, here is the list of those vegetarian slow cooker recipes that are waiting for you to enjoy: - Chapter 1: Soups - Chapter 2: Beans - Chapter 3: Chilies - Chapter 4: Potatoes - Chapter 5: Rices - Chapter 6: Desserts In conclusion, Vegetarian Slow Cooker Recipe Book: 30 Easy Set it & Forget It Meals by Maria Holmes is the ultimate choice for anyone who wishes to prepare easy set it and forget vegetarian slow cooker meals.

“Get ready for your taste buds to explode.”—Isa Chandra Moskowitz Can’t imagine living without cheese? Convinced that dairy-free baked goods just don’t cut it? Hate the taste of tofu and not a fan of boring salads? EXCUSES, BE GONE! Blogger-author extraordinaire Kristy Turner deliciously refutes every excuse you’ve ever heard with 125 bursting-with-flavor vegan recipes for every meal of the day—including dessert! “All those special ingredients are way more expensive.” Not when you can make your own Homemade Seitan, Barbecue Sauce, Zesty Ranch Dressing, and Tofu Sour Cream. “I could never give up cheese!” You won’t miss it at all with Tempeh Bacon Mac ‘n’ Cheese with Pecan Parmesan, Tofu Chèvre, Citrus-Herb Roasted Beets with

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Macadamia Ricotta, or Mushroom Cheddar Grilled Cheese Sandwiches. “What about brunch?” Chickpea Scramble Breakfast Tacos, Lemon Cornmeal Waffles with Blueberry Sauce, and Caramel Apple-Stuffed French Toast are vegan breakfasts of champions! “My friends won’t want to come over for dinner.” They will when they get a taste of Carrot Cashew Pâté, Portobello Carpaccio, and Gnocchi alla Vodka. “But I scream for ice cream!” Then you’ll shriek over Dark Chocolate Sorbet, Mango Lassi Ice Cream, and from-scratch Oatmeal Raisin Ice Cream Sandwiches. If you’re a waffling vegan newbie, on-the-fence vegetarian, or veg-curious omnivore, this book will banish your doubts. You’ll find you can get enough protein, fit in at a potluck, learn to love cauliflower, and enjoy pizza, nachos, brownies, and more—without any animal products at all. (Even vegan pros will discover some new tricks!) Colorful photographs throughout will have you salivating over Kristy’s inventive, easy-to-follow recipes. So what are you waiting for? Get in the kitchen and leave your excuses at the door!

Five years ago, popular blogger Brandi Doming of The Vegan 8 became a vegan, overhauling the way she and her family ate after a health diagnosis for her husband. The effects have been life-changing. Her recipes rely on refreshingly short ingredient lists that are ideal for anyone new to plant-based cooking or seeking simplified, wholesome, family-friendly options for weeknight dinners. All of the recipes are dairy-free and most are oil-free, gluten-free, and nut-free (if not, Brandi offers suitable alternatives), and ideally tailored to meet the needs of an array of health conditions.

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Each of the 100 recipes uses just 8 or fewer ingredients (not including salt, pepper, or water) to create satisfying, comforting meals from breakfast to dessert that your family--even the non-vegans--will love. Try Bakery-Style Blueberry Muffins, Fool 'Em "Cream Cheese" Spinach-Artichoke Dip, Cajun Veggie and Potato Chowder, Skillet Baked Mac n' Cheese, and No-Bake Chocolate Espresso Fudge Cake.

Sometimes all you need is a little spark of inspiration to change up your regular cooking routine. The Love & Lemons Cookbook features more than one hundred simple recipes that help you turn your farmers market finds into delicious meals. The beloved Love & Lemons blog has attracted buzz from everyone from bestselling author Heidi Swanson to Saveur Magazine, who awarded the blog Best Cooking Blog of 2014. Organized by ingredient, The Love & Lemons Cookbook teaches readers how to make beautiful food with what's on hand, whether it's a bunch of rainbow-colored heirloom carrots from the farmers market or a four-pound cauliflower that just shows up in a CSA box. The book also features resources to show readers how to stock their pantry, gluten-free and vegan options for many of the recipes, as well as ideas on mixing and matching ingredients, so that readers always have something new to try. Stunningly designed and efficiently organized, The Love & Lemons Cookbook is a resource that you will use again and again.

Vegetarian Cooking Without Cookbook Get your copy of the most unique recipes from Emily Piper ! Do you miss the carefree years when you could eat anything you

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wanted? Are you looking for ways to relive the good old days without causing harm to your health? Do you want an ideal way to preserve your food? Do you want to lose weight? Are you starting to notice any health problems? Do you want to learn to prep meals like a pro and gain valuable extra time to spend with your family? If these questions ring bells with you, keep reading to find out, *Vegetarian Cooking Without Cookbook* can be the best answer for you, and how it can help you gain many more health benefits! Whether you want to spend less time in the kitchen, lose weight, save money, or simply eat healthier, meal prep is a convenient and practical option and your family can savor nutritious, delicious, homemade food even on your busiest days. In this book: This book walks you through an effective and complete anti-inflammatory diet- no prior knowledge required. Learn how to shop for the right ingredients, plan your meals, batch-prepare ahead of time, and even use your leftovers for other recipes. and detailed nutritional information for every recipe, This Cookbook is an incredible resource of fulfilling, joy-inducing meals that every home cook will love. In addition, 2 weeks of meals- a 14-day schedule of meals, including step-by-step recipes and shopping lists for each, with tips on what you can prepare ahead of time to get dinner or meal on the table faster. Let this be an inspiration when preparing food in your kitchen with your love ones for the Holiday. It would be lovely to know your cooking story in the comments sections below. Again remember these recipes are unique so be ready to try some new things. Also remember that the style of cooking used in this cookbook is

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effortless. I really hope that each book in the series will be always your best friend in your little kitchen.

America's Test Kitchen decodes and demystifies vegan cooking so you can reap its many benefits. Avoid the pitfalls of bland food, lack of variety, and overprocessed ingredients with approachable, fresh, vibrant recipes. Can vegan cooking be flavorful? Satisfying? Easy to make? Through rigorous testing on the science of vegan cooking, America's Test Kitchen addresses these questions head-on, finding great-tasting and filling vegan protein options, cooking without dairy, preparing different whole grains and vegetables, and even baking. Reimagine mealtime by celebrating vegetables at the center of the plate and in salads and grain bowls. Take a new look at comfort foods with a surprisingly rich and creamy lasagna or hearty burger with all the fixings. Bake the perfect chewy chocolate chip cookie or a layer cake that stands tall for any celebration. With more than 200 rigorously-tested vibrant recipes, this cookbook has something satisfying for everyone--the committed vegan or simply those looking to freshen up their cooking.

Maximize your vegetarian lifestyle with this collection of super easy to make (all recipes ready in under 30 minutes) and delicious vegetarian recipes. Whether you a vegetarian greenhorn (there, even that has green in it) trying to cut back your meal intake or a seasoned vegetarian or even on a vegetarian-only diet, these extra tasty, simple and instant recipes will make your time in the kitchen more productive and fulfilling. The

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book is packed with a variety of recipes from a range of culinary traditions to make it easy for beginners to whip up quick and delicious vegetarian meals without fuss. It is divided into three handy sections for breakfast, lunch and dinner recipes. This book is also written to challenge the misconception that vegetarian meals are limiting and boring. There are loads of global influences that add variety, ideas, and flavors to your meals with ingredients that are easily available in your kitchen. The idea is to use the most basic ingredients to create restaurant-style vegetarian treats that will seldom make you feel like you are compromising on taste or limiting your choices. Plants are extremely low in calorie content and high in vitamins, antioxidants and valuable minerals, which makes vegetarian diets nutrition rich for your body. Vegetarian meals are dense in omega 3 fatty acids, Vitamin C, fiber and much more. Though all recipes taste awesome, they are all surprisingly easy to put together even in the hustle of your daily life. -Lip smacking red Thai curry with rice (ditch that pricey takeaway and make your own healthy and delicious version) - Vegetarian tikka - Spinach cheese baked rice - Veggie pita pizza - Black bean chunky burger - Italian Panzanella salad - Lebanese baba ganoush And much much more Whether you are looking for some much needed vegetarian culinary inspiration or just getting started with the vegetarian way of life or looking to add some more zing to your already thriving veggie life, this book is for you. Click the buy button today to whip up quick, easy and delicious vegetarian treats!

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beginners quick With instant food fast body Kitchen tasty Dishes vegan Easy meal fresh healthy vegetarian cookbook vegetarian cookbook for beginners easy vegetarian cookbook vegetarian recipes cookbook vegetarian recipes books vegetarian cookbook beginner vegetarian cookbook budget vegetarian cookbook calories vegetarian recipes vegan recipes vegetarian meals vegan vegan cookbook vegan meals best vegetarian cookbooks easy vegan recipes vegetarian dishes easy vegetarian recipes vegan food best vegan cookbooks vegetarian food vegan dinner recipes healthy vegetarian recipes easy vegetarian meals vegetarian dinner recipes vegan dishes healthy vegan recipes best vegetarian recipes healthy vegetarian meals simple vegetarian recipes vegan meal plan vegetarian books quick vegetarian recipes vegetarian dinner vegan diet plan quick vegetarian meals veggie meals easy vegan meals vegan dinner vegetarian lunch recipes vegetarian cooking veggie dishes vegan food recipes vegetarian food recipes vegan diet recipes vegetarian meal ideas vegan dinner ideas vegan books vegetarian menu meatless recipes vegan meal ideas vegan for beginners tasty vegetarian recipes healthy vegetarian cookbook vegetarian pasta recipes top vegetarian cookbooks good vegetarian meals best vegetarian cookbooks for beginners good vegetarian recipes easy vegetarian dishes easy vegetarian dinner recipes delicious vegetarian recipes easy healthy vegetarian recipes the best vegetarian cookbook easy vegetarian recipes for begin

The path to a healthy body and happy belly is paved with real food--fresh, wholesome,

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sustainable food--and it doesn't need to be so difficult. No one knows this more than Kathyne Taylor of America's most popular vegetarian food blog, Cookie and Kate. With Love Real Food, she offers over 100 approachable and outrageously delicious meatless recipes complete with substitutions to make meals special diet-friendly (gluten-free, dairy-free, and egg-free) whenever possible. Her book is designed to show everyone--vegetarians, vegans, and meat-eaters alike--how to eat well and feel well. With brand-new, creative recipes, Taylor inspires you to step into the kitchen and cook wholesome plant-based meals, again and again. She'll change your mind about kale and quinoa, and show you how to make the best granola you've ever tasted. You'll find make-your-own instant oatmeal mix and fluffy, naturally sweetened, whole-grain blueberry muffins, hearty green salads and warming soups, pineapple pico de gallo, healthier homemade pizzas, and even a few favorites from the blog. Of course, Love Real Food wouldn't be complete without plenty of stories starring Taylor's veggie-obsessed, rescue dog sous-chef, Cookie! Taylor celebrates whole foods by encouraging you not just to "eat this," but to eat like this. Take it from her readers: you'll love how you feel.

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

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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

This is the third book in the 'Cooking Without' collection written by nutritional therapist Barbara Cousins. This series of cook books has been an enormous success. They have been recommended by nutritional therapists all over the world and have transformed the lives of thousands of people. In 'Cooking Without Made Easy' Barbara offers ultra-simple new recipes all of which are free from gluten, dairy, sugar and yeast. They include lots of one-pot meals, and cakes and cookies also rely on the all-in-one

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method for simplicity. In this book Barbara summarises the effect that 'Cooking Without' can have on people's lives. Barbara tells her own story and includes lots of client case histories to inspire you. They help one to realise the extent to which dietary measures can improve not only our physical health but our mental and emotional states too.

The ultimate guide for cooking outrageously delicious, vegetable-packed meals every day of the week, from bestselling author of *The Love & Lemons Cookbook*. Known for her insanely flavorful vegetable recipes and stunning photography, Jeanine Donofrio celebrates plants at the center of the plate with more than 100 new vegetarian recipes in *Love & Lemons Every Day*. In this book, Jeanine shows you how to make any meal, from breakfast to dessert, where produce is the star. Butternut squash becomes the best creamy queso you've ever eaten, broccoli transforms into a zesty green "rice" burrito filling, and sweet potato blends into a smooth chocolate frosting. These exciting and approachable recipes will become instant additions to your family's regular meal rotation. This book is a resource, filled with smart tips for happier, healthier eating. You'll find inspiration from Jeanine's signature colorful infographics - such as a giant matrix of five-ingredient salad dressings, a guide to quick weeknight pastas, and a grid to show you how to roast any vegetable. There are also plenty of practical charts, such as a template to make versatile vegetable broth, seasonal produce guides, and clever ideas to use commonly tossed vegetable parts -- you'll never toss those cauliflower cores, corn cobs, or broccoli stalks again! Packed with imaginative every day meals, go-

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to cooking tips, alternatives for dietary restrictions, and guides for mastering produce-based kitchen staples, *Love & Lemons Every Day* is a must-have for herbivores and omnivores alike.

Explains how eating the right foods at the right interval can help energy-lack, elimination, healing and weight control.

Following her bestselling *Made in India*, Meera Sodha reveals a whole new side of Indian food that is fresh, delicious, and quick to make at home. These vegetable-based recipes are feel-good food and full of flavor. Indian cuisine is one of the most vibrant vegetable cuisines in the entire world, and in *Fresh India* Meera leads home cooks on a culinary journey through its many flavorful dishes that will delight vegetarians and those simply looking to add to their recipe repertoire alike. Here are surprising recipes for every day made using easy-to-find ingredients: Mushroom and Walnut Samosas, Oven-Baked Onion Bhajis, and Beet and Paneer Kebabs. There are familiar and classic Indian recipes like dals, curries, and pickles, alongside less-familiar ones using fresh, seasonal ingredients. Enjoy showstoppers like Meera's Sticky Mango Paneer Skewers, Roasted Cauliflower Korma, Daily Dosas with Coconut Potatoes, and luscious desserts like Salted Peanut and Jaggery Kulfi and Pistachio Cake Whether you are vegetarian, want to eat more vegetables, or just want to make great, modern Indian food, this is the book for you. Praise for *Made In India*: "The recipes are unpretentious and were immediately promoted by my family of critics into must-makes for the monthly dinner

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rotation, new staples for a season of chill and damp." —Sam Sifton, *The New York Times* "This book is full of real charm, personality, love, and garlic. Bring on the 100 clove curry! Not to mention fire-smoked eggplant, chicken livers in cumin butter masala, and beet and feta samosas. There's so much to be inspired by." —Yotam Ottolenghi "I want to cook everything in this book." —Nigella Lawson, *Nigella.com*

This cookbook contains forty vegetarian recipes, one for each year of the forty-year history of Down to Earth Organic & Natural. Down to Earth is Hawaii's leading retailer of local, fresh, organic, and natural foods. The company is unique in that it has always been vegetarian, and it is one of only a few all-vegetarian stores in the nation. Many of the dishes in this collection are inspired by the most popular dishes from the company's cooking classes and deli. It also contains recipes for particularly tasty dishes from the vast collection posted on the company's website at www.downtoearth.org/recipes. All the recipes are home style and easy to make. Meat-free recipes from the author of Britain's bestselling special diets cookbook:

Cooking Without

The acclaimed vegan chef shares 150 dishes from around the world with easy plant-based recipes from Ecuador to Ethiopia and beyond. With this mini-immersion into global cooking, Robin Robertson demonstrates that many international cuisines are naturally free of the meat-and-potatoes constraints of the typical Standard American Diet (SAD). Drawn from the culinary traditions of

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Europe, the Americas, Africa, the Middle East, India, and Asia, these recipes are healthy, accessible, and full of flavor. Organized by country or region of the world, Vegan Without Borders includes family-style comfort foods, global ethnic favorites, and creative new dishes inspired by the classics, all developed to satisfy a variety of mealtime desires. Robin also notes which recipes are gluten free, soy free, low in oil, or especially quick and easy. Recipes include: Polenta Rustica with Kale and Bean Ragout Potato Gratin Dauphinoise Baked Eggplant Fries with Tzatziki Sauce Chickpea Nuggets with Buffalo Barbecue Ranch Sauce Blue Ribbon Chocolate Cake Mojito Sweet Potatoes Melon Paletas Za'atar Roasted Cauliflower Lemongrass Coconut Rice Red-Cooked Tempeh Sizzling Saigon Crepes Bangkok Street Cart Noodles

“An of-the-moment healthy food trend . . . smart, simple recipes that range from Fennel Pho to Summer Squash Dumplings and a Black Rice Burrito Bowl.”—Well+Good, “The 10 Most Exciting Health Books to Read in 2016” A restorative bowl of vegetarian ramen sent Lukas Volger on a quest to capture the full flavor of all the one-bowl meals that are the rage today—but in vegetarian form. With the bowl as organizer, the possibilities for improvisational meals full of seasonal produce and herbs are nearly endless. Volger’s ramen explorations led him from a simple bowl of miso ramen to a glorious summer ramen with corn

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broth, tomatoes, and basil. From there, he went on to the Vietnamese noodle soup pho, with combinations like caramelized spring onions, peas, and baby bok choy. His edamame dumplings with mint are served in soup or over salad, while spicy carrot dumplings appear over toasted quinoa and kale for a rounded dinner. Imaginative grain bowls range from ratatouille polenta to black rice burrito with avocado. And unlike their meatier counterparts, these dishes can be made in little time and without great expense. Volger also includes many tips, techniques, and indispensable base recipes perfected over years of cooking, including broths, handmade noodles, sauces, and garnishes. Photographs by Michael Harlan Turkell. “Brimming with brilliant noodle-broth ideas. Cherry-pick the toppings you like, or follow the full recipes—either way, you’ll be floored by just how delicious this dorm-room classic can be.”—Oprah.com “Explores vegetarian versions of the best bowl foods from around the globe.”—Epicurious, “The 30 Most Exciting New Spring Cookbooks” “A go-to cookbook for Asian-inspired vegetarian soups, noodle bowls, and dumplings.”—Library Journal (starred review)

Easy. Tasty. Healthy is Nutritional Therapist Barbara Cousin's latest book and is packed full of up-to-the-minute recipes put together in a completely new format, with sound advice on all the latest information on nutrition. The recipes are quick and simple to prepare using easy to obtain ingredients whilst creating food that is

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both health promoting and delicious. This book is particularly recommended for those with food tolerances and those wishing to improve their weight and health. Cutting out foods such as gluten, dairy and sugar is a lifestyle choice that can be life enhancing. These recipes embrace this and provide a huge variety of meals that are full of flavour. No fuss eating at its best."

What Julia Child is to French cooking and Marcella Hazan is to Italian cooking, Deborah Madison is to contemporary vegetarian cooking. At Greens restaurant in San Francisco, where she was the founding chef, and in her two acclaimed vegetarian cookbooks, Madison elevated vegetarian cooking to new heights of sophistication, introducing many people to the joy of cooking without meat, whether occasionally or for a lifetime. But after her many years as a teacher and writer, she realized that there was no comprehensive primer for vegetarian cooking, no single book that taught vegetarians basic cooking techniques, how to combine ingredients, and how to present vegetarian dishes with style. Now, in a landmark cookbook that has been six years in the making, Madison teaches readers how to build flavor into vegetable dishes, how to develop vegetable stocks, and how to choose, care for, and cook the many vegetables available to cooks today. Vegetarian Cooking for Everyone is the most comprehensive vegetarian cookbook ever published. The 1,400 recipes, which range from

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appetizers to desserts, are colorful and imaginative as well as familiar and comforting. Madison introduces readers to innovative main course salads; warm and cold soups; vegetable braises and cobblers; golden-crustured gratins; Italian favorites like pasta, polenta, pizza, and risotto; savory tarts and galettes; grilled sandwiches and quesadillas; and creative dishes using grains and heirloom beans. At the heart of the book is the A-to-Z vegetable chapter, which describes the unique personalities of readily available vegetables, the sauces and seasonings that best complement them, and the simplest ways to prepare them. "Becoming a Cook" teaches cooking basics, from holding a knife to planning a menu, and "Foundations of Flavor" discusses how to use sauces, herbs, spices, oils, and vinegars to add flavor and character to meatless dishes. In each chapter, the recipes range from those suitable for everyday dining to dishes for special occasions. And through it all, Madison presents a philosophy of cooking that is both practical and inspiring. Despite its focus on meatless cooking, *Vegetarian Cooking for Everyone* is not just for vegetarians: It's for everyone interested in learning how to cook vegetables creatively, healthfully, and passionately. The recipes are remarkably straightforward, using easy-to-find ingredients in inspiring combinations. Some are simple, others more complex, but all are written with an eye toward the seasonality of produce. And Madison's

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joyful and free-spirited approach to cooking will send you into the kitchen with confidence and enthusiasm. Whether you are a kitchen novice or an experienced cook, this wonderful cookbook has something for everyone. From the Hardcover edition.

Satisfying Plant-Based, Gluten-Free Meals Without the Hassle Who says preparing vegan, gluten-free meals has to be so hard? Get back to enjoying your time in and out of the kitchen with Effortless Vegan. Painless to prep, simple to cook and completely plant based and gluten free, these delicious recipes focus on full flavors, clean eating and efficiency. Make breakfast the most important and easiest meal of the day with a filling 10-Minute Smashed Chickpea Scramble or sweet and sustaining Cinnamon-Banana Socca Pancakes. Not to worry if you're more of a lunch or dinner person! Try one of many incredible 30-minute or less meals, like savory Sweet Potato & Black Bean Avocado-Tahini Wraps or spicy Paprika-Roasted Cauliflower Steaks. Love to cook but hate the cleanup? Give your time and taste buds the gift of a one-pot wonder, like the superb Pizza Supreme Casserole. And if dessert is your favorite port of call, you'll fall in love with any of the delectable 5-ingredient sweets, such as the deliciously elegant Mixed Berry Crumble or guilt-free Boozy Peach-Mango Sorbet. Leave your stress behind with this collection of straightforward, no-fuss recipes that make vegan

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cooking so easy it's effortless.

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.

Veganism has been steadily moving toward the mainstream as more and more people become aware of its many benefits. Even burger-loving omnivores are realizing that adding more plant-based foods to their diet is good for their health

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and the environment. Big Vegan satisfies both the casual meat eater and the dedicated herbivore with more than 350 delicious, easy-to-prepare vegan recipes covering breakfast, lunch, and dinner. Highlighting the plentiful flavors that abound in natural foods, this comprehensive cookbook includes the fundamentals for adopting a meat-free, dairy-free lifestyle, plus a resource guide and glossary that readers can refer to time and again. Eat your veggies and go vegan!

150 delicious meatless recipes packed with performance-boosting nutrients As a runner, you know that your food is your fuel—you have to eat well in order to perform well. But if you think it's impossible to be a high-performing athlete and ditch meat, think again. Legendary ultrarunner Scott Jurek is plant-based and track star Carl Lewis is vegetarian. Being wholly or mostly meatless doesn't have to mean sacrificing nutrition or performance—in fact, these whole-food recipes can help bring your body to peak health and fitness. Written by Heather Mayer Irvine, the Food and Nutrition editor of Runner's World, this vegetarian cookbook not only contains healthy recipes but also in-depth information on how runners—regardless of their food-with-a-face preference—can eat more plants. In this cookbook, you'll find delicious and nutritious recipes for every meal (and yes, even dessert!) that will help power your runs and recovery.

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This is the third book in the Cooking Without series and is packed with new exciting recipes, a selection of case histories and a commentary on the latest fad diets.

Vegan Recipes Cookbook: Transform Your Life! 35 Recipes for a plant-based, oil-free diet - Menu Ideas for One Week Mix and Match as You Like! Eating a whole-foods diet without animal foods and added oils, less salt and sugar, and very few processed foods dramatically improves the health. The recipes in this book are based on a purely starch-plant based diet (diet based on whole starches, vegetables, and fruits) without added oils. All the recipes are quick and easy. Bestselling author, nutritionist, and advocate for health, nutrition and vegan diets A. I. Jaeger brings you this wonderful book where you will find 35 recipes based on scientific research (such as the starch-plant based Dr. McDougall program). These recipes are meant to be used to create a healthier 7-day meal plan. They are broken down into four sections: Breakfast, Snacks, Lunch, Dinner and Desserts (healthier options). Each section also includes two quick and easy recipes that can be prepared in under 15 minutes. Mix and match according to your lifestyle and create a meal plan that will work for you. In addition to being vegan-friendly, these recipes are also high-carb and low (or no) fat. Cheers to you for bidding goodbye to oil! Enjoy healthy, vegan, oil-free recipes such as:

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Blueberry Pancakes & Cookies Tortillas Vanilla Chia Pudding Mac n' Cheese Baked Sweet Potato Chips (the perfect snack!) Pesto Pasta Black Bean Veggie Burger Quinoa Teriyaki Lasagna Rolls Craving a delicious dessert? Enjoy desserts in healthier dairy-free, low-fat options such as: Peach Cobbler Raw Apple Crumble Dark Chocolate Brownies Chocolate Mousse Banana Cream Pie Apple Strudel And many more! Some of the features of this book are: - Includes many vegan mouthwatering meal recipes under 15 minutes - Suited for beginners and advanced cooks alike - All recipes include a photo - All recipes low fat or fat-free - All recipes include nutritional information The recipes in this book are based on a purely starch-plant based low-fat diet without animal foods and added oils. The recommended low-fat vegan diet is based on scientific research and recommendations by experts such as Dr. Neal Barnard, T. Collin Campbell, Dr. Michael McGregor, and especially Dr. John A. McDougall. Available as Kindle Edition and as Paperback.

Popular husband-and-wife bloggers and podcasters (acouplecooks.com) offer 100 recipes with an emphasis on whole foods and getting into the kitchen together. The couple's non-diet approach features simple lifestyle changes to make healthy cooking sustainable, rather than a short-term fix. A love story at its finest, Alex and Sonja Overhiser first fell for each other--and then the kitchen. In

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a matter of months, the writer-photographer duo went from eating fast and frozen food to regularly cooking vegetarian meals from scratch. Together, the two unraveled a "pretty simple" approach to home cooking that kicks the diet in favor of long-term lifestyle changes. While cooking isn't always easy or quick, it can be pretty simple by finding love in the process. *A Couple Cooks | Pretty Simple Cooking* is an irresistible combination of spirited writing, nourishing recipes with a Mediterranean flair, and vibrant photography. Dubbed a "vegetarian cookbook for non-vegetarians", it's a beautiful book that's food for thought, at the same time providing real food recipes for eating around the table. The book features: 100 vegetarian recipes, with 75 vegan and 90 gluten-free options A full-color photograph for every recipe Recipes arranged from quickest to more time-consuming 10 life lessons for a sustainably healthy approach to cooking, artfully illustrated with a custom watercolor

The ultimate one-stop vegetarian cookbook-from the author of the classic *How to Cook Everything* Hailed as "a more hip *Joy of Cooking*" by the *Washington Post*, Mark Bittman's award-winning book *How to Cook Everything* has become the bible for a new generation of home cooks, and the series has more than 1 million copies in print. Now, with *How to Cook Everything: Vegetarian*, Bittman has written the definitive guide to meatless meals-a book that will appeal to everyone

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who wants to cook simple but delicious meatless dishes, from health-conscious omnivores to passionate vegetarians. *How to Cook Everything: Vegetarian* includes more than 2,000 recipes and variations—far more than any other vegetarian cookbook. As always, Bittman's recipes are refreshingly straightforward, resolutely unfussy, and unfailingly delicious—producing dishes that home cooks can prepare with ease and serve with confidence. The book covers the whole spectrum of meatless cooking—including salads, soups, eggs and dairy, vegetables and fruit, pasta, grains, legumes, tofu and other meat substitutes, breads, condiments, desserts, and beverages. Special icons identify recipes that can be made in 30 minutes or less and in advance, as well as those that are vegan. Illustrated throughout with handsome line illustrations and brimming with Bittman's lucid, opinionated advice on everything from selecting vegetables to preparing pad Thai, *How to Cook Everything: Vegetarian* truly makes meatless cooking more accessible than ever. Praise for *How to Cook Everything Vegetarian* "Mark Bittman's category lock on definitive, massive food tomes continues with this well-thought-out ode to the garden and beyond. Combining deep research, tasty information, and delicious easy-to-cook recipes is Mark's forte and everything I want to cook is in here, from chickpea fries to cheese soufflés." —Mario Batali, chef, author, and entrepreneur "How do you

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make an avid meat eater (like me) fall in love with vegetarian cooking? Make Mark Bittman's *How to Cook Everything Vegetarian* part of your culinary library." —Bobby Flay, chef/owner of Mesa Grill and Bar Americain and author of the Mesa Grill Cookbook "Recipes that taste this good aren't supposed to be so healthy. Mark Bittman makes being a vegetarian fun." —Dr. Mehmet Oz, Professor of Surgery, New York-Presbyterian/Columbia Medical Center and coauthor of *You: The Owner's Manual*

Make Incredible Vegan Versions of Your Favorite Asian Meals If you crave vegan-friendly versions of classic Asian dishes, this will become your new favorite cookbook! Jeeca Uy, of the hit Instagram account @TheFoodieTakesFlight, transforms traditional Southeast and East Asian cuisine into spectacular vegan renditions that are bursting with flavor. From iconic Thai dishes to piping-hot Japanese fare and everything in between, Jeeca's recipes will take your palate on a delicious food trip across Asia that will keep you coming back for more. So, why order takeout when you can easily whip up a vegan version that is not only healthier but can taste even better? Find your favorites and discover new ones with recipes such as: Pad Thai Char Siu Tofu Vietnamese Mushroom Pho Singaporean Chili Tofu Chinese Lettuce Wraps Yang Chow Fried Rice Japanese Yakisoba Spicy Dan Dan Noodles Satay Tofu Sticks with Peanut Sauce Korean

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Bulgogi Mushrooms Along with vibrant photographs, Jeeca has packed this book with tips and tricks to guide any cook, vegan or not, on how best to work with tofu, how to fold dumplings, how to make vegan versions of essential sauces and so much more. This cookbook will quickly become your go-to guide for simple yet delicious vegan Asian recipes.

Enjoy tasty vegetarian meals for two with these easy recipes With a colorful variety of crisp vegetables, savory cheeses, and meat-free proteins, vegetarian cuisine can be a pleasure worth enjoying with a partner. Whether you're newlyweds, empty nesters, or just roommates sharing cooking duties, Vegetarian Cooking for Two is filled with perfectly portioned vegetarian recipes that make it simple to cook for a two-person household. Vegetarian Cooking for Two includes: Guidance on cooking for two--Get advice for smart grocery shopping, meal planning for a pair, making the most of each ingredient, and more. Tailored recipes--These recipes use a limited number of familiar ingredients to help minimize grocery shopping costs, meal preparation time, and leftovers. Convenient recipe labels--Easily find which meals use just one pot, take 30 minutes or less to make, or require only 5 or fewer ingredients. Use-it-up suggestions--Explore creative uses for the few ingredients that inevitably leave some leftovers, such as granola, carrots, Greek yogurt, and more. Discover the

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joy of meat-free cooking for two with easy vegetarian recipes.

The complete cookbook of vibrant vegan recipes for every occasion Vegan food is so much more than salad--you just need the right recipes to bring your healthy lifestyle to life. This standout among vegan cookbooks has a plethora of plant-based dishes to keep your meals exciting, ranging from vegan twists on comfort food favorites to creative innovations. Whether you're vegan-curious or a seasoned veteran, you'll find options for every meal of the day, plus snacks and sweets. Even those salads get an upgrade! This distinctive choice in vegan cookbooks includes 175 delicious dishes, like Baked Avocado Fries, Buffalo Cauliflower Pizza, Lemon Asparagus Risotto, Chocolate Tahini Brownies, and much more. Vegan essentials--Brush up on the basics of a plant-based diet, get advice for pantry and kitchen staples, find nutrition guidance, and learn plenty of tips and tricks. Simple, flexible recipes--Find the perfect dish for your needs with handy labels for 30-minute meals, one-pot/pan recipes, and kid-friendly choices the whole family can enjoy. At-a-glance dietary info--Each of the recipes in this plant-based cookbook includes nutritional facts, and the allergy-friendly lineup includes many nut-, gluten-, and soy-free options. Find your new favorite recipe in this complete vegan cookbook.

The ultimate plant-based Indian cookbook by the creator of VeganRicha.com,

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featuring breakfasts, snacks, one-pot meals, mains, flatbreads, and desserts. From delicious dals to rich curries, flat breads, savory breakfasts, snacks, and much more, this vegan cookbook brings you Richa Hingle's collection of plant-based Indian recipes inspired by regional cuisines, Indian culture, local foods, and proven methods. Whether you want to enjoy Indian cooking, try some new spices, or add more protein to your meals using legumes and lentils, this book has got it covered. You'll explore some well-known and new Indian flavor profiles that are easy to make in your own kitchen. Learn the secrets of eclectic Indian taste and textures, and discover meals in which pulses and vegetables are the stars of the dish. And once you taste Richa's mouth-watering desserts, they will likely become your new favorites. Within these pages you will find recipes to please all the senses, including:

- Mango Curry Tofu
- Whole Roasted Cauliflower in Makhani Gravy
- Baked Lentil Kachori Pastries
- Quick Tamarind-Date Chutney
- Avocado Naan
- Fudgy Cardamom Squares

The recipes have been designed to simplify complex vegan cooking procedures, and Richa's workflow tips incorporate modern appliances and techniques from other cuisines to reduce cooking times. Replacement spices are indicated wherever possible, and Richa also provides alternatives and variations that allow people to be playful and creative with the Indian spices called for in the recipes. The restaurant-

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quality vegan recipes are ideal to make for yourself, for family, and for entertaining guests. “One of the Best Vegan Cookbooks of 2015”—Vegetarian Times “Whether you have a love affair with Indian food or are new to the flavors of one of the world’s greatest cuisines, you will be dazzled by Richa’s recipes and accessible style. . . . I can’t wait to keep cooking from one of the best cookbooks on Indian food (vegan or not) I’ve ever seen.” —Colleen Holland, co-founder of VegNews Magazine

All your favorite recipes, but made vegan! In her new book, *Make it Vegan: From Quick & Easy to Deep Fried & Delicious*, Ashley Hankins shows you how to make mouthwatering plant-based versions of many favorite comfort foods that traditionally feature meat, eggs, and/or cheese. Her recipes use simple, easy-to-find ingredients and a range of creative meat, egg, and dairy substitutes so you never have to sacrifice on the flavors and textures you know and love. The recipes in *Make It Vegan* closely mimics the familiar tastes of their non-vegan counterparts, but these meatless meals are packed with all of the benefits that come from a plant-based diet. Ashley features 75 recipes that are infused with flavors from her life experiences, including Mexican-inspired dishes and down-home Louisiana indulgences. Think savory chick’n and biscuit sandwiches with Sriracha maple syrup for breakfast, saucy pulled “pork” sliders piled high with

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crispy onion strings for lunch, and decadent spaghetti Bolognese for dinner. Each foolproof recipe will transport you to vegan food heaven! Make It Vegan has something for everyone; even kids and meat-eaters are sure to find new favorites among these dishes. Sample Recipes Include: - Cheddar-Jalapeno Biscuits & Chorizo Gravy - Monte Cristo French Toast - Nachos Al Pastor - BBQ Chick'n Salad - Hearty Hamburger Soup - Meatball Banh Mi - Pesto Linguine with Seared "Scallops" - Beefy Skillet Cobbler - Chili Verde Enchiladas

This is a collection of the 120 most popular recipes from the first two years of posts to my Valley Vegetarian blog. There's nothing fancy here, just plain good home style cooking that appeals to everyone without regard to specific diet. The recipes tend toward comfort food with a taste of Ojai. Many have been published in the Ojai Valley News under the header Chef Randy. All recipes are vegetarian, of course, but what omnivore doesn't like a good side dish of Idaho Potatoes, a hearty main dish of Nutty Meatloaf or Vegetarian Meatballs? Although all of these recipes are healthy, I find the term healthy to be subjective. Instead of focusing on nutrition I focus on fresh, fun and tasty recipes leaving the determination of relative health to you. With a little imagination many of the recipes can be modified to meet your specific needs. The Baked Potato Soup, for example, calls for whole milk but it can be made with 1% milk and still be good. Not as tasty as if

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made with whole milk but still good and healthy. If you are vegan, substitute olive oil for butter in the Guinness Potato Salad, use vegan egg substitute in the Spicy Apple Cake and leave the bleu cheese out of the California Dreamin' Burger. So what is different in this second edition? There is a new cover with a color photo of one my most requested recipes, Egg and Gruyere Strata. Look for it as bonus recipe number 121. In addition to a new cover, food photos have been added to each chapter page."

A classic recipe book which excludes ingredients harmful to those suffering from candida, M.E., and allergy sufferers.

Discover the joy of cooking for yourself with more than 160 perfectly portioned, easy-to-execute recipes, flexible ingredient lists to accommodate your pantry, and ideas for improvising to your taste. Taking care to prepare a meal for yourself is a different experience than cooking for others. It can be a fun, casual, and (of course) delicious affair, but there are challenges, from avoiding a fridge full of half-used ingredients to ending up with leftovers that become boring after the third reheat. Cooking for One helps you make cooking for yourself special without becoming a chore with unfussy yet utterly appealing meals that rely on ingredients you already have on hand, like Garam Masala Pork Chop with Couscous and Spinach and Weeknight Chicken Cacciatore. Don't have exactly the right ingredients? Never fear--with a "Kitchen Improv" box on every page, we offer ideas for altering the dish so it works for you. And for those weeks

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you didn't make it to the supermarket, we use a "Pantry Recipe" icon to clearly mark recipes that rely entirely on our checklist for a well-stocked pantry. We show you when it's worth making two servings (but never more) with our "Makes Leftovers" icon, and suggest how to transform those leftovers into a whole new meal. (We love our Spice-Rubbed Flank Steak with Celery Root and Lime Yogurt Sauce served over arugula as a hearty salad the next day.) Ingredients themselves often lead you to another exciting meal--when you're left with half an eggplant from Simple Ratatouille, we direct you to Broiled Eggplant with Honey-Lemon Vinaigrette as the perfect way to use it up. And if the thought of a sink full of dishes keeps you out of the kitchen, there are plenty of appealing one-pan dinners like Sheet Pan Sausages with Sweet Potatoes, Broccoli Rabe, and Mustard-Chive Butter or Couscous with Shrimp, Cilantro, and Garlic Chips that are here to save the day.

In Plant Powered Mexican, Kate Ramos (Hola Jalepeno) takes you on a tour of her delicious, vegetable-driven kitchen with 70+ recipes celebrating the flavors of Mexico. Mexican recipes have long been known for their fresh, vibrant ingredients and delicious flavor combinations. However, it's only recently that chefs and eaters alike have discovered something wonderful: many Mexican recipes taste just as good (or better!) when vegetables are the star. This collection of meat-free Mexican recipes includes favorites passed down from family as well as many of Kate's own creations. Chapters and recipes include: Low Cook: Spicy Mexican Gazpacho with Chopped Cucumber

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Salad; Cauliflower, Pepita, and Rice Salad Lettuce Wraps; Chilled Avocado Soup with Farmer's Market Fairy Dust; Tomatillo Poke Bowl with Avocado and Pink Grapefruit; Marinated Vegetable Torta with Serrano-Lemon Aioli From the Stove: Spinach and Caramelized Onion Sopes, Winter Vegetable Enmoladas with Queso Fresco, Jackfruit Tinga Grain Bowls, Squash Blossom Quesadillas with Tomatillo-Avocado Salsa, Poached Eggs Divorciados From the Oven: Roasted Carrot Barbacoa Tostadas, Sweet Pea and Potato Empanadas, One Pan Chile Rellenos, Sheet Pan Chilaquiles Rojos with Cilantro-Lime Crema From the Grill: Sangria Marinated Veggie Skewers, Chipotle-spiced Cauliflower Tacos, Grilled Stuffed Peppers with Mint, Queso Asado and Calabacitas Electric Pressure Cooker: Almond Mole, Poblano Pepper-Potato Soup with Toasted Pepitas, Vegan Red Pozole with Mushrooms, Black Bean and Swiss Chard Enchilada Casserole While some recipes are easier than others, they were all developed with the family table in mind. This means most are weeknight meals meant to fit into a busy family's life. In addition to the centerpiece mains, you'll find salads, soups, bowls, and plenty of classics to return to week after week as well—think time-tested salsa recipes, a foolproof version of Mexican rice, and a hands-off pot of flavorful beans that can be served up four different ways. Many of the recipes in the book are vegan and others can be made vegan by omitting or substituting cheese or milk. Whether you are vegan, vegetarian, or simply a vegetable-loving cook, these are the Mexican recipes you've been waiting for!

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With 140 recipes for delicious non-dairy milks, basic pastries, warming soups and mains, salads, pasta, rice, noodles and sweet things, Easy Vegan has your vegan options covered. It's packed with advice on how to 'veganise' a recipe by swapping out key ingredients for plant-based, healthier alternatives, without compromising on taste or flavour. It's the perfect starter manual for health-conscious would-be vegans and everyone keen to incorporate more plant-based food in their diet.

The ultimate guide to meatless meals, completely updated and better than ever, now for the first time featuring color photos Ten years ago, this breakthrough cookbook made vegetarian cooking accessible to everyone. Today, the issues surrounding a plant-based diet—health, sustainability, and ethics—continue to resonate with more and more Americans, whether or not they're fully vegetarian. This new edition has been completely reviewed and revised to stay relevant to today's cooks: New recipes include more vegan options and a brand-new chapter on smoothies, teas, and more. Charts, variations, and other key information have been updated. And, new for this edition, the recipes are showcased in bright full-color photos throughout. With these photos and a host of recipes destined to become new favorites, this already classic vegetarian cookbook will continue to be more indispensable than ever.

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