
Raw Vegan Taco Salad

Raw Vegan Recipes

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The Skinnytaste Cookbook

hot for food all day

I Can Cook Vegan

LLC

The bestselling author of *Vegan Richa's Indian Kitchen* shares a delicious collection of vegan comfort food recipes. In her second book, Richa Hingle applies her culinary skills to international comfort foods. She delivers a wealth of flavor-packed "awesome sauces" and mix-and-match ideas to inspire you to create stunning meal combinations. These unique recipes have amazing depths of flavor, are easy to make, and have allergy-friendly options. Enjoy Richa's wow factor in sensational curries, comforting casseroles, and the next-generation of plant-based burgers, and more. Recipes include: One-Pot Peanut Butter Noodles Green Curry Fried Rice Crispy Kung Pao Cauliflower Chickpea Jackfruit Burgers Alfredo Spinach Pizza Tiramisu Fudge Bars Here are chapters devoted to flavor-packed sauces, soups, sandwiches, breakfasts, sweets, and more. You will also find helpful techniques and mix-and-match ideas that will inspire creativity and provide stunning meal combinations. You will find this book to be indispensable in your kitchen, and the recipes will appeal to both vegans and non-vegans alike. Praise for *Vegan Richa's Everyday Kitchen* "A perfect expression of Richa Hingle's bold, creative, and flavor-driven approach to food. The recipes are vibrant and healthful, and the book is a clever primer in using flavors and spices to guide one's home cooking. This is an invaluable addition to any plant-based kitchen!" —Gena Hamshaw, co-author of *Food52 Vegan* and creator of the Full Helping blog "Richa Hingle has your next meal covered! Super easy recipes—from Teriyaki Lentil Balls and Peanut Sauce Fried Rice to Tiramisu Fudge Bars and Chocolate Peanut Butter Ganache Cake—are right here in this truly

delicious vegan cookbook. Yum!"

—Chloe Coscarelli, author of *Chloe's KitchenDESC* > vegan cookbook;vegan recipes;vegan cooking;comfort food cookbook;comfort food recipes;comfort food cooking;vegan comfort food cookbook;vegan comfort food recipes;vegan comfort food cooking;international comfort foods;international foods;international dishes;international cuisine CKB125000 COOKING / Vegan CKB127000 COOKING / Comfort Food 9781941252079 *The Abundance Diet: The 28-day Plan to Reinvent Your Health, Lose Weight, and Discover the Power of Plant-Based Foods* Somer McCowan *The Truly Healthy Vegan Cookbook* Macmillan

Eat vegan—for less! Between low-paying jobs, car troubles, student loans, vet bills, and trying to pay down credit card debt, Toni Okamoto spent most of her early adult life living paycheck to paycheck. So when she became a vegan at age 20, she worried: How would she be able to afford that kind of lifestyle change? Then she discovered how to be plant-based on a budget. Through her popular website, Toni has taught hundreds of thousands of people how to eat a plant-strong diet while saving money in the process. With *Plant-Based on a Budget*, going vegan is not only an attainable goal, but the best choice for your health, the planet—and your wallet. Toni's guidance doesn't just help you save money—it helps you save time, too. Every recipe in this book can be ready in around 30 minutes or less. Through her imaginative and incredibly customizable recipes, Toni empowers readers to make their own substitutions based on the ingredients they have on hand, reducing food waste in the process. Inside discover 100 of Toni's "frugal but

delicious" recipes, including: • 5-Ingredient Peanut Butter Bites • Banana Zucchini Pancakes • Sick Day Soup • Lentils and Sweet Potato Bowl • PB Ramen Stir Fry • Tofu Veggie Gravy Bowl • Jackfruit Carnita Tacos • Depression Era Cupcakes • Real Deal Chocolate Chip Cookies With a foreword by Michael Greger, MD, *Plant-Based on a Budget* gives you everything you need to make plant-based eating easy, accessible, and most of all, affordable. Featured in the groundbreaking documentary *What the Health*

[The PlantPure Nation Cookbook](#) BenBella Books

An essential collection of hassle-free, vibrant vegan recipes, from the author behind Food52's wildly popular *The New Veganism* and *Vegan Lunch* columns. Omnivore or vegan (or anywhere in between), we're all looking for memorable, flavorful dishes to cook for ourselves and the people we care about. If those recipes happen to be healthful, nourishing, and friendly to vegetarians and vegans, even better. With her wildly popular *New Veganism* column on Food52, Gena Hamshaw has inspired home cooks to incorporate plant-based recipes into their everyday routine—and even gained some nutritional yeast and cashew cheese converts. This vibrant collection of all-new recipes plus beloved favorites from the column—along with exquisite photography and helpful tips throughout—will show all of us innovative ways to cook with fresh produce and whole foods. From Savory Breakfast Polenta to Cauliflower and Oyster Mushroom Tacos to Ginger Roasted Pears with Vanilla Cream, these recipes are delicious, dependable, and deeply satisfying. Cook from this book just a couple of times and you'll soon find yourself stocking up on coconut oil,

blending your own nut milks, seeking the sweetest tomatoes at the market, and looking at plant-based dishes in a whole new way.

[Pure Delicious Penguin](#)

Raw Veganism is a diet and lifestyle that combines being a vegetarian and being a raw foodist together wherein being a vegetarian involves consuming mostly vegetables in the diet and not eating meat as well as being a raw foodist involves consuming foods in their natural an unprocessed form. When these two are combined, it turns into raw veganism which involves consuming foods in their natural form and not eating meat as well. There are several advantages of eating raw vegan recipes and one is that these recipes are healthier since the foods prepared are not robbed of their nutrients.

Vegan Paleo Abrams

A revolution has begun... From a creative team that includes the producer and writer of *Forks Over Knives*, the documentary film *PlantPure Nation* captures the inspiring story of plant-based nutrition's impact on a small town in the rural South and the effort to bring about historic political change. As the film's official companion cookbook, *The PlantPure Nation Cookbook* brings this powerful, science-based approach to nutrition from the big screen to your kitchen with some of the same mouthwatering recipes that kick-started the revolution, promoting the health benefits of a whole food, plant-based diet. Author Kim Campbell is the wife of *PlantPure Nation* Executive Producer and Director Nelson Campbell and daughter-in-law of Dr. T. Colin Campbell, coauthor of *The China Study* and father of the modern plant-based nutrition movement. She is also a culinary contributor, recipe developer, and cooking instructor at

Campbell Wellness, a health and wellness business. In *PlantPure Nation Cookbook*, she shares more than 150 extensively tested, 100% plant-based recipes that she has created and cultivated over 25 years of vegan cooking, such as: Buffalo Beans and Greens No-Bake Chocolate Pumpkin Pie Spinach Lasagna Green Pepper Tofu Scramble Reuben Casserole With a foreword by Dr. Campbell, *The PlantPure Nation Cookbook* is also filled with tips, tricks, and grocery lists for people interested in a whole food, plant-based diet. And with intimate background and behind-the-scenes details from *PlantPure Nation* film, this companion cookbook is a must-have for stimulating healthful eating in your home. Join the revolution to jumpstart your health!

The Modern Tiffin The Experiment This cookbook will engage your taste buds with strengthening breakfasts (avocado grapefruit bowls; ginger maple granola), easy weeknight dinners (golden gazpacho; sweet potato curry), crowd-pleasing party food (mango and coconut jicama tacos; spicy mango chile wraps), drinks & desserts (lavender cheesecake; chile truffles), and many more nutritious, satisfying dishes that are as fun to make as they are healthful [Vegan Richa's Indian Kitchen](#) Minimalist Baker's Everyday Cooking

Prevent or reverse taco deficiency. Get that fresh taco-y feeling with over 75 seriously tasty vegan recipes. Tired of the same old cleanse? Instead of feeling rejuvenated are you feeling depleted, anxious, and cranky? (Not to mention . . . hungry?) A group of vegan taco scientists in Austin, Texas, know just how you feel, and now reveal their one-of-a-kind cleansing journey that anybody can follow and stick to—the Taco Cleanse. While the typical cleanse works

by depriving you of your favorite foods, the plant-based Taco Cleanse rewards your body with what it naturally craves: tortillas, refried beans, guacamole! Begin with a breakfast taco, the most important taco of the day. Even if you do nothing else, your mood will brighten in just 24 hours. Keep eating tacos and within a week your outlook will be noticeably improved. After 30 days, cleansers report lasting benefits—and you will, too! The Taco Cleanse shows you: How to make everything from the tortilla—flour, corn, and waffle (!)—to the thirst-quenching “Supplements” (margaritas and other beverages) that best complement your tacos What to put in the tortilla— beer-battered portobellos, mac and cheese, even tater tots How to remake popular staples like picadillo, tacos al pastor, carne guisada, and fish tacos using plants instead of, well, animals. The Taco Cleanse is cheap, easy, and delicious. Its recipes are authentically Austin, and are sometimes even inspired by Mexico, where the taco was first created. Everything tastes better folded (exactly once) into a tortilla. Just eat one or more tacos at every meal, adding margaritas as necessary. It's that simple.

Ryland Peters & Small

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.

The Raw Chef Penguin

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.

Food52 Vegan Vegan Heritage Press, LLC

NEW YORK TIMES BESTSELLER • The definitive cookbook for using a spiralizer: the kitchen gadget that turns vegetables and fruits into imaginative, low-carb dishes. On her wildly popular blog, *Inspiralized*, Ali Maffucci is revolutionizing healthy eating. Whether you're low-carb, gluten-free, Paleo, or raw, you don't have to give up the foods you love. *Inspiralized* shows you how to transform more than 20 vegetables and fruits into delicious meals that look and taste just like your favorite indulgent originals. Zucchini turns into pesto spaghetti; jicama becomes shoestring fries; sweet potatoes lay the foundation for fried rice; plantains transform into "tortillas" for huevos rancheros. Ali's recipes for breakfast, snacks, appetizers, sandwiches, soups, salads, casseroles, rices, pastas, and even desserts are easy to follow, hard to mess up, healthful, and completely fresh and flavorful. Best of all, she tells you how to customize them for whatever vegetables you have on hand and whatever your personal goal may be—losing weight, following a healthier lifestyle, or simply making easy meals at home. Here, too, are tons of technical tips and tricks; nutritional information for each dish and every vegetable you can possibly spiralize; and advice for spiralizing whether you're feeding just yourself, your family, or even a crowd. So bring on a hearty

appetite and a sense of adventure—you're ready to make the most of this secret weapon for healthy cooking.

Live Raw Clarkson Potter

A healthy guide to detoxing naturally, all year round--no dieting, juice fasting, or calorie counting required--to lose weight, improve digestion, sleep better, and feel great, featuring 100 properly combined recipes for every meal of the day. Most diets and cleanses have all-or-nothing rules that encourage unhealthy cycles of intense restriction followed by inevitable bingeing. In this healthy guide to detoxing naturally, nutritionist and blogger Megan Gilmore shares 100 delicious, properly combined recipes that will leave you feeling satisfied and well nourished while promoting weight loss and improving digestion and sleep. The recipes were developed with digestion mechanics in mind, so detoxers won't feel bloated or uncomfortable after eating. Plus they're sure to be crowd-pleasers for every meal of the day with recipes for Banana Coconut Muffins, Chocolate Chia Shake, Broccoli Cheese Soup, Mediterranean Chopped Salad, Skillet Fish Tacos, Cauliflower Flatbread Pizza, and Peppermint Fudge Bars. All are packed with natural, whole-foods ingredients designed to stave off feelings of deprivation. With helpful information on how to stock your detox-friendly kitchen plus a handy food-combining cheat sheet that demystifies this cutting-edge health principle, *Everyday Detox* makes it easy to start eating this way today.

[Raw Food Romance - 30 Day Meal Plan - Volume I](#) Hachette+ORM

The New York Times bestseller from the founder of Oh She Glows "Angela Liddon knows that great cooks depend on fresh ingredients. You'll crave every recipe in

this awesome cookbook!" —Isa Chandra Moskowitz, author of *Isa Does It* "So many things I want to make! This is a book you'll want on the shelf." —Sara Forte, author of *The Sprouted Kitchen* A self-trained chef and food photographer, Angela Liddon has spent years perfecting the art of plant-based cooking, creating inventive and delicious recipes that have brought her devoted fans from all over the world. After struggling with an eating disorder for a decade, Angela vowed to change her diet — and her life — once and for all. She traded the low-calorie, processed food she'd been living on for whole, nutrient-packed vegetables, fruits, nuts, whole grains, and more. The result? Her energy soared, she healed her relationship with food, and she got her glow back, both inside and out. Eager to share her realization that the food we put into our bodies has a huge impact on how we look and feel each day, Angela started a blog, ohsheglows.com, which is now an Internet sensation and one of the most popular vegan recipe blogs on the web. This is Angela's long-awaited debut cookbook, with a treasure trove of more than 100 mouthwatering, wholesome recipes — from revamped classics that even meat-eaters will love, to fresh and inventive dishes — all packed with flavor. The *Oh She Glows Cookbook* also includes many allergy-friendly recipes — with more than 90 gluten-free recipes — and many recipes free of soy, nuts, sugar, and grains, too! Whether you are a vegan, "vegan-curious," or you simply want to eat delicious food that just happens to be healthy, too, this cookbook is a must-have for anyone who longs to eat well, feel great, and simply glow!

[Raw. Vegan. Not Gross.](#) Ten Speed Press
The debut cookbook by the creator of

the wildly popular blog Damn Delicious proves that quick and easy doesn't have to mean boring. Blogger Chungah Rhee has attracted millions of devoted fans with recipes that are undeniable 'keepers'-each one so simple, so easy, and so flavor-packed, that you reach for them busy night after busy night. In Damn Delicious, she shares exclusive new recipes as well as her most beloved dishes, all designed to bring fun and excitement into everyday cooking. From five-ingredient Mini Deep Dish Pizzas to no-fuss Sheet Pan Steak & Veggies and 20-minute Spaghetti Carbonara, the recipes will help even the most inexperienced cooks spend less time in the kitchen and more time around the table. Packed with quickie breakfasts, 30-minute skillet sprints, and speedy takeout copycats, this cookbook is guaranteed to inspire readers to whip up fast, healthy, homemade meals that are truly 'damn delicious!'

Everyday Detox Quarto Publishing Group USA

A day-by-day guide to clean, raw eating Catch the wave of health and good living with this easy and delicious 21-day raw food plan. Mimi Kirk and her daughter, Mia Kirk White, developed the plan when they decided to team up and remind themselves of the benefits of eating all raw, all the time. They needed a plan that would work with their busy schedules, with meals that would fit into a set menu, but still allow them to mix and match foods. These recipes are so good, you'll make them again and again. Raw-Vitalize includes shopping lists, make-ahead prep ideas, and tips for eating on the go.

Inspiralized Ten Speed 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). *Once Upon a Chef: Weeknight/Weekend* Penguin

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

[The Beauty Detox Foods](#) Rockridge Press
115 recipes--wholesome new creations

and celebrated favorites from the blog--from the husband and wife team behind Two Peas & Their Pod TWO PEAS & THEIR POD celebrates a family, friends, and community-oriented lifestyle that has huge and growing appeal. Maria the genuine, fun, relaxed mom next door who's got the secret sauce: that special knack for effortlessly creating tantalizing and wholesome (and budget-friendly) meals with ease. From a Loaded Nacho Bar bash for 200 guests to quick-and-easy healthy weeknight dinners like never-fail favorites like One-Skillet Sausage Pasta or Asian Pork Lettuce Wraps (always followed by a fab dessert!), Maria shares her best lifestyle tips and home cook smarts. An essential resource for parents looking to update their healthy, inexpensive, time-saving, kid friendly meal roster; aspiring home cooks who want to eat-in delicious food more than they eat out; as well as anyone looking to share their love of food and the giving spirit with their neighbors, TWO PEAS & THEIR POD will help readers bring home that (achievable!) slice of Americana, where families come together to enjoy fresh and nutritious meals and there's always a batch of still-warm cookies waiting on the counter.

[Hot for Food Vegan Comfort Classics](#)
Clarkson Potter

Looking for delicious, healthy-yet-indulgent treats? All of Crawley's recipes are free of dairy, eggs, gluten, wheat, soy, corn, refined grains, refined sugars, yeast, starch, and other nutrient-poor ingredients. Many recipes are also free of grains, oils, nuts, and added sugars. Her sweet creations are ideal for raw foodists, but allow substitution and adaptation for a non-raw kitchen.

[What's Gaby Cooking: Eat What You Want](#) Clarkson Potter

Raw food cookbook for anyone wanting to be healthier Recipes that will lead to whole beauty—you will look and feel beautiful Learn from Mimi Kirk, who is routinely taken to be at least twenty years younger than her age Everyone knows that eating well makes you feel your best. Mimi Kirk is living proof that eating well—ideally raw vegan food—can also make you look younger. Her raw vegan cookbook, *Live Raw*, shares 120 recipes mixed with must-have advice. She covers topics including: Detoxifying—So Gravity Won't Get You Down What You Need to Eat Every Day and Why Delicious Raw Food Recipes That Won't Scare Off Non-Vegetarians Learn how to feel and look better with Mimi Kirk and this low fat raw vegan cookbook.

Raw and Simple Ten Speed Press

Get the recipes everyone is talking about in the debut cookbook from the wildly popular blog, *Skinnytaste*. Gina Homolka is America's most trusted home cook when it comes to easy, flavorful recipes that are miraculously low-calorie and made from all-natural, easy-to-find ingredients. Her blog, *Skinnytaste* is the

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

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