
Vegan Zucchini Corn Fritters

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 The Abundance Diet
 Fraiche Food, Full Hearts

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MAURICIO KENNEDY

Plenty More Penguin

130+ recipes all suitable from 6 months old Wean your baby and feed your family at the same time by cooking just one meal in under 30 minutes that everyone will enjoy! Say goodbye to cooking multiple meals every day and the nuisances of making special little spoonfuls for your baby, plainer dishes for fussy older siblings, and something different again for the grown-ups. With this ingenious new way to introduce solid food to your baby, you'll cook a single meal and eat it together as a family where the baby will learn how to eat from watching you. Each recipe is quick to prepare and easy to adapt for different ages and dietary requirements. So forget 'baby food' and make light work of weaning with *What Mommy Makes!*

Little House Living Clarkson Potter

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 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

What Mummy Makes Knopf

More than 100 utterly simple, crazy-delicious vegan recipes that satisfy cravings all day, everyday, from YouTube guru and bestselling author of *Vegan Comfort Classics* Lauren Toyota. "I'm really looking forward to whipping up all of the delicious vegan meals in hot for food all day."—Jillian Harris, bestselling co-author of *Fraiche Food*, Full Hearts Buffalo chicken crunch wraps. The "spiced" grilled cheese. Stuffed breakfast danishes. Tokyo street fries. These are some of the totally tastebud-pleasing dishes that are within your reach in hot for food all day, a collection of Lauren's mind-blowing recipes for breakfast, lunch, dinner, and everything in between. With her signature bold style, Lauren guides you, step by step, through her favorite everyday dishes, using tips and tricks to level up leftovers, saving you from eating the same thing twice. Filled with drool-worthy photography for every recipe, as well as tasty ideas for entertaining and getting your snack on, Lauren shows why she's still hot for food, all day.

Minimalist Baker's Everyday Cooking Minimalist Baker's Everyday Cooking

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 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.

Ten Speed Press

Look around your kitchen. What do you see? Some frozen chicken? A bunch of basil? Maybe your favorite cheese?

Vegan One Pound Meals Houghton Mifflin

NEW YORK TIMES BEST SELLER • Celebrated food blogger and best-selling cookbook author Deb Perelman knows just the thing for a Tuesday night, or your most special occasion—from salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe. "Innovative, creative, and effortlessly funny."

—Cooking Light Deb Perelman loves to cook. She isn't a chef or a restaurant owner—she's never even waitressed. Cooking in her tiny Manhattan kitchen was, at least at first, for special occasions—and, too often, an unnecessarily daunting venture. Deb found herself overwhelmed by the number of recipes available to her. Have you ever searched for the perfect birthday cake on Google? You'll get more than three million results. Where do you start? What if you pick a recipe that's downright bad? With the same warmth, candor, and can-do spirit her award-winning blog, *Smitten Kitchen*, is known for, here Deb presents more than 100 recipes—almost entirely new, plus a few favorites from the site—that guarantee delicious results every time. Gorgeously illustrated with hundreds of her beautiful color photographs, *The Smitten Kitchen Cookbook* is all about approachable, uncompromised home cooking. Here you'll find better uses for your favorite vegetables: asparagus blanketing a pizza; ratatouille dressing up a sandwich; cauliflower masquerading as pesto. These are recipes you'll bookmark and use so often they become your own, recipes you'll slip to a friend

who wants to impress her new in-laws, and recipes with simple ingredients that yield amazing results in a minimum amount of time. Deb tells you her favorite summer cocktail; how to lose your fear of cooking for a crowd; and the essential items you need for your own kitchen. From salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe Cake, Deb knows just the thing for a Tuesday night, or your most special occasion. Look for Deb Perelman's latest cookbook, *Smitten Kitchen Keepers!*

The Complete Vegetarian Cookbook Penguin UK

A cookbook from acclaimed London restaurant Nopi, by powerhouse author Yotam Ottolenghi and Nopi head chef Ramael Scully. Pandan leaves meet pomegranate seeds, star anise meets sumac, and miso meets molasses in this collection of 120 new recipes from Yotam Ottolenghi's restaurant. In collaboration with Nopi's head chef Ramael Scully, Yotam's journey from the Middle East to the Far East is one of big and bold flavors, with surprising twists along the way.

Carrie's Experimental Kitchen: A Collection of Mediterranean-Inspired Family Meals Ten Speed Press

Australia's Number 1 Bestselling cookbook author returns with a major TV-tie in cookbook for the modern family who love to eat, cook, celebrate and have fun together. *Basics to Brilliance Kids* is the latest gorgeous new book from Australia's bestselling cookbook author, Donna Hay, to accompany her new TV series of the same name which will show on Foxtel in October 2017. As a mum, Donna knows that there is nothing more enjoyable than introducing your children to the wonders of taste, food and flavours. Her new book highlights the importance of mastering the basics, celebrates fresh, healthy food, and the joy of cooking, eating and sharing delicious food with the people we love. Featuring over 120 fantastic, fun-filled, simple, family-friendly recipes, *Basics to Brilliance Kids* gives you and your kids endless ideas for birthday parties, picnics, school fairs and bake sales, family and celebration dinners, brilliant breakfasts, beach days, backyard movie nights and sleepovers.

Damn Delicious arsenal pulp press

Meet the New Must-Have-It Pantry Staple: Chickpea Flour Why make chickpea flour your new go-to? Because everyone—gluten-free or not—will find a reason to love it. This versatile alternative to wheat flour shines in savory and sweet dishes alike. It's been used for centuries around the world, and is famous in Nice, France, where the flatbread socca is enjoyed with a chilled glass of rosé. In this gorgeously photographed cookbook, Lindsey S. Love takes inspiration from her favorite seasonal ingredients, global flavors, and much-loved family recipes to create vibrant gluten-free, dairy-free, and vegetarian dishes where chickpea flour is the star. Gluten-free diners especially will be amazed by the variety—nothing's off the table anymore, and taste is never sacrificed. Plus, many recipes are vegan—taking advantage of chickpea flour as a base for vegan sauces and a soy-free alternative to tofu. Lindsey's inventive recipes meld sophisticated and subtle flavors—and beg to be shared with friends and family at any time of the year! *Toast It, Sift It, Simmer It . . . Chickpea Flour Does It All: Thickens and flavors hearty dishes like Sunchoke and Leek Soup Gives any dish a protein boost, even Vanilla Bean Lavender Cupcakes Adds creamy texture to dairy-free dishes, such as Loaded Sweet Potatoes with Chickpea Sour Cream And brings back family favorites—now gluten-free—like pizza (Chickpea Pizza with Asparagus and Pea Shoot Tangle) and pancakes (Sautéed Pear and Sage Pancakes with Almonds)!*

Vegan Comfort Cooking Penguin

Hearty Plant-Based Indulgences for Every Day of the Week When Melanie McDonald first became a vegan, she was disappointed in

the lack of vibrant, flavorful vegan recipes available—so she created her own. Now, she shares all her favorite homey recipes, ensuring that everyone can enjoy tasty plant-based dishes. Pump up your mornings with Black Forest Breakfast Crepes or Rustic Skillet Potato and Greens Hash. Gather around the dinner table with family and friends to enjoy favorites like Soul-Warming Stew and Dumplings, Sticky Sweet-and-Sour Tofu and Rich and Saucy Bolognese. And satisfy all those between-meal cravings with sweets and snacks like Bangin' BBQ Cauliflower Wings and Sky-High Apple Pie. No matter the meal or occasion, Melanie's recipes prove that the vegan versions of familiar favorites leave you feeling nourished and satisfied.

Tasty Express Random House Australia

TV host and lifestyle influencer Jillian Harris and registered dietitian Tori Wesszer invite you into their world full of family, food, and casual celebrations. Living a stone's throw from each other, cousins Jillian and Tori grew up in a tight-knit family and were brought up like sisters. *Fraiche Food, Full Hearts* offers a peek into their lives and the recipes that have fed their families through the years. Instilled with a love of cooking at an early age by their granny, the kitchen is a place of fond memories and everyday home cooked meals. Like most families, their celebrations revolve around food—from birthdays, Valentine's Day, and Mother's Day to Thanksgiving, Christmas, and New Year's Eve. *Fraiche Food, Full Hearts* includes over 100 heart-warming recipes—from breakfasts, soups, salads, veggies, sides, and mains to snacks, appetizers, drinks, and desserts—for everyday meals, along with celebration menus and ideas for casual gatherings with family and friends. Gorgeously designed with dreamy full-colour photography throughout, the recipes also incorporate vegan, vegetarian, and gluten-free options. You'll find dishes like West Coast Eggs Benny, Vanilla Cherry Scones, Harvest Kale Salad, Squash Risotto with Fried Sage, Granny's Beet Rolls, Cedar-Plank Salmon Burgers, Veggie Stew with Dumplings, Cherry Sweetheart Slab Pie, and Naked Coconut Cake.

Fresh India Penguin

The immensely popular blogger behind *Little House Living* provides a timeless and “heartwarming guide to modern homesteading” (BookPage) that will inspire you to live your life simply and frugally—perfect for fans of *The Pioneer Woman* and *The Hands-On Home*. Shortly after getting married, Merissa Alink and her husband found themselves with nothing in their pantry but a package of spaghetti and some breadcrumbs. Their life had seemingly hit rock bottom, and it was only after a touching act of charity that they were able to get back on their feet again. Inspired by this gesture of kindness as well as the beloved *Little House on the Prairie* books, Merissa was determined to live an entirely made-from-scratch life, and as a result, she rescued her household budget—saving thousands of dollars a year. Now, she reveals the powerful and moving lessons she's learned after years of homesteading, homemaking, and cooking from scratch. Filled with charm, practical advice, and gorgeous full-color photographs, Merissa shares everything from tips on budgeting to natural, easy-to-make recipes for taco seasoning mix, sunscreen, lemon poppy hand scrub, furniture polish, and much more. Inviting and charming, *Little House Living* is the epitome of heartland warmth and prairie inspiration.

The Vegetable Butcher Flatiron Books

Recipes recreated from beloved movies and TV shows by the host of one of the most popular food programs on the internet *Healthier Together* Houghton Mifflin Harcourt
Get your whole family excited about eating healthy! Veteran cookbook author Dreena Burton shows a whole foods, plant-based diet can be easy, delicious, and healthy for your entire

family. In *Plant-Powered Families*, Burton shares over 100 whole-food, vegan recipes—tested and approved by her own three children. Your family will love the variety of breakfasts, lunches, dinners, desserts, and snacks, including: Pumpkin Pie Smoothie Vanilla Bean Chocolate Chip Cookies Cinnamon French Toast No-Bake Granola Bars Creamy Fettuccine Sneaky Chickpea Burgers Apple Pie Chia Pudding Plus salad dressings, sauces, and sprinkles that will dress up any dish! With tips for handling challenges that come with every age and stage—from toddler to teen years —*Plant-Powered Families* is a perfect reference for parents raising “weegans” or families looking to transition to a vegan diet. Burton shares advice and solutions from her own experience for everything from pleasing picky eaters and stocking a vegan pantry to packing school lunches and dealing with challenging social situations. *Plant-Powered Families* also includes nutritionist-approved references for dietary concerns that will ensure a smooth and successful transition for your own plant-powered family!

NOPI Andrews McMeel Publishing

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. 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.

Plant-Powered Families Fourth Estate

Sarah Kramer is a vegan cooking superstar. Her first two books, *How It All Vegan!* and *The Garden of Vegan*, co-authored with Tanya Barnard, have sold well over 100,000 copies; *How It All Vegan!* won the Veggie Award for favorite cookbook of 2004 by *VegNews* magazine, and *Herbivore* magazine, in a cover story on Sarah, called her “The World's Coolest Vegan.” Sarah returns with her first solo cookbook, featuring more of the delectable, easy-to-prepare recipes that vegans around the world have come to adore. For Sarah, vegan cooking—which eschews all animal products, including butter, milk, and cheese—can be an adventure in dining, without a lot of investment in time or money. In fact, most of the recipes in *La Dolce Vegan!* can be prepared in 20 to 30 minutes or less. From soups and salads to entrees and desserts, they are sure to inspire both committed and part-time vegans alike. At the heart of the book is Sarah's wholehearted commitment to the vegan lifestyle that has changed her life completely—from a childhood plagued with health problems to an adulthood filled with the pleasures and joys of living vegan. For Sarah, an animal-free diet will make you happier, healthier, and more content with the world around you. In addition to the wonderful recipes, there is a fun do-it-yourself section of vegan tips and non-food items. Learn to live the sweet life of veganism and you'll never look back! Recipes include: Beauty and the Beet Borscht, Mocked Clam Chowder, Roasted Cherry Tomato Pasta, Sloppy Janes, Blessed Broccoli Stir-Fry, Apple Pie Pancakes, Carob Almond Truffles, and Tomato Soup Cake. Sarah Kramer is the co-author of *How It All Vegan!* and *The Garden of Vegan*. She lives in Victoria, British Columbia, with her husband, where she manages a tattoo shop in addition to creating her vegan masterpieces and

maintaining her popular website www.GoVegan.net.

Power Hungry Workman Publishing

Gluten-free, dairy-free, and grain-free recipes that sound and look way too delicious to be healthy from The Defined Dish blog, fully endorsed by Whole30.

hot for food all day Ten Speed Press

A groundbreaking cookbook featuring over 100 recipes and diet plan based on whole, plant-based food. This groundbreaking cookbook and diet plan is for anyone who wants to take control of their weight and health through whole plant-based foods.

Somer's 28-Day Diet Plan includes a foreword by Neal Barnard, M.D. and a (optional) bonus juice feast to kick start your weight loss and health journey. The plan includes over 100 delicious recipes (all gluten-free) and is customizable to suit individual tastes. Among the delicious, nutrient-packed recipes are: Cheesy-Smoky-Spicy Black Bean Soup Tropical Colada Green Smoothie Grilled Eggplant and Zucchini Lasagna Bananas Foster Pancakes Blueberry Peach Tart with Apricot Crumble Many more . . . Somer, herself, reversed severe Ulcerative Colitis through a plant-based diet, and many who have tried her plan lost weight quickly and safely, while feeling full and eating an abundance of whole plant-based foods. Part of what makes this plan so unique is that the author has simplified the method so readers don't have to count calories. With The Abundance Diet, readers can dramatically change their overall health, reduce their cholesterol, take control of their blood pressure, and shrink their waistline. In addition to the 28-Day Diet Plan and bonus juice feast, an entire chapter is devoted to fitness, helping the reader to incorporate exercise regardless of fitness ability. Note: Four Meal Plan Menu charts were inadvertently omitted from the first printing of The Abundance Diet. You can download them from the author's and publisher's websites.

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[Christina Cooks](#) Time Inc. Books

NEW YORK TIMES BESTSELLER • 70 quick-fix weeknight dinners and 30 luscious weekend recipes that make every day taste extra special, no matter how much time you have to spend in the kitchen—from the beloved bestselling author of *Once Upon a Chef*. “Jennifer’s recipes are healthy, approachable, and creative. I literally want to make everything from this cookbook!”—Gina Homolka, author of *The Skinnytaste Cookbook* Jennifer Segal, author of the blog and bestselling cookbook *Once Upon a Chef*, is known for her foolproof, updated spins on everyday classics. Meticulously tested and crafted with an eye toward both flavor and practicality, Jenn’s recipes hone in on exactly what you feel like making. Here she devotes whole chapters to fan favorites, from Marvelous Meatballs to Chicken Winners, and Breakfast for Dinner to Family Feasts. Whether you decide on sticky-sweet Barbecued Soy and Ginger Chicken Thighs; an enlightened and healthy-ish take on Turkey, Spinach & Cheese Meatballs; Chorizo-Style Burgers; or Brownie Pudding that comes together in under thirty minutes, Jenn has you covered.

[Dreena's Kind Kitchen](#) HarperCollins Australia

The hotly anticipated follow-up to London chef Yotam Ottolenghi’s bestselling and award-winning cookbook *Plenty*, featuring more than 150 vegetarian dishes organized by cooking method. Yotam Ottolenghi is one of the world’s most beloved culinary talents. In this follow-up to his bestselling *Plenty*, he continues to explore the diverse realm of vegetarian food with a wholly original approach. Organized by cooking method, more than 150 dazzling recipes emphasize spices, seasonality, and bold flavors. From inspired salads to hearty main dishes and luscious desserts, *Plenty More* is a must-have for vegetarians and omnivores alike. This visually stunning collection will change the way you cook and eat vegetables