

## ***Cook Nourish Glow***

NATIONAL BESTSELLER Angela Liddon, author of The New York Times bestselling Oh She Glows cookbooks, returns to offer readers nourishing plant-based dinners bursting with layers of flavor. For more than a decade, Angela Liddon has been one of the biggest names in the healthy cooking blogosphere. Famous for her flavourful, creative, and whole foods approach to plant-based cooking, Angela's recipes are beloved by all, whether you are vegan, plant-based curious, or simply looking to add more energizing ingredients to your meals without sacrificing an ounce of satisfaction. Now, in her third, much-anticipated cookbook, Oh She Glows for Dinner, Angela gives readers her foolproof recipes, tips, and tricks for creating super tasty, always nourishing dinners that will have the whole family glowing from the inside out. In Oh She Glows for Dinner, Angela shares her Glow Getters meal prep plans, helpful make-ahead tips, and favorite seasonal and holiday menus, as well as recipes for one-pot and on-the-glow meals that will help streamline your busy week. Storage and reheating instructions remove time-consuming guesswork and a handy new label index helps you look up recipes based on allergies or food preferences such as gluten-free, freezer-friendly, one pot, nut-free, and more. Angela's thorough, easy-to-follow recipes help you feel like she's cooking with you in your kitchen. With irresistible, light meals like Kitchen Sink Sheet Pan Buddha Bowl and Mediterranean Smashed Chickpea Salad with Tzatziki Aioli and cozy, hearty meals like Portobello Boats with Rosemary-Lentil Crumble and Italian One Pot Buttery Tomato, White Beans, and Farro, dinner can be chock-full of flavour and nutritious at the same time. And don't forget dessert: treats like O Canada! Spiced Maple Cream Torte with Warm Apple Pie Compote and Brain

Child Cherry-Lemon Coconut Cream Pops make mealtimes (and snack times) a little extra sweet while utilizing ingredients you can feel good about. With its inspiring, yet practical approach, Angela's latest collection of feel good recipes will become a dog-eared staple in your kitchen for years to come!

An expert's guide to re-nourishing your mind and body through nutrition by London's leading Harley Street Nutritionist, Rhiannon Lambert (@Rhritrition on Instagram). 'With the rising trend of 'healthy eating' many of us have lost touch with the true meaning of nutrition. I want to take us back to basics with my simple approach to eating well, free from dieting and restriction. Food should be a positive aspect of life, offering enjoyment, fuel and happiness for both the mind and body.' Grounded in scientific evidence, in this part handbook and part cookbook, Rhiannon shares her food philosophy to inform, inspire and help you fall back in love with food. Following the structure of a consultation with Rhiannon at her Harley Street clinic, Rhritrition, discover the foundations for a happy, healthy relationship with eating once and for all - and learn how to create delicious, nourishing meals with ease, from her simple Re-Nourish Menu which is adaptable for a vegan and vegetarian diet alike. Re-Nourish also includes sections on Weight and the Gut; Fuelling Fitness; A Balanced Plate; Blood Sugar; Food and Mood; Mindful Eating and Sleep. 'In a world full of confusing nutritional advice, Rhiannon Lambert is a beacon of sense' - the Independent

Following the phenomenal success of her first book, Eat. Nourish. Glow, Amelia is back with a much-awaited cookbook. Containing over 100 delicious and easy-to-prepare recipes, Cook. Nourish. Glow will equip readers with the skills and knowledge to improve their health while empowering them to cook with confidence. Chapters will cover cooking in

the simplest terms, featuring step-by-step visuals designed for the novice chef; how to use and prepare staple pantry ingredients; eating on the go; a 'naughty' chapter - because living healthily is about consistency, not perfection - and a chapter full of dishes designed combat gut-related issues. Embrace the ancient healing power of plants with more than 100 whole-food, plant-based, gluten-free herbal recipes, as well as mindfulness and holistic lifestyle practices, designed around the most common health concerns of modern women. Did you know you have access to a potent and sophisticated apothecary—right in your own kitchen? Plants, specifically herbs and spices, have been used for centuries as part of holistic healing traditions around the world to promote health, longevity, and beauty. And as more people become afflicted with chronic stress-based conditions, from inflammation and food allergies to anxiety and depression and menstrual irregularities, a whole new generation is rediscovering nature's power for long-term wellness. In *Root & Nourish*, wellness experts Abbey Rodriguez and Jennifer Kurdyla teach women how to incorporate plant medicine into everyday life through food and self-care. Organized into three areas of health concerns prevalent in women today—digestion, mental health, and female reproductive hormonal health—these affordable, seasonal, and sustainable recipes, drawn from Western herbalism and Ayurveda, are designed to help you curate a personalized herbal apothecary that will serve you for a lifetime. Inside you'll find dishes including: - Thai Peanut Stir-Fry with Tofu to tackle gut health - Heartwarming Vegan Chili to promote mental health - Adaptogenic Chocolate Chip Cookies for female reproductive health Once you come to learn which ingredients offer you the nourishment you need, whether in the moment or to support chronic conditions, you will understand your body—and yourself—as you never have before: as nature intended.

A Year of Beautiful Eating

Eat Beautiful

Good Food for Bad Vegans

The Nutritional Approach to Naturally Gorgeous Skin

Good to Glow

Feel-Good Food

Debunk the Diet Myths and Learn How to Eat Well for Health and Happiness

A Good Food Day

*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.*

*Foreword by Sienna Miller. World-renowned beauty and make-up expert Wendy Rowe knows skin inside out. In this refreshing beauty book, Wendy will teach you how to keep your skin healthy and let your inner and outer beauty shine. Wendy has devised over 70 easy and delicious recipes specifically designed to*

*feed your skin with the nutrients it needs to glow. Each of the recipes correlates to an essential skin-feeding ingredient that will help target specific skin problems and common complaints. From cucumbers, 'the internal cleanser', to limes, 'the natural astringent' and carrots, 'the immunity booster', there are also breakdowns of the vitamins and nutrients each of these familiar ingredients provide. And not only will there be methods for feeding your skin, there will also be suggestions on how to keep your skin pampered with recipes for homemade masks, scrubs, mists, cleansers and toners, as well as an informative troubleshooting section for confidence-zapping skin problems. Wendy provides specific advice for foods to embrace or avoid depending on your skin. Split into the four seasons, this stunning book can be dipped in and out of, or followed like a seasonal plan, and will ensure that you achieve beautiful, radiant skin all year round.*

*In GET THE GLOW nutritional health coach to the stars Madeleine Shaw shows you that eating well can easily become a way of life, resulting in the hottest, healthiest and happiest you. Healthy eating shouldn't be about fad diets, starvation or deprivation. Instead, Madeleine's philosophy is simple: ditch the junk and eat foods that heal your gut so you can shine from head to toe and really get the glow. Lavishly illustrated with sumptuous*

*photography, GET THE GLOW is a cookbook to be savoured. Madeleine shares 100 delicious, wheat- and sugar-free recipes bursting with flavour and nutritional value leaving you feeling full and nourished. Every mouth-watering dish is easy to make, contains ingredients that can be found in your local supermarket and won't break the budget. You'll lose weight, feel healthier and will glow on the inside and out. Including a six-week plan and advice on kitchen cupboard essentials and eating out, Madeleine's down-to-earth and practical guidance will help you to embrace GET THE GLOW as a lifestyle for good. This book will inspire you to fall back in love with food, life, and yourself.*

*"I think it was Henry James who said that the two most beautiful words in the English language were 'summer afternoon', and I have to say that I wholeheartedly agree with him." In this brand new ebook nutritional therapist Amelia Freer shares exclusive mouth-watering recipes to help you nourish your body and step into summer. The recipes are accompanied by beautiful photographs and are free from gluten, refined sugar and dairy. Amelia will give you confidence in the kitchen, equipping you with the knowledge of which fruit and vegetables are in season, tasty barbecue ideas and delicious meals to feed friends and family with. The recipes include: · Monkfish kebabs · Chicken z'atar skewers · Heritage tomato salad · Raspberry and*

*lemon muffins So get set to be inspired and get healthy for summer.*

*The 10-Day Plan*

*Eat. Nourish. Glow – Winter*

*Lose weight, feel great, and transform your relationship with food*

*Re-Nourish*

*Super Simple Plant-Based Recipes for Every Day*

*Nourish your skin from the inside out*

*Glow*

*Good Clean Food*

The easiest way to make healthy—and delicious—frozen pops at home If you like smoothies, you'll love Glow Pops. Blogger Liz Moody takes your favorite treat to the next level with 55 nutrient-filled recipes that will make you glow from the inside out. They're fast, flexible, and packed with superfoods to boost your brain power, clear your skin, rev your metabolism, and much more.

Whether you like the classics—think Chocolate Fudge, Cookie Dough, and Neopolitan—or prefer more adventurous combinations like Turmeric Golden Milk, Avocado Chile Lime, and Strawberry Cardamom Rose Lassi, Glow Pops has a pop for every palate. It's as easy as a whiz in the blender and a pour into molds. The hardest part is waiting for the pops to freeze!

"Delicious, nourishing recipes from the world's healthiest cafes, hotels, spas, experts and celebrities ... Tali Shine and Steph Adams have handpicked a selection of gluten-free recipes ... your go-to guide complete with useful health tips and a glossary of international hotspots all in

one"--Publisher's description.

Vegan Recipes That'll Punch Your Taste Buds in the Mouth Natalie Slater has been described as "Martha Stewart meets Iron Maiden," taking vegan cooking to places it has never been before. Influenced by slasher films, pro-wrestling, punk rock and heavy metal, her quirky-yet-delicious comfort foods are a refreshing take on vegan eating with award-winning flavors. Along the way, her off-color humor, irreverent rants and density of pop-culture references will make you laugh out loud. Inside this high-energy cookbook you'll find recipes for Bike Messenger Brownies—inspired by the espresso-infused chai latte these speed demons use to fuel up; and Crouching Cornbread, Hidden Broccoli—Natalie's sneaky way of getting her son to eat vegetables. Other creations include the Grilled Mac 'n' Cheez Sandwich, Taco Lasagna, Chick-O Cheesecake, and her Shepherd's Pie Pizza, about which she writes, "Some people were born to rock n' roll. Others were born to ride. I was born to put mashed potatoes on pizza." Bake and Destroy was named one of the most anticipated cookbooks of the year by VegNews.

Looking after yourself has never been easier or more straightforward than with Amelia's Freer's Simply Good For You - over a hundred delicious, quick and non-nonsense recipes that are as healthy as they are tasty '100 LIGHT & COLOURFUL RECIPES. TASTY STUFF' METRO 'ONE OF THE BEST HEALTHY COOKBOOKS' MAIL ONLINE The delicious new cookbook from the No. 1 bestselling author and leading nutritionist Amelia Freer \_\_\_\_\_ Amelia Freer is a No. 1 Sunday Times



bestselling author and renowned nutritional therapist, who A-listers turn to when they want to look and feel great. In this beautiful cookbook, discover 100 quick and easy recipes for varied and tempting dishes that are, quite simply, good for you. Recipes include: -  
BREAKFAST - Butternut Baked Beans, Fruity Breakfast Crumble Bars · LUNCH - Lentil & Lemon Chicken Salad, Vegetable & Feta Fritters · DINNER - Harissa Prawn Skewers with Herbed Broccoli rice, Slow Cooked Pulled Pork with Apple Slaw, One Tray Roasted Winter Salad · SWEET THINGS - Chocolate Raspberry Pots, Coconut & Almond Pear Crumble Inside you'll also find lots of top tips for healthy eating on a budget, ingredient swaps, and kitchen staples. 10% of the author's proceeds from this book will be donated to Women Supporting Women, an initiative of the Prince's Trust, registered charity no. 1079675

Radiant

10 Easy Steps for Losing Weight Looking Younger and Feeling Healthier

Everything You Always Wanted to Know About Whole Foods But Were Afraid to Ask

Nourish Bowls

Reconnecting With Your Creativity to Make the Rest of Your Life the Best of Your Life

Joyous Detox

Zen and Tonic: Savory and Fresh Cocktails for the Enlightened Drinker

Nourish and Glow

***A flavor-packed collection of 65 recipes from the trio behind the premier pops stand in the***

**country, People's Pops. In 2008, three old friends had a hunch that the world deserved a better ice pop. Every summer since, New York City's been taken by storm with out-of-the-box flavors like Raspberries & Basil, Peach & Bourbon, and Cantaloupe & Tarragon from People's Pops. Now, the People behind the phenomenon share their DIY ethos in a breezy cookbook that teaches how to pair ingredients, balance sweetness, and explore fruits (and vegetables and herbs!)--in simple recipes that work with standard ice pop molds or improvised ones. With a chapter devoted to shave ice plus recipes for grownup boozy pops sprinkled throughout, People's Pops proves itself top of the pops.**

**Gold Winner, 2019 Taste Canada Awards - Health and Special Diets Cookbooks Cheeky registered dietitian, food lover, and YouTube star Abbey Sharp is often described as "Nigella Lawson in a lab coat." In her debut cookbook she shares fun, satisfying, and unbelievably healthy recipes that will ignite your love affair with food. In over 100 recipes, Abbey shows us how she eats: healthy and nourishing meals that are packed with flavour like PB & J Protein Pancakes, Autumn Butternut Squash Mac and Cheese, Stuffed Hawaiian Burgers, Chicken, Sweet Potato and Curry Cauliflower, Chocolate Stout Veggie Chili, Chewy Crackle Almond Apple Cookies, and Ultimate Mini Sticky Toffee Puddings. Many of her recipes are plant-centric and free of dairy,**

**gluten, and nuts. Others contain some protein-rich, lean beef, poultry, eggs, and dairy, so there are plenty of delicious recipes for every one and every occasion. Featuring gorgeous photography throughout, *The Mindful Glow Cookbook* is perfect for anyone looking to fully nourish their body, satisfy food cravings, and enjoy every snack, meal, and decadent dessert in blissful enjoyment.**

**National Bestseller *Restore* and energize your health with this stunning collection of plant-based recipes chock-full of powerful, anti-inflammatory foods that heal. Revolutionize your approach to a healthy diet with the power of plant-based foods and follow one simple rule--eat more plants. Whether you are vegan, vegetarian, flexitarian, or meat-eater, we can all benefit from eating more plants for vibrant living. *Eat More Plants* shows you how to transform your diet with powerful anti-inflammatory, nutrient-dense plants, and to create delicious meals to support your immune system, gut health, fight disease, reduce stress, and restore balance. In *Eat More Plants*, registered dietitian Desiree Nielsen shows you a myriad of ways to add the most healthful gluten-free, plant-based foods to every meal. Packed with more than 100 anti-inflammatory recipes to meet the demands of modern life, including *Blackberry Ginger Muffins*, *Edamame Hula Bowl with Almond Miso Sauce*, *Socca Pizza with***

**Zucchini, Olives, and Basil, Creamy Pasta with Smoked Tofu and Kale, Green Machine Burgers, Tahini Date Shakes, Pineapple Ginger Cream Tart, and Cocoa Cherry Brownies. Along with expert advice on understanding inflammation and the power of plants, the book includes a 21-day meal plan to help you eat more plants! The eagerly anticipated companion to the #1 international bestseller *Eat. Nourish. Glow.*, filled with fabulous recipes for making a whole-foods based lifestyle easy and delicious. In her international bestseller *Eat. Nourish. Glow.*, celebrity nutritionist Amelia Freer introduced her whole-foods philosophy and provided ten easy steps to help you look younger, lose weight, and feel great. In *Cook. Nourish. Glow.* she builds on the handful of recipes in her previous book, offering 100 wholesome dishes and meals illustrated with beautiful photos and step-by-step visuals. Amelia's simple but delicious recipes and tips make living a healthy lifestyle effortless. From preparing and using wholesome pantry staples to whipping together on the go meals and snacks; cooking gut-friendly foods to baking a few "naughty" treats, Amelia equips you with the skills and knowledge you need to cook with confidence and improve your health with every bite.**

**Reboot Your Health with Food That Tastes Great  
Glow15**

**Over 100 Anti-Inflammatory, Plant-Based Recipes**

**for Vibrant Living**  
**Eat. Nourish. Glow - Spring**  
**Your Complete Plan and Cookbook to Be Vibrant**  
**Every Day**  
**The Mindful Glow Cookbook**  
**Eat. Nourish. Glow.**  
**Christina Cooks**

*The fourth in a series of four seasonal e-shorts from London-based nutritional therapist Amelia Freer.*

*Is a vegan diet healthier? Should I try going low-carb? Is it always a bad idea to skip a meal? Are superfoods all they're cracked up to be? Is fat still bad for you? Can I eat to improve my chances of conceiving? Science of Nutrition cuts through the noise of conflicting diet advice with clear answers backed up by the very latest research. Recognising that there is no one-size-fits-all when it comes to nutrition, this ground-breaking ebook has the answers to all your food-related questions, covering every conceivable topic - from gut bacteria to weight management, to heart health and immune support, to vegan diets and intermittent fasting, and everything in between. With an accessible Q&A*

*approach and informative graphics, this nutrition ebook will debunk popular food myths and diets, redefine nutrition in the modern world, and enable you to make informed decisions that are best suited to you, about what, when, and how to eat. The ebook's easily digestible and evidence-based advice empowers you to explore the benefits and importance of nutrition, alongside the downright misleading when it comes to the world of food and diet, and to equip yourself with the knowledge and confidence to assess and enhance your approach to nutrition. The #1 international bestseller—now available in an updated American edition. Ditch fad diets forever and achieve lasting weight loss and vibrant health with this simple and proven ten-step plan from the nutritional therapist and celebrity consultant who is taking the world by storm. Plagued by a host of health issues throughout her twenties—including severe fatigue, skin problems, and excess weight—Amelia Freer struggled to make it through her busy day as the personal assistant to the Prince of Wales. When she*

discovered that what she ate had a major impact on how she felt, she made simple yet radical changes to her diet—no more sugar, dairy, or processed foods—and began feeling better almost immediately. Improving her health inspired her to transform her life: She quit her job, went back to school, and became a nutritionist. In *Eat. Nourish. Glow.*, Amelia shares the simple changes that have helped her, as well as her famous clients such as Sam Smith and Boy George, achieve dramatic results. In ten easy steps, *Eat. Nourish. Glow.* shows you how to gradually wean yourself off of gluten, sugar, and dairy; quit the snack habit; cut back on caffeine and alcohol; and incorporate nutrient-rich foods into your daily diet. Amelia also offers twenty-five delicious and simple recipes for every meal—including dessert—to ensure that your cravings for delicious foods are more than satisfied. Written in her gentle, friendly, and humorous voice, this essential guide feels like an in-person consultation with Amelia—readers will feel supported, not scolded. With

gorgeous color photos and beautiful design throughout, *Eat. Nourish. Glow.* will inspire you to shift your food habits and get healthy, once and for all.

The creator of the Clean Food Dirty City brand shares 100 simple, vibrant, gluten- and dairy-free recipes for looking and feeling your best. In her debut cookbook, *Good Clean Food*, health coach Lily Kunin shares plant-based recipes for irresistibly clean, wholesome food. With Lily's less-is-more approach, you'll learn how to create nourishing dishes, bowls, salads, smoothies, and more using gluten- and dairy-free ingredients. Her delicious recipes are complemented by the same vibrant, textured, and stunning photography that has become a trademark of her popular site Clean Food Dirty City. Organized by the way that food makes you feel—awakened, nourished, cleansed, restored, sustained, and comforted—*Good Clean Food* highlights key ingredients that support healthy eating and clean living. The book contains a flavorful mix of recipes, including: Falafel Bowl



*with Mediterranean Millet and Green Tahini Walnut Taco Salad + Avocado Pesto Zucchini Noodles Evergreen Detox Bowl Sunny Immunity Smoothie Bowl Salted Caramel Bonbons* The book also features a “Bowl Builder” section that walks readers through the process of building the perfect grain bowl, and provides helpful advice on how to stock a healthy kitchen and prep for the week ahead. Helpful tips and recipes instruct on using the same ingredients from your pantry for beauty enhancement, like a raw honey-turmeric facemask and rosemary-coconut oil hair treatment. “I love this vibrant, welcoming cookbook! Instead of structuring itself around rigid rules and restrictions, it leads by delicious example—first with Lily’s story of how she healed herself through food, and then, most importantly, with dozens of fresh, wholesome, super-enticing recipes.” —Lukas Volger, author of *Bowl*  
*The Science of Nutrition*  
*An Herbal Cookbook for Women's Wellness*  
*Life Glows On*  
*Eat. Nourish. Glow*  
*Bake and Destroy*

*Nourishing Plant-Based Meals to Keep You Glowing*

*Glow Pops*

**Cook. Nourish. Glow. 120 Recipes That Will Help You Lose Weight, Look Younger, and Feel Healthier**  
**Harper Wave**

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](http://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!**

**Healthier Together is all about nourishing and cooking for your body and your soul--and the best way to accomplish that is with another person. Food writer and health blogger Liz Moody once followed trendy diets and ate solely for fuel, not for flavor. That changed when she met her soon-to-be-boyfriend and they started cooking nutrient- and vegetable-rich meals. She not only fell in love with food again, but she also discovered that setting goals and sticking to them is easier and more gratifying when paired with someone else. Mincing garlic and sautéing onions together eventually led the couple to marriage--proving that good food really is the universal connector! These 100+ flavor-packed recipes are designed to be cooked and enjoyed by two people, plus they're all gluten-free, dairy-**

**free, and plant-centered. They include homemade alternatives for all the foods you love to share, such as brunch, takeout, and sweet treats. Indulge in Cardamom Banana Bread Pancakes with Candied Coffee Walnuts, Cornflake "Fried" Chicken, General Tso's Cauliflower, and Chocolate Tahini Brownie Bites. Pick your partner--near or far--and get ready to get healthy. Provides recipes for nutritious meals that emphasize the natural flavors of key ingredients and are pleasing to a food lover's palate, including options for every meal of the day as well as a list of pantry staples.**

**Nutrition for Beauty, Inside and Out**

**Oh She Glows for Dinner**

**100 quick and easy recipes, bursting with goodness**

**Simple and Nutritious Balanced Meals in a Bowl**

**Radiant Recipes for Being the Healthiest,**

**Happiest You**

**Eat More Plants**

**Nourish & Glow: The 10-Day Plan**

**55 Recipes for Ice Pops, Shave Ice, and Boozy**

**Pops from Brooklyn's Coolest Pop Shop [A Cookbook]**

'The nutritionist who will change the way you eat for ever' The Telegraph Get a head-start and prepare to NOURISH AND GLOW IN 2018 with Amelia Freer's 10-day plan to help you lose weight, feel great and kick-start a lifetime of healthy eating. Nourish & Glow: The 10 Day Plan is THE essential guide for all

those committed to living a healthier, happier life.  
----- Discover a healthier and happier you with with the UK's leading nutritional therapist and bestselling author Amelia Freer, as she shares the secrets that see celebrities from around the world knocking at her door. Victoria Beckham, singer Sam Smith, Boy George, Lisa Snowden and Kirstie Allsop are among her transformed clientele. 'Amelia Freer has taught me so much about food... [you] have to fuel your body correctly' Victoria Beckham 'Amelia Freer is amazing... I've lost over two stone' Kirstie Allsopp 'Amelia Freer has helped me lose over a stone in two weeks' Sam Smith ----- In Nourish & Glow: The 10-Day Plan, Amelia uses client case studies and evidence-based guidance to show you how fundamentally transform the way you shop, cook and eat - now and for ever. Forget the confusion and negativity surrounding diets and healthy eating, Amelia's liberating and energizing plan will equip you with everything you need to develop and implement a lifetime of balanced eating that is unique to you. This ultimate guide includes: - 50 exclusive gluten-, dairy- and refined sugar-free recipes - Vegan alternatives for every day - Amelia's Positive Nutrition Pyramid to ensure you're eating all the essential nutrients - A 10-day plan that has been developed and refined over Amelia's decade of work as a nutritional therapist Full of delicious, nutritionally balanced recipes, practical guidance and the secrets of Amelia's nutritional practice, this essential, simple handbook will ensure you change your relationship with food and diets, not just for ten days, but for life. Give Amelia ten days and she will change how you think about food for life.

Green drinks gone boozy Green drinks gone boozy! Create your own delicious cocktails using ingredients you can find in your own backyard, windowsill, or local farmer's market. Learn to make your own simple syrups and infusions with immune boosting fruits, herbs and veggies that will leave you feeling refreshed and energized. Lavishly illustrated with full-color photographs and offering over 100 fun, simple, and delicious cocktail recipes, *Zen and Tonic* lets you infuse your life and drinks with healthy, wholesome, revitalizing ingredients. Complete with a thorough introduction to today's producers of organic and quality spirits, and a spotlight on the wholesome herbs, spices and super foods featured in the recipes, *Zen and Tonic*, brings a fresh twist to the classic toast: "Let's drink to your health!"

75 recipes for beauty from the author of *Zen and Tonic*. Beautiful radiance is more than skin deep. What we eat directly affects the appearance of our complexion and determines how we age. Diets rich in protein, healthy fats, and good carbohydrates, such as fresh fruit and vegetables, not only yield beautiful skin, but also have protective and preventative qualities that slow the aging process. With guidance from holistic health coach Jules Aron, eating for beauty is simple and pleasurable—a great experience inside and out. Seventy-five simple, fun recipes include: Rejuvenating Hibiscus Rose Tonic Energizing Raw Chocolate Beauty Bites Detoxifying Honeydew and Cucumber Gazpacho Green Goddess Frozen Pops Lavishly illustrated with color photographs, *Nourish and Glow* lets you indulge in snacks, soups, salads, and desserts you can feel good

about.

Replenish and rejuvenate your postpartum body with these 75 easy, healing, and protein-rich recipes designed with new moms in mind. After giving birth, most mothers are well-versed in feeding patterns and schedules for their little ones, yet little attention is given to their own nutrition. The Postnatal Cookbook offers 75 simple, easy-to-prepare recipes for truly nourishing the postnatal body—what is ultimately best for both mother and baby! Written by a registered dietitian and lactation consultant, these delicious recipes are specially formulated with the nutritional needs of a new mom's fourth trimester. Inside you'll find: - Quick and easy protein-packed meals like Spinach Egg Bites, Mediterranean Salmon Wraps, and One-Pan Lemon Chicken - Satisfying, nutrient-rich snacks such as No-Bake Bliss Balls and Flax Seed Granola - The nutritional information every postpartum mom needs to eat healthily - And much more! Based on the latest research in nutrition science, this cookbook prioritizes the foundation of whole food, healthy eating for recovering mothers. Nutrients of vital importance to postpartum such as iron, protein, vitamin D, and omega three-rich foods are highlighted in each recipe.

A Science-Based Plan to Lose Weight, Revitalize Your Skin, and Invigorate Your Life

People's Pops

Cook. Nourish. Glow.

Over 100 Vegan Recipes to Glow from the Inside Out  
Eat fresh. Eat seasonal. Glow with health, all year round.

Root & Nourish

Cook. Nourish. Glow

Nourish & Glow: Naturally Beautifying Foods & Elixirs (Pretty Zen)

*Get Your Glow On With Skin-Loving Foods & Homemade Products Improve your skin the way nature intended—with real, fresh ingredients! Nutritional Therapist Nadia Neumann completely transformed her skin by making simple switches to a nourishing, real food diet and natural skincare routine. In Glow, Nadia walks you through the steps to naturally clear, radiant skin from the inside out. Learn the ways that issues inside your body—like inflammation you may not even notice—manifest themselves on your skin as acne, dryness or eczema. On the flip side, get the deets on how common skincare products and routines—like washing your face with harsh cleansers twice a day—can actually make these skin troubles worse. It's science, but Nadia's fun and friendly writing makes these issues easy to understand and fix for good. She'll even spark your creativity in the kitchen with fabulous recipes like glow-getting smoothies, easy lunches and skin-nourishing dinners. Not to mention plenty of fun and unique DIY skincare products like masks, toners, eye creams and face oil blends. Packed with Nadia's stunning photography, no other book will both inform and inspire you like this. Everybody—both young and old—has naturally gorgeous skin just waiting to be revealed; with this*



*book, you will finally get your glow for life. p.p1 {margin: 0.0px 0.0px 13.0px 0.0px; font: 32.0px 'Times New Roman'} p.p2 {margin: 0.0px 0.0px 13.0px 0.0px; font: 11.0px 'Times New Roman'} span.s1 {font: 60.0px 'Times New Roman'} span.s2 {font: 40.0px 'Times New Roman'}*

*Turn your pantry into a storehouse of beauty fuel -- and you'll begin to radiate health from the inside out. From adaptogens and algae to sweet potatoes and turmeric, discover the exquisite flavors and healing magic of whole foods. In this A to Z guide and cookbook of the world's most nutrient-dense foods, chef and nutritionist Mafalda Pinto Leite will illuminate how nature provides everything you need to achieve radiant health. Radiant is about falling in love with pure food and receiving the dynamic life-force fuel these superfoods naturally provide. With the healing potency of raw vegetables, fruits, petals, herbs, roots, nuts, seaweeds, and more, you can age gracefully, ease stress, sleep better, and even feel more confident and creative. The (mostly) raw, vegan recipes highlight these powerhouse foods in unexpected ways, such as with the Rose Quartz Latte, Zen Chia Pudding with Matcha Whip, Moroccan Spiced Salad with Chickpea Popcorn, Into the Sea Salad Bowl, and Chocolate Maca Doughnuts. As you follow Mafalda's joyful "inside out" approach, you'll experience bountiful energy, acute*

*brainpower, balanced hormones, luminous skin, elevated moods, and restored digestion. These transformative recipes are your guide to choosing foods with the potential to change your life. The much-anticipated new book from bestselling author and nutritional therapist Amelia Freer, that will help you transform your relationship with food, for life. In Amelia Freer's most comprehensive book yet, she shares the practices she has developed and refined over years of working with high-profile clients, such as James Corden and Victoria Beckham. It includes a 10-day plan and over 40 recipes that will fundamentally transform the way you grocery shop, cook, and eat--now and for life. With gentle yet authoritative guidance, this book will empower you to achieve a healthier and happier relationship with food, and to discover a way of eating that is right for you. Amelia recognizes that there is no "one-size-fits-all" approach to food, and the simple, delicious recipes she provides are bright, fresh antidotes to what many people envision when they think of eating on a diet. Nourishing yet creative recipes (and their vegan alternatives) like Turmeric & Mango Spiced Chia Pot, Rainbow Abundance Bowl, Salmon Salad in a Jar, Overnight Oat Crumble with Apple, and Falafel Burgers, will leave you satisfied and inspired to embark on a journey of healthy eating for life.*

*National Winner for Gourmand World Cookbook Awards 2017 - Diet Books Globe and Mail- bestselling author, blogger, and holistic nutritionist Joy McCarthy returns with 10-day detox and 100 new detox-friendly recipes to feel fabulous every day Joyous Detox is a healthy plan to detox naturally by following a whole foods-based diet that emphasizes specific detox-friendly foods that are simply delicious and fully nourishing. Give your body a break from certain foods, including food additives, sugar, dairy, gluten, bad fats, and toxins. Like the thousands who have made the choice to feel refreshed, healthier, and happier with Joy's popular 10-day detox plan, you'll benefit from a revved-up metabolism, banished sugar cravings, improved digestion, increased energy, better sleep, glowing skin and shiny hair, weight loss, increased libido, lowered blood pressure, and more! Discover how good your body was meant to look and feel. Joyous Detox will help you eat and live joyously with 100 filling yet detoxifying recipes. Detox without deprivation while you enjoy Joy's Strawberry Oat Mini Pancakes, Juicy Chicken Spinach Burgers, and naturally sweetened treats like Chocolate Chia Mousse. If you are looking for a way to reconnect with healthy eating, you'll find a 2-day reboot plan for times when your diet needs a quick adjustment, and a full 10-day detox plan (omnivore, vegetarian,*

*and vegan) that can easily be extended for any number of weeks. You'll feel so amazing that you'll want to follow Joy's detox plan all year long--and that's great too! In just 10 days, you're sure to feel nourished and inspired to live a healthy lifestyle.*

*120 Recipes That Will Help You Lose Weight, Look Younger, and Feel Healthier*

*The Cookbook*

*Eat Pretty*

*Healthier Together*

*A Simple Way to Eat Well*

*The Postnatal Cookbook*

*Delicious and Easy Recipes That Will Nourish You from the Inside Out*

*Get in the Kitchen with Your Partner, Friends, Or Coworkers--Look and Feel Amazing*

“Dust off those what-ifs and get ready to glow on.”—Book Perfume “This is exactly the book I needed right now.”—Looking on the Sunnyside “Filled with inspiring quotes and strategies.”—New York Journal of Books Packed with fun ideas and solid, practical strategies for reconnecting with your creativity and making the rest of your life the best of your life. Ditch all those worries about getting older and embrace what can be the most vibrant and empowering chapter of your life. Equal parts creativity guide, mood boost, midlife manifesto, self-help salve, and breath of fresh air. 100% witty, wise and generous Claire Cook, who

shares everything she's learned on her own journey that might help you in yours. Filled with great stories and insider tips. If you're a forty-to-forever woman who's interested in making your life glow on, don't miss this inspiring and motivating book.

"Whether you're a writer, artist, or crafter in need of a boost, or someone who (incorrectly!) tells yourself you're not creative (you are!), this book is a much-needed balm to the soul."—Book Perfume

"It's a how-to 'Cook-book' filled with wonderful ideas to help you locate that spark and use that new-found innate creativity to keep yourself busy, productive—and happy—during difficult times like pandemic shutdowns and post-

shutdowns."—Pamela Kramer "From one reader to another, you can never go wrong reading one of Claire Cook's books."—Vicky G.

"Life Glows On gave me the encouragement I needed when I desperately needed it. I don't usually read

nonfiction, but the great stories make this book feel as if you're reading a novel."—Donna H. "[Cook's] poignancy and sassy humor resonate with readers; her theme of reinvention uplifts and inspires."

—Savannah Magazine "A beach tote couldn't ask for more."—Kirkus

"Claire Cook has an original voice, sparkling style, and a window into family life that will make you laugh and cry."—Adriana

Trigiani "Charming, engagingly quirky, and full of fun, Claire Cook just gets it."—Meg Cabot "Claire

Cook is wicked good.”—Jacquelyn Mitchard “Cook’s humor and narrative execution are impeccable.”—Publishers Weekly “Cook has a light, fun voice and always infuses her stories with great wit and heart.” -Cape Cod Times “Cook’s penchant for hitting the emotional sore spot and combining it with humor hits the mark.”—New York Journal of Books “It is never too late to find your place in the world.”—San Francisco Book Review

Based on Nobel Prize-winning research, an easy-to-follow lifestyle plan for losing weight, looking younger, and feeling energized.

Lose weight, feel great and kick-start a lifetime of healthy eating in 2020 with Amelia Freer's simple 10 day plan 'The nutritionist who will change the way you eat for ever' The Telegraph \_\_\_\_\_

Discover a healthier and happier you with with the UK's leading nutritional therapist and bestselling author Amelia Freer, as she shares the secrets that see celebrities from around the world knocking at her door. 'Amelia Freer has taught me so much about food... [you] have to fuel your body correctly' Victoria Beckham 'Amelia Freer is amazing... I've lost over two stone' Kirstie Allsopp 'Amelia Freer has helped me lose over a stone in two weeks' Sam Smith \_\_\_\_\_ Full of delicious, nutritionally

balanced recipes, practical guidance and the secrets of Amelia's nutritional practice, this essential, simple handbook will ensure you change

your relationship with food and diets, not just for ten days, but for life. Amelia uses client case studies and evidence-based guidance to show you how fundamentally transform the way you shop, cook and eat - now and for ever. Forget the confusion and negativity surrounding diets and healthy eating, Amelia's liberating and energising plan will equip you with everything you need to develop and implement a lifetime of balanced eating. This ultimate guide includes: - 50 exclusive gluten-, dairy- and refined sugar-free recipes - Vegan alternatives for every day - Amelia's Positive Nutrition Pyramid to ensure you're eating all the essential nutrients - A 10-day plan that has been developed and refined over Amelia's decade of work as a nutritional therapist 'One of Britain's top Super Nutritionists' Daily Mail

The first of four seasonal e-shorts from London-based nutritional therapist Amelia Freer. Forget fad diets, now is the time to make a lasting change and develop a healthy, clean and sustainable relationship with food.

The 10-Day Plan to Nourish & Glow

The Oh She Glows Cookbook

Cook, Nourish, Glow: Step into Summer

Simply Good For You

Super-Easy Superfood Recipes to Help You Look and Feel Your Best: A Cookbook

Simple and Nutritious Recipes to Nourish Your Body

## and Spirit During the Fourth Trimester

### Get The Glow

*Nutrition is the fastest-rising beauty trend around the world. Eat Pretty simplifies the latest science and presents a userfriendly program for gorgeous looks, at any age, that last a lifetime. Buzzwords like antioxidants, biotin, and omega-3s are explained alongside more than 85 everyday foods, each paired with their specific beauty-boosting benefit: walnuts for supple skin, radishes for strong nails. But healthful ingredients are just one aspect of beauty nutrition. Eat Pretty offers a full lifestyle makeover, exploring stress management, hormonal balance, and mindful living. Charts and lists, plus nearly 20 recipes, make for a delicious and infinitely useful ebook—in the kitchen, at the grocer, and on the go.*

*Nutritional therapist and healthy eating expert Amelia Freer has helped her many celebrity clients, including Sam Smith and James Corden, to dispatch fad diets to the distant past whilst guiding them to a rejuvenated future. Now she can do the same for you. Amelia Freer brings a fresh and unique voice to the field of holistic health. In this, her first book, she explains her 10 steps and provides over 25 enticing recipes to get you started on your path to optimum wellness. Amelia guides you gently through her 10 steps: how to detox your store cupboards and restock with alternatives, how to understand the differences between good and bad fats, the dangers of hidden sugar in the food we eat and how to dump the wheat (one of the demons) from your diet. Her ideas are all backed up by the latest findings in the field of nutrition and neuroscience. Amelia includes a mouth watering*



*selection of recipes, from delightful breakfast alternatives, such as Almond, Apricot and Rose Yogurt, light lunch ideas such as Crunchy Crab Salad and delicious mains such as Monkfish with a Broccoli and Ginger Mash. Wow your friends with the fiendish yet healthy sweet alternatives such as the Salted Caramels. There s something for everyone in this book and with Amelia guiding you on the path to better health, losing weight and looking great has never been easier."*

*Nourish bowl, hippie bowl, buddha bowl, rainbow veggie bowl, poké bowl, glow bowl – these are just some of the names given to one of the most prevalent current food trends. Search for any of those names as a tag within Instagram and you'll be treated to a kaleidoscope of images of hearty, wholesome meals in a bowl. The basic premise of the nourish bowl is simple to follow: build a layered bowl with a leafy greens base, add raw or cooked vegetables or fruits, include a protein-rich element along with some healthy fats, keep the carbs to a minimum and then top with a final extra flourish in the form of a dressing, seeds or berries. With countless combinations of vegetables, grains, meat and fish, this book gives meal-time inspiration for creating inventive and delicious bowl of health-giving food. A nourish bowl can be quick and simple to prepare, with many elements being eaten raw. With every recipe photographed, showing the beautiful finished nourish bowl, eating well has never been so enticing or easy. In A Year Of Beautiful Eating, bestselling nutritional health coach Madeleine Shaw shows you how to eat your way to health and beauty all year round. With over 100 nutritious and wholesome recipes packed*

*with flavour and medicinal benefits, Madeleine focuses on the importance of eating in tune with nature and supercharging your plate with what your body needs to look and feel beautiful season by season. Toast the longer days of spring with Lamb Chops with Parsnip Mash and Asparagus; cool off with a Papaya and Peanut Salad in summer; embrace the autumn with a Pumpkin and Red Cabbage Salad with Miso Dressing and indulge in winter with Coconut Chocolate Chunk Cookies. No matter your mood, this is good, wholesome eating, every day of the year.*