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*Vegan Corned Beef Seitan*

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## JILLIAN PAOLA

*If It Makes You Healthy* Appetite by Random House  
 The New Chicago Diner Cookbook Agate Publishing

*This Can't Be Tofu!* St. Martin's Press

Winner of the Best Vegan Cookbook Award in VegNews Magazine 2021 Plants Only Kitchen offers an explosion of flavour, with more than 70 vegan recipes that work around your lifestyle. With symbols flagging whether recipes are high-protein, take less than 15 minutes, are gluten-free, one-pot or are suitable for meal prep, Plants Only Kitchen explains how best to make a vegan diet work for you. No fuss, no fancy ingredients – just fantastic food using plants, only. Gaz Oakley (aka @avantgardevegan) has amassed well over a million followers on social media with his exciting vegan dishes, which emphasize that a plant-based diet doesn't mean missing out on taste. In Plants Only Kitchen, Gaz's recipes are easier than ever before – following his step-by-step instructions, tips and advice, anyone can cook great vegan food.

**Will Travel For Vegan Food** America's Test Kitchen

What's the best thing since sliced bread? The sandwich of course! Layered with flavor, simple and portable, and full of endless variety, sandwiches have been stealing the show for as long as they've existed. But it's time for the traditional, calorie-laden, meat-centric sandwich to move over, because there's a new sheriff in town—the vegan sandwich! Filled with healthy, natural, plant-based ingredients, vegan sandwiches are your one-stop shop to total breakfast, lunch, or dinner satisfaction. Inside *Vegan Sandwiches Save the Day*, you'll find 101 amazing combinations to suit any time, any craving, and any occasion, from Apricot Breakfast Panini to Protein-Happy Quinoa Rolls and Curried Lentil Sloppy Joes. So whether you're packing a lunch for work, school, or play, or just want to indulge in a nutritious and pleasurable meal without spending hours slaving over the stove, *Vegan Sandwiches Save the Day* has the tasty solution you're looking for.

**Vegan Planet, Revised Edition** Da Capo Lifelong Books

Vegans and vegetarians everywhere will have the best holiday period ever with Gaz Oakley's fantastic alternatives to the trad turkey and trimmings. Gaz is an expert in bold flavours and textures, so everyone can enjoy a spectacular centerpiece and amazing food throughout the festive season. Gaz talks you through the menus and the planning, from Christmas morning breakfast like Sweet Potato Waffles and Tofu Benedict, through to a show-stopping lunch with the likes of Ultimate Christmas Wellington, "Turkey" Roast and Festive Nut Roast Wreath served with all the trimmings: "No Pigs" in Blankets, Hasselback Potatoes and Fluffy Yorkshire Puddings – all rounded off with spectacular dairy-free puds including Boozy Tiramisu and Creme Brûlée Tarts. There are vegan versions of mince pies, Pavlova and the traditional Christmas Pudding with Custard, and even a "cheese" board for afters! And it's not just about the big day: Gaz offers a supreme spread of party food for when you're celebrating with guests - Mini Sausage Rolls, Sticky BBQ "Ribs" and Arancini, among many others, plus ideas for Boxing Day leftovers including Bubble & Squeak, Christmas Curry and Gyros. Packed with suggestions for the festivities and advice on how to keep cool in the kitchen if you're cooking on the big day, *Vegan Christmas Cookbook* offers every solution you'll ever need for what to cook for vegans and vegetarians at Christmas.

**No Meat Athlete** Page Street Publishing

"A culinary trip around the world that will introduce you to exciting dishes you never heard of and offer new twists on old favorites." —Susan Voisin, founder of the Fat Free Vegan Kitchen blog  
 Leading vegan cooking expert Bryanna Clark Grogan shares her vast knowledge of international cooking with over 200 stellar recipes inspired by cuisines from around the world. Developed over many years of travel, study, and research, these global recipes feature exciting dishes that you won't find anywhere else. They include universal comfort foods: appetizers; grain, bean, and

vegetable main dishes; "meats of the field," brunches; and more, including hearty sandwiches, soups, salads, irresistible desserts, and an international bread sampler. *World Vegan Feast* includes tantalizing recipes such as: Greek-Style Lasagna Peruvian Sweet Potato Chowder Singapore Noodles Nepalese Green Beans with Coconut Rose-Scented Baklava Maple-Chocolate-Pecan Shoofly Pie This instructive book provides icons to indicate gluten - and soy-free recipes, as well as many dishes that can be ready in less than thirty minutes. The book also contains helpful sidebars and tips, and menu suggestions that can transform any meal into an extraordinary treat. "World Vegan Feast is destined to become a classic, with flavorful, inspired and satisfying meals from around the globe. It's an extraordinary collection of delicious homestyle recipes, perfect for everyday meals to special occasions. This is the cookbook that you will reach for again and again!" —Julie Hasson, author of *Vegan Casseroles*

**The Gentle Chef Cookbook** Hardie Grant Publishing

You don't need to be a vegetarian to eat like one! With over 100 recipes, the New York Times bestselling author of *Dinner: A Love Story* and her family adopt a "weekday vegetarian" mentality. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY TIME OUT AND TASTE OF HOME • "Whether you're vegetarian or not (or somewhere in-between), these recipes are fit to become instant favorites in your kitchen!" —Molly Yeh, Food Network host and cookbook author  
 Jenny Rosenstrach, creator of the beloved blog *Dinner: A Love Story* and Cup of Jo columnist, knew that she wanted to eat better for health reasons and for the planet but didn't want to miss the meat that she loves. But why does it have to be all or nothing? She figured that she could eat vegetarian during the week and save meaty splurges for the weekend. *The Weekday Vegetarians* shows readers how Jenny got her family on board with a weekday plant-based mentality and lays out a plan for home cooks to follow, one filled with brilliant and bold meat-free meals. Curious cooks will find more than 100 recipes (organized by meal type) for comforting, family-friendly foods like Pizza Salad with White Beans, Cauliflower Cutlets with Ranch Dressing, and Squash and Black Bean Tacos. Jenny also offers key flavor hits that will make any tray of roasted vegetables or bowl of garlicky beans irresistible—great things to make and throw on your next meal, such as spiced Crispy Chickpeas (who needs croutons?), Pizza Dough Croutons (you need croutons!), and a sweet chile sauce that makes everything look good and taste amazing. *The Weekday Vegetarians* is loaded with practical tips, techniques, and food for thought, and Jenny is your sage guide to getting more meat-free meals into your weekly rotation. Who knows? Maybe like Jenny's family, the more you practice being weekday vegetarians, the more you'll crave this food on the weekends, too!

**Vegan Comfort Cooking** Fair Winds Press (MA)

More Vegan. More Vengeance. More Fizzle. Ten years ago a young Brooklyn chef was making a name for herself by dishing up amazing vegan meals—no fuss, no b.s., just easy, cheap, delicious food. Several books later, the punk rock priestess of all things tasty and animal-free returns to her roots—and we're not just talking tubers. The book that started it all is back, with new recipes, ways to make those awesome favorites even awesome-r, more in-the-kitchen tips with Fizzle—and full-color photos of those amazing dishes throughout.

**Vegan for Everybody** Penguin

A collection of dozens of dairy-free, vegan cupcake and frosting recipes, written by the co-hosts of *Post Punk Kitchen*, includes such options as Banana Split Cupcakes, Linzer Torte Cupcakes, and Chai Latte Cupcakes. By the authors of *Vegan with a Vengeance*. Original.

**Vegan Cooking in Your Air Fryer** Fair Winds Press

Plant-based homemade tacos (and more) from the New York Times–bestselling author of *Vegan Mexico*, with plenty of pro tips and photos. Celebrated chef Jason Wyrick showcases exciting Mexican flavors and textures with recipes for traditional and creative tacos—including your own homemade tortillas, salsas, and condiments. You'll make tacos de asador, tacos cazuela, tacos dorados, and many more based on recipes gathered from across Mexico—and learn how to make

them using plant-based ingredients. The long-time publisher of the Vegan Culinary Experience (now TheVeganTaste.com) points the way to making your own taco components from scratch, while also providing quick options with store-bought ingredients. In your own home taquería, make such tantalizing recipes as: Tacos Mole with Seared Zucchini, Wilted Chard, and Pepitas Tacos with Pintos Borrachos and Vegan Queso Fresco Tacos Dorados with Plantains, Black Beans, and Roasted Garlic Baja Tacos with Lobster Mushrooms Breakfast Tacos with Rajas, Mojo Scramble, and Pintos Cinnamon Tortilla Tacos with Spicy Cajeta Apples, Pecans, and Agave Crema Also featured are sections on taco culture and history; essential ingredients; helpful shortcuts; beverage recipes such as Mango Lime Agua Fresca, Sweet Tamarind Tea, and Desert Sage Spritzer; desserts and sides; and how to host a taquiza (taco party).

#### **NYC Vegan** The New Chicago Diner Cookbook

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.

[Hot for Food Vegan Comfort Classics](#) Andrews Mcmeel+ORM

Plant-based seitan specialites.

#### *Mouthwatering Vegan* Harvest

Combining the winning elements of proven training approaches, motivational stories, and innovative recipes, No Meat Athlete is a unique guidebook, healthy-living cookbook, and nutrition primer for the beginner, every day, and serious athlete who wants to live a meatless lifestyle. Author and popular blogger, Matt Frazier, will show you that there are many benefits to embracing a meat-free athletic lifestyle, including: - Weight loss, which often leads to increased speed- Easier digestion and faster recovery after workouts- Improved energy levels to help with not just athletic performance but your day-to-day life - Reduced impact on the planet Whatever your motivation for choosing a meat-free lifestyle, this book will take you through everything you need to know to apply your lifestyle to your training. Matt Frazier provides practical advice and tips on how to transition to a plant-based diet while getting all the nutrition you need; uses the power of habit to make those changes last; and offers up menu plans for high performance, endurance, and recovery. Once you've mastered the basics, Matt delivers a training manual of his own design for runners of all abilities and ambitions. The manual provides training plans for common race distances and shows runners how to create healthy habits, improve performance, and avoid injuries. No Meat Athlete will take you from the start to finish line, giving you encouraging tips, tricks, and advice along the way.

#### *Vegan Pressure Cooking* Page Street Publishing

Public television cooking show host Christina Pirello is the woman who put the fun back into healthy cooking. In Christina Cooks she's responded to the hundreds of questions that her viewers and readers have put to her over the years—with lots of sound, sane advice, hints, tips and techniques—plus loads of great recipes for scrumptious, healthy meals with a Mediterranean flair. A whole foods cookbook, Christina Cooks offers inventive ideas for breakfast, special occasions, and what to feed the kids. Chapters include Soups, Breakfast, Kids' Favorites, Beans, Grains, Vegetables, Beverages, and Desserts—Christina addresses popular myths about dairy and protein amongst other often misunderstood ideas about healthful eating.

#### **The First Mess Cookbook** Fair Winds Press

Despite a shiny new graduate degree, a dream job, and a great relationship, something felt terribly off in Kristin's life. With the weight of uncertainty riding high, she stumbled upon some reading materials that would inspire a complete upheaval of her current life path. To the shock of family and friends, Kristin quit her job, ditched almost all of her belongings, crowdsourced funds, moved into an old van named Gerty, and set out on the road in an effort to eat and write about every single vegan restaurant in the United States. Join Kristin for the ultimate foodie-inspired road trip that spanned 2 years, 48 states, 547 restaurants, and more than 39,000 miles; and find out how it led to her unparalleled freedom, love, and amazing self-discovery.

#### *Plants Only Kitchen* Harmony

Tempted to try your hand at vegan food but don't know where to start? Or even just to make meat-free Monday a regular thing? Long gone are the days of vegan food being dull and worthy: Vegan 100 is bold, vibrant and gorgeous. Going vegan was the best decision Gaz Oakley ever made. Gaz, aka Avant-Garde Vegan, was once a meat eater and often didn't feel well. Overnight, he decided to go vegan for the health benefits, for his love of animals and to do his part in looking after the planet. He found that, as a trained chef, it was surprisingly easy to get big tastes and colours into vegan dishes without compromise, and he also noticed an improvement in the way he felt. The emphasis in Gaz's 100 amazing vegan recipes is first and foremost on FLAVOUR. From Kentucky Fried Chick'n and Fillet "Steak" Wellington to Chocolate Tart and Summer Berry Mousse Cake, it's all incredible-tasting food that just happens to be vegan. Delectable, beautiful and packed with dishes that are good for you, this is like no other vegan cookbook.

#### *Great Vegan BBQ Without a Grill* Page Street Publishing

100 vegan recipes that riff on Southern cooking in surprising and delicious ways, beautifully illustrated with full-color photography. Jenné Claiborne grew up in Atlanta eating classic Soul Food—fluffy biscuits, smoky sausage, Nana's sweet potato pie—but thought she'd have to give all that up when she went vegan. As a chef, she instead spent years tweaking and experimenting to infuse plant-based, life-giving, glow-worthy foods with the flavor and depth that feeds the soul. In

Sweet Potato Soul, Jenné revives the long tradition of using fresh, local ingredients creatively in dishes like Coconut Collard Salad and Fried Cauliflower Chicken. She improvises new flavors in Peach Date BBQ Jackfruit Sliders and Sweet Potato-Tahini Cookies. She celebrates the plant-based roots of the cuisine in Bootylicious Gumbo and savory-sweet Georgia Watermelon & Peach Salad. And she updates classics with Jalapeño Hush Puppies, and her favorite, Sweet Potato Cinnamon Rolls. Along the way, Jenné explores the narratives surrounding iconic and beloved soul food recipes, as well as their innate nutritional benefits—you've heard that dandelion, mustard, and turnip greens, okra, and black eyed peas are nutrition superstars, but here's how to make them super tasty, too. From decadent pound cakes and ginger-kissed fruit cobblers to smokey collard greens, amazing crabcakes and the most comforting sweet potato pie you'll ever taste, these better-than-the-original takes on crave-worthy dishes are good for your health, heart, and soul.

#### *World Vegan Feast* Penguin

One taste and you'll say, "This can't be tofu!" But it is.... Nutritionists, doctors, and food authorities everywhere are telling us to eat more tofu. It's an excellent source of high-quality protein and calcium. It contains no cholesterol and is very low in calories and saturated fat. So why don't we eat more tofu? Because for too long tofu has been used as a substitute for other ingredients. Why turn tofu into a beef substitute in a burger, or pass it off as "cheese" in lasagna, when it is delicious on its own? Now, in *This Can't Be Tofu!*, award-winning and bestselling author of *Vegetarian Cooking for Everyone* Deborah Madison shows how to make tofu taste great and be the star attraction in 75 stir-fries, sautés, and other dishes. Pan-Seared Tofu with Garlic, Ginger, and Chives, Vietnamese Spring Rolls, Curried Tofu Triangles with Peas, and Pineapple and Tofu Fried Rice are just some of the innovative recipes in this inspired collection.

#### *Vegan Cupcakes Take Over the World* Andrews McMeel Publishing

From the author of the successful blog, [mouthwateringvegan.com](#), comes over 130 incredible recipes to showcase how accessible, varied, delicious and nutritious vegan eating can be. In this book you'll find recipes for your favourite comfort foods in all their vegan glory. Here are meat-free, egg-free and dairy-free recipes that combine the idea of eating healthily, with food that is immediately satisfying, tastes great and is easy to prepare. From delicious dips, appetizers and soups; to main courses including curries, pastas, stews, burgers and salads. There are a whole host of recommended juices and smoothies and—at the sweeter end of scale—cookies, cakes and desserts. Mouthwatering Vegan transforms home cooking classics into vegan-accessible, delicious dishes. Miriam challenges herself to replicate dishes that are usually impossible to include in a vegan diet and opens up the scope for what vegan eating can be. Included in the book are recipes for vegan cheese, cream and mayonnaise; Chilli Con 'Carne', Shepherd's Pie, Mince & Ale Pie, Stroganoff Supreme and the Perfect Roast. As well as delicious dishes that celebrate pulses and vegetables, such as Aubergine, Chickpea and Potato Curry; Stuffed Tomatoes and Zucchini Casserole; Red Bean Nut Burgers; Spicy Rice & Quinoa Eggplant Bake; and Super Mushroom & Walnut Loaf. Many of Miriam's recipes are inspired by the Mediterranean and the Far East, and all of them have the health benefits of vegan cooking without sacrificing the taste. Mouthwatering Vegan opens up new possibilities for vegan eating that will make you rethink vegan cuisine.

#### *Vegan Tacos* Abrams

Make New York City's iconic foods—like Reuben sandwiches, pizza, and bagels—at home with this collection of easy plant-based recipes. NYC Vegan brings New York's fabulous foods to the plant-based table. The book was written by native New Yorkers as a tribute to the city they love. From the diners and delis of Brooklyn to the traditions of Little Italy and Chinatown, the foods of New York are the foods of the world. Old New York: Manhattan clam chowder, Waldorf salad, eggs Benedict, New York-style pizza, and New York-style cheesecake. Street foods and festivals: Soft pretzels, churros, falafel, Italian ice, caramel corn, and zeppoles. Delis and diners: Reuben sandwich, bagels, pot pie, and Brooklyn egg creams. Bakeries: Knishes, cinnamon rolls, black-and-white cookies, and Irish soda bread. Jewish specialties: Blintzes, brisket, mandelbroit, and "chicken" soup. Neighborhoods: Polish pierogis, Italian lasagna, Dominican arroz con maíz, Greek avgolemono soup, and Puerto Rican mofongo. These recipes are simple and delicious and bring the city vibe to your own kitchen. As self-trained cooks, Michael and Ethan are food lovers who show how vegan food can taste just as good as nonvegan dishes and how eliminating animal products from your diet does not mean you can't enjoy New York City's iconic foods. This book includes full-color photography by Jackie Sobon and a list of current New York City vegan restaurants.

#### **Vegan Christmas** Createspace Independent Publishing Platform

The now-classic cookbook that revolutionized animal-free cooking, Robin Robertson's *Vegan Planet* takes you around the globe with over 425 internationally inspired, straightforward recipes that show how varied, flavorful, and exciting vegan food can be. Completely revised and updated, including 50 fantastically flavorful new recipes, Robin covers the expanded range of available whole grains; popular super greens, such as kale and chard; and ways to cook with minimal use of oils (including many recipes with no oil at all). She has added master recipes for ingredients such as vegan sausage and vegan cheese sauces, making it possible for you to avoid processed foods. After a full review of the basics of vegan cooking, find a world of delicious recipes for plant-based: appetizers; soups; salads and slaws; sauces and dressings; chutneys, salsas, and other condiments; pasta; stews and chilis; pizza; main dishes; sandwiches, wraps, and burgers; breads, muffins, and biscuits; desserts; smoothies, shakes, and other drinks; and breakfasts. Whether you are a new or experienced vegan, or are just looking to add more plant-based food to your diet, you will enjoy making and eating: Scallion Pancakes with Sesame Seeds Chilled Ginger-Peach Soup with Cashew Cream Five-Spice Moroccan Couscous Salad Roasted Cauliflower with Choron Sauce Sweet Noodle Kugel with Apples and Almonds African Sweet Potato and Peanut Stew Hoison-Drenched garlic Seitan with Baby Bok Choy Fresh Tomato Pizza with Basil Pesto Easy Jackfruit Tacos Ginger-Spiced Scones with Cashews and Dates Chocolate Layer Cake In this ultimate vegan cookbook, discover the spirit of adventure and of culinary creativity that has cemented Robertson's reputation at the top of the vegan pantheon.

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