

15 Minute Vegan Comfort Food Simple Satisfying Vegan Recipes

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Easy Speedy Vegan - Katy Beskow 2022-11-10

Simple, straightforward and delicious - Easy Speedy Vegan is the ultimate guide for plant-based mealtimes, bringing you 100 new recipes from bestselling author Katy Beskow. Easy to prepare, quick to cook and using readily available ingredients, this book is not only the go-to cookbook for new and established vegans, but also for home cooks looking for effortless ways to bring plant-based meals into their kitchen. The modern world of vegan cooking can often be confusing, but with a list of easy-to source store-cupboard essentials, useful kitchen equipment, details on common vegan substitutions and demystifying explanations of increasingly popular vegan ingredients (such as jackfruit and silken tofu) you'll be able to produce delicious food, every time hunger calls. Whether you've got 10, 20 or 30 minutes, there's something to satisfy at any time of the day, no matter how little time you have. This is feel-good, effortless food by an expert in vegan cooking - and the only plant-based cookbook you'll ever need.

[15-Minute Vegan Meals](#) - Janet Gronnow 2022-05-03

Undeniably Good, Unbeatably Fast Simple, speedy and satisfying—these vegan recipes check all the boxes for the perfect weeknight meal. Even if you are low on time and energy, you don't need to sacrifice your health.

Janet Gronnow's creative approach shows you how to pack plant-based protein and healthy fats into your dinners to give you the flavors you want with the nutrition you need. And all in just 15 minutes! Feel reenergized at the end of a long day with vibrant and nourishing bowls such as the Buffalo Tempeh & Avocado Bowl with Vegan Honey Mustard or find comfort with hearty pastas like the Sun-Dried Tomato Alfredo Penne with Broccoli. Janet's recipes are easy to follow, utilizing her smart cooking methods and simple shortcuts, along with affordable, easy-to-find ingredients. This collection is full of flavors inspired by a variety of cuisines that will keep your tastebuds happy. Every page will amaze you with what you can create in such a short amount of time.

[15-Minute Vegan](#) - Katy Beskow 2017-03-23

15-Minute Vegan features 100 brand new vegan recipes that can be prepared in mere moments. Using ingredients that are available in supermarkets, the recipes are as easy as can be - from shopping to cooking to serving. The book starts with Katy's introduction to vegan cooking and cooking, with advice on the equipment you need to make your cooking go faster, plus essential storecupboard ingredients. In chapters covering Breakfast, Light Bites, Mains, Essentials and Sweet Stuff, Katy offers 100 straightforward recipes and tips about preparation,

freezing and storing. Whether you're already eating vegan or just want to try something new, nothing could be simpler and faster than 15-Minute Vegan.

[Vegan Fake-out](#) - Katy Beskow 2021-02-02

We all love take-out. It's one of life's little pleasures, and a great way to try food from around the world in the comfort of our own homes. But when hankering after a plant-based treat, the take-out menu isn't always the easiest thing to navigate. Vegan Fake-out offers 70 recipes that deliver fast, easy, vegan takeaway classics that will make sure that you're able to indulge, whenever the craving strikes. Divided into chapters on American, Chinese, Indian, Italian and Middle Eastern classics you'll find recipes which take just fifteen minutes to cook, slow-cooker recipes that do the hard work for you, and menus that will feed up to four people. From All-in-one biryani or Sesame spring rolls, to Sicilian-style pizza, Falafel flatbreads and Chilli burritos, there's something for every Friday night feast. Using readily available ingredients, standard kitchen equipment and with tips on freezing, cost-saving and ditching single-use plastics, you can enjoy a fuss-free fake-out with minimal effort and maximum flavor - all without leaving the house.

Evolving Vegan - Mena Massoud 2020-09-15

From actor and avid traveler Mena Massoud comes a collection of diverse, delicious, and accessible vegan recipes inspired from dishes all over the world, perfect for the aspiring vegan! It's safe to say that veganism is no longer just a trend. Lifelong vegans, part-time vegans, and the vegan curious are a diverse and eclectic group of people from all walks of life and backgrounds, and yet, there's very little out there in mainstream media that reflects this new reality. The Evolving Vegan cookbook celebrates both flavors and stories from a wide array of plant-based eateries all across North America, proving that a plant-friendly diet is truly accessible to all! Some of the recipes you will learn to make include: -Sausage Shakshuka in a Skillet from the restaurant Chickpea in Vancouver -Young Coconut Ceviche from the restaurant Rosalinda in Toronto -BBQ Pulled "Pork" Jackfruit Sandwiches from the Butcher's Son in Oakland, CA -Indian Tofu Curry from The Sudra in Portland, OR -

Boston Cream Pie-Cake from Veggie Galaxy in Cambridge, MA -Plus authentic Egyptian dishes from Mena's mother, and many from Mena's own SoCal home kitchen Come travel with Mena to meet Cyrus Ichiza from Ichiza Kitchen in Portland, whose Taiwanese mother inspired him to share his Southeast Asian roots through authentically flavorful vegan dishes. Get a behind-the-scenes peek at the secrets of San Francisco's Peña Pachamama, a Bolivian plant-based restaurant that serves national dishes like pique macho and aji de fideo. Containing recipes from many different countries and cultures, and including helpful tips for lifelong vegans or flexitarians looking to expand their repertoire of vegan dishes, Evolving Vegan takes you on a food-based road trip to explore the vibrancy of veganism across North America.

30-Minute Frugal Vegan Recipes - Melissa Copeland 2019-07-09
Incredible Budget-Friendly Plant-Based Meals for the Busy Home Cook
Think maintaining a vegan diet is draining on the wallet? Think again. Melissa Copeland, the self-proclaimed Stingy Vegan, is on a mission to prove that cooking vibrant plant-based meals doesn't have to break the bank. Main dishes like Veggie-Packed Mexican Rice, Coconut-Lentil Curry and Smoky Mushroom Fajitas are the perfect balance of quick, flavorful and economical. Fruity Granola Yogurt Parfaits and Blistered Cherry Tomatoes and Beans on Garlic Toast make breakfast a cinch, and frugal staples like beans and pasta are transformed into mouthwatering meals like Garlicky Spring Vegetable Pasta, Black Bean Salsa Burgers and Bee-Free Honey Mustard Chickpea Salad Sandwiches. With Melissa's wallet-friendly recipes, you can skip expensive vegan substitutes and pricey health food stores, all while enjoying nourishing meals that are as pleasing to your palate as they are to your bank account.

The 150 Healthiest 15-Minute Recipes on Earth - Jonny Bowden 2010-12-01

Nationally known Nutritionist and weight loss expert Jonny Bowden and whole foods cook Jeannette Bessinger show time-pressed readers how to create the healthiest meals on earth in only 15 minutes. The authors create healthy and delicious recipes for breakfast, lunch, dinner, and

snacking using whole foods, kitchen shortcuts, and prepackaged foods, such as pre-chopped fresh and frozen fruits and vegetables. The book features 25 little or no-cook recipes; 75 15-minute recipes; 25 entrees that require 15 minutes of prep, plus cooking time; and 25 tasty, innovative, and quick snacks—many of which can serve as mini-meals in a pinch. The authors, who don't use processed foods, offer help in stocking a 15-minute pantry, freezing and batching foods, and making versatile marinades and sauces. Recipes include Pumpkin Pancakes with Whipped Ricotta, Quickie Quesadillas, Perfect One-Minute Omelets, Shaved Black Jack Steak Salad, and Quickest Black Bean Soup.

Quick & Easy Vegan Comfort Food - Alicia C. Simpson 2009-10-06

Enjoy all the rich flavor of traditional American comfort food on a plant-based diet with this vegan cookbook full of simple, satisfying meals. A born food-lover, Alicia C. Simpson grew up on California's incredible Mexican food and her father's "traditional Southern soul food." She couldn't imagine giving up her favorite dishes to become vegan. Could animal-free food ever match the tastes of home—like fried chicken, macaroni and cheese, or a bowl of chili? Three years after taking the vegan plunge, Alicia answers that question with a resounding "yes!" Quick & Easy Vegan Comfort Food features easy-to-prepare, animal-free versions of classics like Spicy Buffalo Bites, Ultimate Nachos, Baked Ziti and more; plus 65 delicious combinations for breakfast, lunch, and dinner, with flavors from around the world. Alicia also tells you everything you need to know to start your vegan pantry, and why being vegan is easier, less expensive, and more delicious than you might think.

15 Minute Vegan: On a Budget - Katy Beskow 2019-01-24

15 Minute Vegan: On a Budget features 100 recipes for home cooks who want to create effortless, fast and delicious vegan food, without the price tag often associated with vegan cooking. All of the ingredients can be purchased in supermarkets and every recipe is ready in 15 minutes or less. Katy Beskow challenges the perception that vegan cooking is expensive, and shows that veganism is for all by using ingredients that are readily available and need no specialist equipment. This is a book for both non-vegans and vegans who want to try reduce food costs without

sacrificing flavour. Chapters include: Leftovers (Potato peel crisps, Panzanella, Pitta chips); From the Cupboard (Spanish chickpea stew, Thai slaw, Black bean mole); Fresh food (Aubergine caponata, Mango gazpacho, Korean bibimbap); Family Favourites (Lentil ragu, Kedgeree with paprika yoghurt); and Sweet Treats (Cinnamon sugar tortillas, Sesame brittle thins, Apple fritters). There is also plenty of advice on eating seasonally and shopping wisely.

hot for food all day - Lauren Toyota 2021-03-16

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.

5-Ingredient Vegan Cooking - Kate Friedman 2021-06-22

A Handful of Ingredients, Endless Flavorful Vegan Meals Vegan cooking is simple and straightforward with Kate Friedman's delicious plant-based recipes. Using just a few high-quality kitchen staples, you can whip up a brunch that'll please a crowd, get dinner on the table pronto or find the perfect healthy snack to keep you full between meals—all while skipping processed or hard-to-find ingredients. Dinnertime favorites like Butternut Squash Gnocchi with Browned Butter Sauce & Crispy Sage and One-Pot Sun-Dried Tomato & Chickpea Stew use techniques like browning butter and toasting tomato paste to add a little extra oomph and make the most of each ingredient. Nutritious options like Roasted Beet & Farro Salad

and One-Pot Asparagus & White Bean Soup make the perfect lunch or light dinner. And don't forget about dessert! Kate uses vegan favorites like tofu, chickpeas and chia seeds to make the perfect sweet treat for the end of your day in recipes like Minimalist Chocolate-Espresso Mousse and Chickpea Chocolate Chip Cookie Dough. With tips and tricks for building the perfect vegan pantry to accompany mouthwatering recipes, Kate makes plant-based cooking easier and more accessible than ever.

The Vegan Instant Pot Cookbook - Nisha Vora 2019-06-18

A new and vibrant vegan cookbook authorized by Instant Pot, from the creator of the Rainbow Plant Life blog. With food and photos as vivid, joyous, and wholesome as the title of her popular cooking blog--Rainbow Plant Life--suggests, Nisha Vora shares nourishing recipes with her loyal followers daily. Now, in her debut cookbook, she makes healthy, delicious everyday cooking a snap with more than 90 nutritious (and colorful!) recipes you can make easily with the magic of an Instant Pot pressure cooker. With a comprehensive primer to the machine and all its functions, you, too, can taste the rainbow with a full repertoire of vegan dishes. Start the day with Nisha's Homemade Coconut Yogurt or Breakfast Enchilada Casserole, then move on to hearty mains like Miso Mushroom Risotto, and even decadent desserts including Double Fudge Chocolate Cake and Red Wine-Poached Pears. The Vegan Instant Pot Cookbook will quickly become a go-to source of inspiration in your kitchen.

Happy Vegan Comfort Food - Karoline Jönsson 2020-10-08

Happy Vegan Comfort Food is the exact book that Karoline Jönsson would have wanted when she first became a vegan. Back then she was both hungry and bewildered by this new lifestyle. In order to help guide new vegans, Karoline has gathered her most indispensable recipes: dishes that provide a good basis and that can be used in various flavour combinations; food that adds warmth and comfort; delicious meals to simplify everyday life. Karoline invites us into her home and to her table to enjoy dinner, breakfast and snacks and the classic food that we always come back to when we think of home. Whether you are cutting down on

your meat intake, starting a new vegan diet, or looking for fresh ideas to make dishes like Paella, Colcannon, and Frittatas, Karoline Jönsson, the author of bestselling Happy Vegan Christmas, is here to inspire you. Happy Vegan Comfort Food is a collection of dishes that always work and always taste good. The book is divided into sections: From scratch - how to make your own tofu, oat cream for cooking and tempeh. In the frying pan - dishes such as vegetable fritters, okonomiyaki (Japanese pancakes), scrambled tofu In the pot - soups, daal and stews In the oven - gratins and jacket potatoes with delicious fillings

Plant-Based on a Budget - Toni Okamoto 2019-05-14

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*

Five Ingredient Vegan - Katy Beskow 2020-02-04

From the author of 15 Minute Vegan, Five Ingredient Vegan showcases simple yet exciting recipes using five ingredients or fewer. It's perfect for vegans and non-vegans alike looking for effortless ways to introduce plant-based meals into their everyday cooking. Katy Beskow is the expert on making easy meals for home cooks - even if you're not confident in the kitchen or with vegan cooking. Using ingredients available from your local supermarket and with a list of larder essentials, plus helpful tips throughout, you'll have everything you need to fill food with taste and texture. With 100 recipes covering Basics (Baba ganoush, 3-ingredient beer bread, Citrus tabbouleh, Green apple salsa), Soups (Lemony super greens, Country lentil pottage, Spicy noodle soup, Pantry minestrone), Lunches (Santorini tomato fritters, Welsh rarebit stuffed potatoes, Spicy bean and avocado wraps, Spinach pancakes), Suppers (Baked aubergine with dukkah, Roasted cherry tomato risotto, Pumpkin and sage macaroni, Pear and butterbean traybake), and Sweets (Carrot cake porridge, Zesty bread and butter pudding, Coconut panna cotta, Blood orange granita), you too can get maximum flavor with minimal fuss - all with just five ingredients.

Hot for Food Vegan Comfort Classics - Lauren Toyota 2018-02-27
A fun and irreverent take on vegan comfort food that's saucy, sweet, sassy, and most definitely deep-fried, from YouTube sensation Lauren Toyota of Hot for Food. In this bold collection of more than 100 recipes, the world of comfort food and vegan cooking collide as Lauren Toyota shares her favorite recipes and creative ways to make Philly cheesesteak, fried chicken, and mac 'n' cheese, all with simple vegan ingredients. Never one to hold back, Lauren piles plates high with cheese sauce, ranch, bacon, and barbecue sauce, all while sharing personal stories and tips in her engaging and hilarious voice. The result is indulgent, crave-worthy food - like Southern Fried Cauliflower, The Best Vegan Ramen, and Raspberry Funfetti Pop Tarts - made for sharing with friends at weeknight dinners, weekend brunches, and beyond.

15 Minute Vegan Comfort Food - Katy Beskow 2018-03-08
From the author of the bestselling 15 Minute Vegan comes 15 Minute Vegan: Comfort Food. The book shatters the notion that vegan food is

cold and soulless by showing you how to create inspired comfort foods, whether you're vegan or not. Vegan cookery expert Katy Beskow celebrates cooking for pleasure, soul and enjoyment, without having to spend hours in the kitchen. Using ingredients readily available in supermarkets, Katy's easy recipes and instructions will have you making delicious, nutritious meals time after time. The book explores how a mindful cooking process is as comforting as the final dish, even when you have just 15 minutes to spare, and offers 100 recipes across five chapters: comfort classics (chocolate chilli, moussaka bowls); sides & bites (sweetcorn fritters, speedy samosas); social sharing (mushroom bourguignon, garden biryani); solo recipes (spicy falafel burger, cashew chow mein); and sweet comforts (cherry pot pies, jam sponge pudding).
[Minimalist Baker's Everyday Cooking](#) - Dana Shultz 2016-04-26

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.

Vegan for Everybody - America's Test Kitchen 2017-04-04
America's Test Kitchen decodes and demystifies vegan cooking so you can reap its many benefits. Avoid the pitfalls of bland food, lack of variety, and overprocessed ingredients with approachable, fresh, vibrant

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

Vegan Roasting Pan - Katy Beskow 2021-11-25

Vegan Roasting Pan offers 70 oven-to-table recipes that are cooked in just one tin - a roasting tin, baking sheet or muffin tin, plus a few select pieces of preparation equipment. From Sticky maple aubergine with crushed peanuts, Watermelon niçoise and Oven-fried nuggets, to Apple and ginger dahl, Low and slow rice pudding or a Blackberry and peach tart, whether you're a kitchen pro or a vegan beginner, it's time to let your oven do all of the hard work for you. The recipes are organised into four chapters: Light: Dishes that are simple enough for lunch, or a light supper Supper: Delicious and hearty one-pots that all of the family will love, any night of the week Extras: Sides and snacks that are easy to prepare Sweet: Bakes, puddings and breakfast ideas that are both simple and tasty With tips for every recipe and advice on freezing and batch cooking, Vegan Roasting Pan will build your confidence in the kitchen, simplify cooking processes and prove that vegan cooking is easy, with fail-safe meals that all of the family will love.

One-Dish Vegan - Robin Robertson 2013-11-12

Vegan books have risen to a dominant sales position in the vegetarian category. One-dish meals are perennially popular on American tables, and books devoted to one-dish cooking perform well. Robin Robertson's One-Dish Vegan is the first book at the intersection of these two powerful cookbook categories. Robin Robertson has built a publishing record of

very successful titles in the vegetarian category. She is known for her creativity in the kitchen, for the breadth of enticing ingredients and flavors with which she works, and for her expertise in vegetarian nutrition - with a special focus lately on how vegans still can get enough protein in their diets. Typically, it takes two or three courses or dishes to make a well-rounded vegan meal. To meet this criterion in one dish takes the kind of ingenuity and expert knowledge that Robertson possesses. One-Dish Vegan contains more than 150 recipes. They range from the most popular categories of one-dish dining like stews, chilis, and casseroles (and other baked dishes) to a host of stovetop sautés and stir-fries as well as substantial salads and dishes that feature pasta as well as other noodles, such as Asian noodles. The recipes are at once homey and adventuresome, comforting and surprising. Above all, they demonstrate that it really is possible to get a complete vegan meal into one dish, full of good-for-you nutrients and bright, satisfying flavors.

The Complete Idiot's Guide to Vegan Cooking - Beverly Lynn Bennett 2008

Provides recipes and guidelines to preparing healthy and delicious vegan meals, including lists of substitutions for animal products, nutritional supplements, and family-friendly recipes.

Quick and Easy Low-Cal Vegan Comfort Food - Alicia C. Simpson 2012-05-15

At last, vegan food that packs a heaping helping of comfort without the extra calories! Alicia C. Simpson, the master of vegan comfort food, is back again with food that's crave-worthy and conscience-friendly: 150 satisfying, flavorful, all-new recipes to enjoy from breakfast to dinner and anytime in between. However you define "comfort food," Alicia's got you covered with down-home Southern standards, Tex-Mex fiesta favorites, backyard BBQ fare, ole-fashioned one-dish meals, riffs on classic takeout—and a few surprises destined to become new standbys: Baked Hush Puppies • Hoppin' John • Sweet Potato Salad • Meatball Soup • Carolina BBQ S sammich • Chik'n Pot Pie • Kung Pao Tofu • Gyros with Tzatziki Sauce • Butter Rum Pound Cake • Ooey Gooeys • Mexican Hot Cocoa • and more! Every recipe includes detailed nutritional data on

calories, carbohydrates, fat, fiber, and more. Plus, suggested daily menus, ranging from 1,400 to 2,000 calories, make it easier than ever to start cooking food that's good—in every sense of the word!

Gluten-Free Vegan Comfort Food - Susan O'Brien 2012-02-07

Features more than one-hundred comfort food recipes that satisfy both the gluten-free and vegan lifestyles, covering breakfast, kids' favorites, soups and salads, ethnic foods, and desserts.

15 Minute Vegan Comfort Food - Katy Beskow 2018-09-18

From the author of the bestselling *15 Minute Vegan* comes *15 Minute Vegan: Comfort Food*. The book shatters the notion that vegan food is cold and soulless by showing you how to create inspired comfort foods, whether you're vegan or not. Vegan cookery expert Katy Beskow celebrates cooking for pleasure, soul and enjoyment, without having to spend hours in the kitchen. Using ingredients readily available in supermarkets, Katy's easy recipes and instructions will have you making delicious, nutritious meals time after time. The book explores how a mindful cooking process is as comforting as the final dish, even when you have just 15 minutes to spare, and offers 100 recipes across five chapters: comfort classics (chocolate chilli, moussaka bowls); sides & bites (corn fritters, speedy samosas); social sharing (mushroom bourguignon, garden biryani); solo recipes (spicy falafel burger, cashew chow mein); and sweet comforts (cherry pot pies, jam sponge pudding).

Easy Vegan Bible - Katy Beskow 2020-11-12

Simple, straightforward and delicious - *Easy Vegan Bible* is the ultimate guide for plant-based mealtimes, bringing you 200 new recipes from bestselling author Katy Beskow. Easy to prepare, quick to cook and using readily available ingredients, this book is not only the go-to cookbook for new and established vegans, but also for home cooks looking for effortless ways to bring plant-based meals into their kitchen. The modern world of vegan cooking can often be confusing, but with a list of easy-to-source store-cupboard essentials, useful kitchen equipment, details on common vegan substitutions and demystifying explanations of increasingly popular vegan ingredients (such as jackfruit and silken tofu) you'll be able to produce delicious food, every time hunger calls. Clearly

labelled as 15-minute, 30-minute, 5-ingredient or one-pot, the recipes cater for every craving. From French toast for breakfast or a Chickpea and pesto toastie for lunch, to suppertime Panzanella or Katy's vibrant Spring risotto, every mealtime is covered. There are even recipes for those special occasions, like Christmas chestnut cassoulet, a heady Summer punch for those long warm evenings, and satisfying sweet treats such as Rhubarb and orange crumble or Sticky toffee flapjack. This is feel-good, effortless food by an expert in vegan cooking - and the only plant-based cookbook you'll ever need.

The Oh She Glows Cookbook - Angela Liddon 2014-03-04

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!

Simple Vegan! - Good Housekeeping 2011-03-01

From the test kitchen of America's iconic lifestyle magazine, easy meatless, dairy-free recipes for family meals and entertaining—includes photos. Whether you're embracing a vegan lifestyle, adding a few vegan dishes to your meal plan, or cooking for a guest, this book is your road map to delicious vegan food! From Pumpkin Waffles to Polenta with Spicy Eggplant Sauce to Deep Chocolate Cupcakes (and even Mac and Cheese!), this tasty collection offers 100 irresistible recipes the whole family will love—all triple-tested by the Good Housekeeping test kitchen.

Weeknight One-Pot Vegan Cooking - Nicole Malik 2019-12-03

Exciting Plant-Based Meals without the Mess Plant-based cooking just got easier than ever! Cleanup is a snap when your dinner cooks in one dish, and getting more plants into your diet is downright delicious with approachable yet inspired recipes like: Crispy Black Bean Chilaquiles Hoisin-Glazed Stuffed Acorn Squash Jamaican Jerk Veggie & Pineapple Lettuce Wraps Louisiana-Style Cajun Jambalaya Creamy Pumpkin Risotto with Fried Sage Chickpea Burgers with Sweet Mustard Sauce Street Corn Pita Pockets Mango Tango Pesto Pasta Balsamic Strawberry & Avocado Quinoa You won't find any salads or tofu here! Perfect for vegans, vegetarians and veggie-loving omnivores alike, this book centers on whole food recipes for more nutritious, satisfying meals without sacrificing flavor. Even on your busiest weeknights, these simple yet delicious meals will please the whole family with time to spare.

Happy Vegan Food - Bettina Campolucci Bordi 2022-01-06

In *Happy Vegan Food*, Bettina Campolucci Bordi shares a collection of easy and delicious plant-based recipes that anyone can incorporate into their busy life. With recipes including Hearty Buckwheat Waffles, a tasty Korean Pancake, a delicious yet quick One Pot Curry in a Hurry, and the decadent Hazelnut Bites, Bettina proves that nutritious food doesn't have to be restrictive. *Happy Vegan Food* is designed to take you through your busy day by including ideas for breakfast, lunch, dinner, meals for one, desserts and snacks, and will easily meet the needs of any modern

household. Whether you're looking to eat more veggies or have decided to turn vegan but don't want to compromise on taste, *Happy Vegan Food* is the perfect book for you.

Vegan Comfort Cooking - Melanie McDonald 2019-07-09

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.

15-Minute Vegetarian Recipes - Susann Geiskopf-Hadler 2006-01-01

Over 200 delicious, easy vegetarian recipes you can make after work! With only 15 minutes (including prep time), and a few basic ingredients, you can whip up a tasty dish that will please everyone in your household. There are even meat variations for the carnivores among you! Mouthwatering recipes include: Linguine with Walnuts, Garlic, and Chili Peppers; Grilled Eggplant with Salsa Fresca; 10 Easy Omelettes; and Broccoli Bisque.

30-Minute Vegan Dinners - Megan Sadd 2019-02-05

Stay In, Save Time, Eat Vegan! This brilliant cookbook reveals the secrets to cooking dinners that you crave—the kind that comfort, nourish and inspire you, without a ton of work. With every recipe clocking in under 30 minutes (prep included!), anyone can enjoy incredible plant-based meals every night of the week. Fabulous recipes like Roasted Cauliflower Romesco Tacos, Spicy Buffalo Tempeh Wraps or Date Night Truffled Mac 'n' Cheez mean you can cut back your restaurant spending by making your own photo-worthy dishes at home.

Megan Sadd has your back with smart tips for cooking efficiently, and a recipe for every mood you may find yourself in. Many of these amazing meals are gluten-free to boot, helping you maximize healthy eating in as little time as possible. These vegan dinners will satisfy the herbivorous and the omnivorous (and not just on Meatless Monday)! Whether you're craving Jerk Lettuce Wraps with Caramelized Pineapple or Texas-Style Chili with Cashew Sour Cream, these easy plant-based dinners are more than salads and stir-fries—they're fun, fast and scrumptious.

[Vegan Comfort Classics](#) - Lauren Toyota 2018-03-01

Feed your face with satisfying, delicious food. Vegan Comfort Classics is a collection of 101 mouth-watering recipes that combine innovative plant-based cooking with flavoursome comfort food. YouTube sensation Lauren Toyota of the hit vegan channel, Hot for Food, offers indulgent, crave-worthy dishes such as Courgette-Onion Bhajis, Mac 'n Cheese Onion Rings, Herb-loaded Sausage Rolls, Spicy Peanut Noodles, Waffle-topped Cottage Pie, Stuffed Crust Pizza, Raspberry Funfetti Pop Tarts, Fudgy Brownies as well as a whole chapter of delicious melty, stacked sandwiches and essential sauces to make any meal awesome. Each and every tempting recipe is photographed. This is modern, tasty food made for weeknights, sharing with friends at the weekend, late-night munchies and beyond.

[A Couple Cooks - Pretty Simple Cooking](#) - Sonja Overhiser 2018-02-06
Popular husband-and-wife bloggers and podcasters (acouplecooks.com) offer 100 recipes with an emphasis on whole foods and getting into the kitchen together. The couple's non-diet approach features simple lifestyle changes to make healthy cooking sustainable, rather than a short-term fix. A love story at its finest, Alex and Sonja Overhiser first fell for each other--and then the kitchen. In a matter of months, the writer-photographer duo went from eating fast and frozen food to regularly cooking vegetarian meals from scratch. Together, the two unraveled a "pretty simple" approach to home cooking that kicks the diet in favor of long-term lifestyle changes. While cooking isn't always easy or quick, it can be pretty simple by finding love in the process. A Couple Cooks | Pretty Simple Cooking is an irresistible combination of spirited writing,

nourishing recipes with a Mediterranean flair, and vibrant photography. Dubbed a "vegetarian cookbook for non-vegetarians", it's a beautiful book that's food for thought, at the same time providing real food recipes for eating around the table. The book features: 100 vegetarian recipes, with 75 vegan and 90 gluten-free options A full-color photograph for every recipe Recipes arranged from quickest to more time-consuming 10 life lessons for a sustainably healthy approach to cooking, artfully illustrated with a custom watercolor

Vegan Asian: A Cookbook - Jeeca Uy 2021-08-31

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

[Practically Vegan](#) - Nisha Melvani 2022-03-29

More than 100 delicious, easy, and colorful vegan dinners on a budget from the founder of the massive social media platform Cooking for Peanuts, with a foreword by Jonathan Safran Foer. Nisha Melvani appreciates that it's hard for many people to commit to being 100% vegan. But committing to one vegan meal a day—dinner—is much more

feasible. For those trying to incorporate more vegan meals into your diet, *Practically Vegan* is your go-to weeknight dinner cookbook and the perfect entry to veganism. A registered dietitian nutritionist, Melvani offers solid, tested vegan recipes and a non-militant approach for those wanting to eat less meat. Plant-based cooking will no longer feel intimidating with easy-to-find ingredients that you will use in the kitchen over and over again. Inspired by the flavors she was introduced to while growing up in Jamaica, England, and Canada, as well as her own Indian heritage, Melvani shares over 100 delicious recipes, including Creamy One-Pot Cheesy Broccoli Pasta Soup, Cauliflower-Sweet Potato Curry, Sesame Noodle Veggie Stir-Fry, Mushroom Bourguignon, and more, accompanied by a foreword written by bestselling author Jonathan Safran Foer, who urged Melvani to write this cookbook after feeding his family her recipes. With easy-to-follow directions and recipe substitutions as well as culinary tips and tricks, *Practically Vegan* will be the helping hand you need to prepare a vegan dinner for yourself or your family with confidence.

15-Minute Vegan Meals - Janet Gronnow 2022-04-26

Undeniably Good, Unbeatably Fast Simple, speedy and satisfying—these vegan recipes check all the boxes for the perfect weeknight meal. Even if you are low on time and energy, you don't need to sacrifice your health. Janet Gronnow's creative approach shows you how to pack plant-based protein and healthy fats into your dinners to give you the flavors you want with the nutrition you need. And all in just 15 minutes! Feel reenergized at the end of a long day with vibrant and nourishing bowls such as the Buffalo Tempeh & Avocado Bowl with Vegan Honey Mustard or find comfort with hearty pastas like the Sun-Dried Tomato Alfredo Penne with Broccoli. Janet's recipes are easy to follow, utilizing her smart cooking methods and simple shortcuts, along with affordable, easy-to-find ingredients. This collection is full of flavors inspired by a variety of cuisines that will keep your tastebuds happy. Every page will amaze you with what you can create in such a short amount of time.

Isa Does It - Isa Chandra Moskowitz 2013-10-22

Recipes, tips, and strategies for easy, delicious vegan meals every day of

the week, from America's bestselling vegan cookbook author. How does Isa Chandra Moskowitz make flavorful and satisfying vegan meals from scratch every day, often in 30 minutes or less? It's easy! In *Isa Does It*, the beloved cookbook author shares 150 new recipes to make weeknight cooking a snap. Mouthwatering recipes like Sweet Potato Red Curry with Rice and Purple Kale, Bistro Beet Burgers, and Summer Seitan Saute with Cilantro and Lime illustrate how simple and satisfying meat-free food can be. The recipes are supermarket friendly and respect how busy most readers are. From skilled vegan chefs, to those new to the vegan pantry, or just cooks looking for some fresh ideas, Isa's unfussy recipes and quirky commentary will make everyone's time in the kitchen fun and productive.

Home-Cooked Vegan Comfort Food - Celine Steen 2013-09-01

DIV[This book was originally published with the title *Hearty Vegan Meals for Monster Appetites* (Fair Winds Press, 2011)]/divDIV Calling All Insatiable Appetites! /divDIV To anyone who's ever thought "œa meal without meat is a terrible thing to eat," we've got news for you: You're about to sink your teeth into some of the best food you've ever eaten. Food that happens to be vegan but is so full of hearty flavor and taste that even your non-vegan guests and family members will be left wondering if they just ate a meatless meal or a Thanksgiving feast./divDIV Inside, you'll be treated to a vast collection of more than 200 "œsecret weapon" recipes from authors Celine Steen and Joni Marie Newman, two plant-based pros who know what it takes to wow the socks off of anyone with straight-up great food. From Banana Split Waffles to Ultimate Patty Melts, they'll show you (and your meat-loving guests) that eating vegan doesn't mean sacrificing flavor, but rather enhancing it using the natural flavors found in fruits, vegetables, grains, spices, herbs, and more./divDIV Recipes include:/divDIV - Baked Cinnamon Sugar Donut Holes/divDIV - Hearty Breakfast Bowl/divDIV - Chocolate Stout Chili/divDIV - Sweet Potato Po' Boys/divDIV - Five-Cheese Baked Macaroni and Cheese/divDIV - Crispy Burritos con Carne/divDIV - Garlic Truffle Fries/divDIV - Sun Dried Tomato, Garlic, and Basil Flatbread/divDIV - Strawberry Cream Pretzel

Pie/divDIV- White Chocolate Almond Bars/divDIV- Peanut Butter Rocky
Road Pound Cakes/divDIVWhether youâ€™re looking to impress or

indulgeâ€”or both!â€”Home-Cooked Vegan Comfort Food is your
ultimate source for mean and mouthwatering eats at every meal./div