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BRIANA KENNEDY

The Beginner's Guide to Gluten-Free Vegan Baking Clarkson Potter

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.

Five Ingredient Vegan Andrews Mcmeel+ORM

Minimalist Baker's Everyday Cooking Penguin

Vegan for Everybody Workman 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.

Vegan Yack Attack's Plant-Based Meal Prep Kings Road Publishing

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).

The Noodle Cookbook Random House Australia

A hot sauce manifesto focused on homemade Asian chili sauces and delicious dishes to make with them. In this completely unique Asian cookbook, culinary instructor and trained chef Diana Kuan offers a flavorful education in the art of cooking with homemade Asian hot sauces. From Thai Sriracha to Indonesian sambal to Korean gochujang and other fiery favorites, Asian chili sauces have become staples in restaurants and homes across America. They add a palate-pleasing subtle kick or

a scorching burn to the stir-fries, appetizers, and noodle dishes so many people love. But until now, these tantalizing flavors haven't been easy to recreate at home with fresh, all-natural ingredients. Kuan offers more than 100 easy-to-follow recipes for nine sauces fundamental to Asian cooking, along with a "Know Your Chili Pepper" chart so you can easily shop for the ingredients you need and customize the heat level of each sauce. Each chapter then offers recipes incorporating each spicy sauce, broadening the range of Asian dishes you can cook at home. From Kung Pao Sweet Potatoes and Spicy Beef Bulgogi, to Cumin-Crusted Red Curry Rack of Lamb, and even Sriracha Sea Salt Brownies, Red Hot Kitchen is packed with enticing recipes you'll want to cook right now.

The Plant Kitchen BenBella Books

From veteran cookbook author Dreena Burton comes a collection of 100 dependable and delicious plant-based recipes that everyone will love. Dreena Burton has been creating plant-based, whole-food recipes for more than 20 years. Home cooks know they can trust her recipes to turn out great—and to be delicious! Now, she has created this one-stop resource for making kinder, more compassionate food choices, for other beings, for the planet, and for yourself. Whether you need weekly staple meals for your family or want a dish to wow your friends for a special occasion, Dreena's Kind Kitchen has you covered with these reliable, flavorful, and healthy recipes. You'll find a variety of breakfasts, salads and dressings, small bites, soups, entrées, and sweets, including: • Lemon-Poppyseed Muffins • Wow 'Em Waffles • Potato-Cauliflower Scramble • Chipotle Chickpea Fries • White Bean and Corn Chowder • Pressure Cooker Quicken Noodle Soup • Truffle-Salted Nut Cheese • Beyond Beet Burgers • Fiesta Taco Filling • Italian Ratatouille • Holiday Dinner Torte • 1-Minute Pasta Alfredo • Crackle Blender Brownies • Mango Carrot Cake • Heavenly Baklava Dreena also shares a cooking troubleshooting section so you can boost your kitchen skills. With helpful guidance on techniques, time-saving tips, and suggestions for repurposing leftovers into delicious new dishes, this dependable resource will boost your cooking confidence and help you find success in your own plant-powered kitchen.

The Skinnytaste Cookbook Simon and Schuster

This edition has been adapted for the US market. It was originally published in the UK. * Named one of the best cookbooks of the year by The New York Times, the Boston Globe, and Delish * "Enticing, inviting and delicious. Vegan and vegetarian dishes that are hard to resist (and why should you?)." —Yotam Ottolenghi "Sodha, who writes a vegan cooking column for The Guardian, has widened her scope in this exceptional volume, drawing on ingredients and techniques from throughout Asia to inspire a mix of mostly speedy, weeknight-friendly dishes... a glimpse of Ms. Sodha at her best." —Melissa Clark, The New York Times "With verve and charm, Meera Sodha persuades all cooks to make her luscious plant-based food. Her honesty and wit shine bright in this accessible collection of recipes tailored for omnivores and busy people. Every page bursts with exciting ideas you'll want to cook up!" —Andrea Nguyen, author of Vietnamese Food Any Day and The Pho Cookbook Modern, vibrant, fuss-free food made from easy-to-find ingredients. East is a must-have whether you're vegan, vegetarian, or simply want to eat more delicious meat-free food. Meera Sodha's stunning new collection features brand-new recipes from a wide range of Asian cuisines. This cookbook is a collaboration between Sodha and the East Asian and South East Asian home cooks and gourmet chefs who inspired her along the way. There are noodles, curries, rice dishes, tofu, salads, sides, and sweets, all easy to make and bursting with exciting flavors. Taking you from India to Indonesia, Singapore, and Japan, by way of China, Thailand, and Vietnam, East will show you how to whip up a root vegetable laksa and a chard, potato, and coconut curry; how to make kimchi pancakes, delicious dairy-free black dal and chili tofu. There are sweet potato momos for snacks and unexpected desserts like salted miso brownies and a no-churn Vietnamese coffee ice cream.

The First Mess Cookbook Penguin

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!'

[Provecho](#) Independently Published

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.

The Meatless Monday Family Cookbook Rux Martin/Houghton Mifflin Harcourt

'Fuchsia Dunlop, our great writer and expert on Chinese gastronomy, has fallen in love with this region and its cuisine - and her book makes us fall in love too' Claudia Roden 'Fuchsia Dunlop's erudite writing infuses each page and her delicious recipes will inspire any serious cook to take up their wok' Ken Hom The Lower Yangtze region or Jiangnan, with its modern capital Shanghai, has been known since ancient times as a 'Land of Fish and Rice'. For centuries, local cooks have been using the plentiful produce of its lakes, rivers, fields and mountains, combined with delicious seasonings and flavours such as rice vinegar, rich soy sauce, spring onion and ginger, to create a cuisine that is renowned in China for its delicacy and beauty. Drawing on years of study and exploration, Fuchsia Dunlop explains basic cooking techniques, typical cooking methods and the principal ingredients of the Jiangnan larder. Her recipes are a mixture of simple rustic cooking and rich delicacies - some are famous, some unsung. You'll be inspired to try classic dishes such as Beggar's chicken and sumptuous Dongpo pork. Most of the recipes contain readily available ingredients and with Fuchsia's clear guidance, you will soon see how simple it is to create some of the most beautiful and delicious dishes you'll ever taste. With evocative writing and mouth-watering photography, this is an important new work about one of China's most fascinating culinary regions.

[The Love and Lemons Cookbook](#) Penguin

You don't have to be vegan to love vegan food. Want to cook vegan food at home but don't know where to start? Think vegan food is expensive? Unsure where to find the ingredients? Think again! Don't let anyone tell you vegan food is bland, boring or complicated. Roxy and Ben, creators of 'So Vegan' - one of the world's leading vegan recipe channels - will show you how to create fun and super tasty vegan recipes using just five ingredients, proving once and for all that vegan food is for everyone. So whether you're a full-time vegan, a curious carnivore or simply somewhere in between, *So Vegan in 5* is your go-to guide for eating more delicious plants, packed with budget-friendly and time-saving recipes for the everyday cook. Vegan couple Roxy and Ben launched 'So Vegan' just over two years ago with the mission to revolutionise the way we think about vegan food. Nothing like *So Vegan* existed at the time, so the couple decided to take a leap of faith: they devoted all their spare time to developing and filming plant-powered recipes from their cosy south London flat. Fast forward to today, their channel now has over one million followers and their recipes reach a staggering tens of millions of people around the world every month. This book is bursting with over 100 exciting, all-vegan, low-cost and low-ingredient recipes for the time-poor cook. You'll find quick and easy breakfasts, simple and healthy light meals, classic dinners and indulgent desserts, plus so much more. As well as stunning everyday recipes and foodie tips, the book also contains helpful advice on how to live a more sustainable life. Being vegan just became easy. "So Vegan in 5 showcases fun and simple recipes and lots of inspiration for Meat Free Mondays!" - Paul McCartney 'Here is a cookbook that makes it even easier to make delicious vegan food for someone who can't cook at all, like me! Thank you, Roxy & Ben.' - Chris Martin, Coldplay 'A must-have cookbook if you're looking for super simple and tasty vegan recipes during Veganuary!' - Veganuary

Vegan Tacos Page Street Publishing

Easy plant-based recipes for simple and nutritious dishes, from light meals to full-on feasts. More and more of us are cutting out animal protein and products from our diets, or at the very least reducing them. Sticking to your resolve to eat a meat-free diet is going to be so much easier when your food is easy to prepare and exciting to eat. This is where *The Plant Kitchen* comes in. Many of these recipes rely on a rainbow of fresh produce, alongside tasty vegan sources of protein, such as beans, lentils and nuts. Seasonings and sauces take their inspiration from all around the world, creating hearty and nourishing meals with eye-popping colour and irresistible flavour. From tender peas, asparagus and baby carrots and sun-burnished peppers and tomatoes, to the starchy roots and potatoes of the colder months, there is a plant-based recipe here that will showcase seasonal produce all year round, satisfy your appetite and take you on voyage of vegan food discovery.

Ultimate Veg Fair Winds Press

NEW YORK TIMES BESTSELLER Jamie Oliver, one of the bestselling cookbook authors of all time, is back with brilliantly easy, delicious, and flavor-packed vegetable recipes. This edition has been adapted for the US market. It was originally published in the UK under the title *Veg*. 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 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

Vegetarian Sushi Secrets Penguin

The blogger behind the Saveur award-winning blog *The First Mess* shares her eagerly anticipated debut cookbook, featuring more than 125 beautifully prepared seasonal whole-food recipes. Home cooks head to *The First Mess* for Laura Wright's simple-to-prepare seasonal vegan recipes but stay for her beautiful photographs and enchanting storytelling. In her debut cookbook, Wright presents a visually stunning collection of heirloom-quality recipes highlighting the beauty of the seasons. Her 125 produce-forward recipes showcase the best each season has to offer and, as a whole, demonstrate that plant-based wellness is both accessible and delicious. Wright grew up working at her family's local food market and vegetable patch in southern Ontario, where fully stocked root cellars in the winter and armfuls of fresh produce in the spring and summer were the norm. After attending culinary school and working for one of Canada's original local food chefs, she launched *The First Mess* at the urging of her friends in order to share the delicious, no-fuss, healthy, seasonal meals she grew up eating, and she quickly attracted a large, international following. *The First Mess Cookbook* is filled with more of the exquisitely prepared whole-food recipes and Wright's signature transporting, magical photography. With recipes for every meal of the day, such as Fluffy Whole Grain Pancakes, Romanesco Confetti Salad with Meyer Lemon Dressing, Roasted Eggplant and Olive Bolognese, and desserts such as Earl Grey and Vanilla Bean Tiramisu, *The First Mess Cookbook* is a must-have for any home cook looking to prepare nourishing plant-based meals with the best the seasons have to offer.

Kale & Caramel Penguin

Tasty Express is full of easy-to-make, easy-to-take, wholesome and adventurous cooking from multi-talented food blogger, Sneha Roy. Tasty Express is your invitation to sample more than 100 exciting recipes from renowned blogger Sneha Roy of the award-winning blog, *Cook Republic*. Her simple but imaginative approach to cooking and her luscious photography have earned her legions of devoted followers. Here she presents a stunning range of new recipes and a scattering of her most popular creations. Sneha's inspirations include the cosmopolitan eats of the urban food truck and inner city caf, the fresh variety of a lively market and the unforgettable aromas of her childhood in India. She embraces healthy takes on modern classics like tacos, flatbreads, veggie burgers, granola and froyo, plus a few irresistibly naughty treats. Many of her hardworking creations can be easily packed away in a lunchbox or picnic basket for work, your next camping trip or potluck evening. The recipes are predominantly vegetarian, and they can be easily repurposed with your own favourite ingredients. For Sneha, food is about sharing with family and friends at happy mealtimes, picnics and gatherings. It is also about quiet moments with a bowl of something comforting and nourishing. In *Tasty Express* she brings her quirky sense of fun, her food and her photography together and invites you to join her on a delicious, fun-filled journey. Some of the wonderful dishes in the book include: Coconut Birch Muesli, Carrot Cake Muffins, Kufi Milk, Eggplant Lasagna Steaks, Kale Soup With Grilled Cheese, Brown Rice Biryani Salad, Quinoa Spice Croquettes, Sweet Potato And Pepita Burgers, Tofu And Cashew Curry, Burnt Butter Caramel Slice, Coconut Froyo and Gingerbread Tiramisu.

Tasty Express Macmillan

Going meatless one day a week is a great way to improve your overall health, help the planet—and make weeknight cooking fun for the whole family! *The Meatless Monday Family Cookbook* features more than 100 delicious, plant-based, kid-approved recipes perfect for busy weeknights, or whenever you feel like trying out a meat-free meal. From filling Lentil Bolognese with Spaghetti to Tex-Mex Stuffed Peppers and Smoky BBQ Burgers, these meals will satisfy even the pickiest of palates. And most can be made in 30 minutes or less! Chapters cover all types of meals, from Bountiful Bowls (perfect for lunch or dinner), to One-Pot Wonders, to everyone's favorite—Breakfast for Dinner. You'll also find great tips for getting the kids involved...which has a funny way of making them enjoy the meal even more. Find something for everyone with recipes like: Creamy Tomato Soup with Orzo Sloppy Lentil Sandwiches BBQ Chickpea and Veggie Bowls Butternut Squash Mac and Cheese Quick Peanut Noodles Black Bean and Zucchini Enchiladas Thai Sweet Potato Curry Cheesy Broccoli Stuffed Baked Potatoes Banana Walnut Baked Oatmeal Kick-start your week in a healthy and fun way with *The Meatless Monday Family Cookbook*.

Christina Cooks Penguin

Collects more than three hundred recipes as well as a technique primer and how-to information on subjects as wide-ranging as rust removal, throwing a cocktail party, and knife skills.

[Aida Mollenkamp's Keys to the Kitchen](#) Andrews McMeel Publishing

Show Stopping Gluten-Free and Vegan Baked Goods for Every Craving Gina Fontana, founder of the Healthy Little Vittles blog, has cracked the code to baking without dairy, eggs and gluten. In this game-changing guide she shares 60 foolproof recipes plus essential tips and tricks for avoiding common gluten-free vegan baking mishaps. Finally, you can satisfy any sweet craving, regardless of dietary restrictions! Now, it's easy to create comforting classics you may have thought impossible to make plant-based and gluten-free, including fudgy brownies, creamy cheesecake and crème brûlée with a perfectly caramelized top. Chapters are organized by techniques like egg swaps, dairy and butter alternatives, batter consistency and natural sweeteners, so you'll learn to problem-solve while building your baking repertoire. From Perfectly Spiced Carrot Cake and Bourbon Peach Ice Cream to Edible Chocolate Chip Cookie Dough and Apricot Pie Pops, the simple yet delicious options are endless. Packed with invaluable information and 60 gorgeous full-color photo-graphs, this is the must-have handbook for anyone interested in crafting exceptional sweets that just happen to be gluten-free and vegan.

Red Hot Kitchen Page Street Publishing

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.

[So Vegan in 5](#) Appetite by Random House

Vegetarian recipes from a food blogger with "a talent for enticing and boldly flavored creations, in recipes that are colorful, thoughtful, and fresh" (Heidi Swanson, *New York Times*-bestselling author of *Super Natural Cooking*). In *Herbivorous: A Vegetarian Cookbook for People Who Love to Eat*, food blogger Michael Natkin offers up 150 exciting recipes (most of which have not appeared on his blog) notable both for their big, bold, bright flavors and for their beautiful looks on the plate, the latter apparent in more than 80 four-color photos that grace the book. An indefatigable explorer of global cuisines, with particular interests in the Mediterranean and the Middle East and in East and Southeast Asia, Natkin has crafted, through years of experimenting in his kitchen and in loads of intensive give-and-take with his blog readers, dishes that truly are revelations in taste, texture, aroma, and presentation. You'll find hearty main courses, ranging from a robust Caribbean Lentil-

Stuffed Flatbread across the Atlantic to a comforting Sicilian Spaghetti with Pan-Roasted Cauliflower and around the Cape of Good Hope to a delectable Sichuan Dry-Fried Green Beans and Tofu. An abundance of soups, salads, sauces and condiments, sides, appetizers and small plates, desserts, and breakfasts round out the recipes. Natkin, a vegetarian himself, provides advice on how to craft

vegetarian meals that amply deliver protein and other nutrients, and the imaginative menus he presents deliver balanced and complementary flavors, in surprising and utterly pleasing ways. The many dozens of vegan and gluten-free recipes are clearly noted, too, and an introductory chapter lays out the simple steps readers can take to outfit a globally inspired pantry of seasonings and sauces that make meatless food come alive.

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