

## High Protein Vegan Hearty Whole Food Meals Raw Desserts And More

Five years ago, popular blogger Brandi Doming of The Vegan 8 became a vegan, overhauling the way she and her family ate after a health diagnosis for her husband. The effects have been life-changing. Her recipes rely on refreshingly short ingredients, making them accessible to anyone new to plant-based cooking or seeking simplified, wholesome, family-friendly options for weeknight dinners. All of the recipes are dairy-free and most are oil-free, gluten-free, and nut-free (if not, Brandi offers suitable alternatives), and they meet the needs of an array of health conditions. Each of the 100 recipes uses just 8 or fewer ingredients (not including salt, pepper, or water) to create satisfying, comforting meals from breakfast to dessert that your family--even the non-vegans--will love. Muffins, Fool 'Em "Cream Cheese" Spinach-Artichoke Dip, Cajun Veggie and Potato Chowder, Skillet Baked Mac n' Cheese, and No-Bake Chocolate Espresso Fudge Cake.

Over 100 vegan, whole grain-focused recipes including step-by-step instructions for cooking each protein-rich grain, along with wholesome, plant-based recipes.

"One of the rock stars of the vegan cooking world" (Portland Oregonian), author of Salad Samurai and bestselling coauthor of Veganomicon, Terry Hope Romero is back with 100 recipes devoted to the nutrient that still bedevils vegans: protein. This collection takes a unique, flexible approach to soup making, with variations that make the recipes appropriate for low-carbohydrate, high-protein, lowfat, vegan, and vegetarian diets. Gorgeous full-color photographs and easy-to-follow recipes make these dishes so Wholesome, protein-packed dishes... Cooked automatically! Preparing healthy, delicious plant-based meals at home can be a challenge when you're busy or simply don't like to cook... This Instant Pot cookbook with 71 delicious recipes will help you take the autopilot as these meals only take a few minutes of your time. With amazing combinations of just 8 ingredients, here are exciting oatmeals, hearty risottos, satisfying soups & delicious curries -- with about 25 % of the calories from protein. These dishes complement an active lifestyle and are all about great flavor & minimal hassle. Each recipe includes detailed nutrition facts, recommended storage times, mouth-watering photos & both U.S. and metric measurements for every ingredient. Protein Cookbook, you'll have a go-to source of delicious, protein-packed meals that can be cooked with the press of a button, every day of the week!

Sweet Potato Soul

Forks Over Knives—The Cookbook

Nutrition Guide With 90+ Delicious Recipes (Including 30-Day Meal Plan)

The First Mess Cookbook

The No Meat Athlete Cookbook

Plant-Based High-Protein Cookbook

Whole Grain Vegan Baking

Enjoy the Goodness and Deliciousness of 150+ Healthy Plant-protein Recipes!

Satisfying vegetarian recipes from Veggie and the Beast Where do vegetarians get their protein? From delicious plant-based foods, including beans, nuts, quinoa, raw cocoa, and even dairy. These ingredients are used to their best advantage in this new cookbook. As a vegetarian living with a meat-eating guy, the author has developed recipes for every time of day (or night) that are deliciously satisfying and high in protein. With recipes like Fresh Veggie Quinoa Salad with Lemon Tahini Dressing, Mushroom and Wild Rice Burgers, Quick and Hearty Vegetarian Chili, and Dark Chocolate Black Bean Brownies, the results are outrageously tasty—and completely vegetarian!

In her second book, Richa Hingle applies her culinary skills to international comfort foods. She delivers a wealth of flavor-packed "awesome sauces" and mix-and-match ideas to inspire you to create stunning meal combinations. These unique recipes have amazing depths of flavor, are easy to make, and have allergy-friendly options. Enjoy Richa's wow factor in sensational curries, comforting casseroles, and the next-generation of plant-based burgers, and more. Recipes include: One-Pot Peanut Butter Noodles Green Curry Fried Rice Crispy Kung Pao Cauliflower Chickpea Jackfruit Burgers Alfredo Spinach Pizza Tiramisu Fudge Bars Here are chapters devoted to flavor-packed sauces, soups, sandwiches, breakfasts,sweets, and more. You will also find helpful techniques and mix-and-match ideas that will inspire creativity and provide stunning meal combinations. You will find this book to be indispensable in your kitchen, and the recipes will appeal to both vegans and non-vegans alike.

Discover the Way of the Salad Award-winning chef and Veganomicon coauthor Terry Hope Romero knows her veggies. In Salad Samurai, she's back to teach you the way of the veggie warrior, rescuing salads from their bland, boring reputation and "side" status with more than 100 vibrant, filling entrees. This is your guide to real salad bushido: a hearty base, a zesty dressing, and loads of seriously tasty toppings. Based on whole food ingredients and seasonal produce, these versatile meatless, dairy-free dishes are organized by season for a full year of memorable meals (yes, salad can rock even the coldest days of winter). Dig in to: Spring Herb Salad with Maple Orange Tempeh Deviled Kale Caesar Salad Seared Garlic Chickpeas, Spinach, and Farro Seitan Steak Salad with Green Peppercorn Dressing Herbed Pea Ricotta, Tomatoes, and Basil Mushroom, Barley, and Brussels Harvest Bowl Tempeh Rubenesque Salad Pomegranate Quinoa Holiday Tabouli Seitan Bacon Wedge Salad and many more! With designations for gluten-free and raw-ready options and recipes that are work-friendly, weeknight-ready, high-protein, and loaded with superfoods, Salad Samurai shows you the way of the salad: killer dishes that are satisfying, healthy, and scrumptious. Praise for Terry Hope Romero "This is exceptionally good food for vegans, vegetarians, and the rest of us who are trying to eat a more sustainable, healthy, plant-based diet." - Christian Science Monitor on Vegan Eats World "Exuberant and unapologetic...Moskowitz and Romero's recipes don't skimp on fat or flavor, and the eclectic collection of dishes is testament to the authors' sincere love of cooking and culinary exploration." - Saveur on Veganomicon

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 Confettl 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.

Get all the protein you need with these snap-of-a-finger recipes! Always having fresh, nutritious meals available can be a serious challenge when you're often busy and care about your physique. That's why this cookbook was developed; to make your life in- , and outside the kitchen easier. With amazing combinations of only five ingredients, here are 76 inventive recipes that you can quickly prepare at home, any day of the week. From wholesome pancakes and puddings to exciting bowls and burgers, and hearty salads and snacks -- all 100% oil-free and good for roughly 25 % protein. Out of these 87 protein-rich recipes: - 82 are peanut-free - 72 are nut-free - 72 are gluten-free - 51 are soy-free All recipes list allergen-friendly substitutes. These dishes help you prevent waste and are all about great flavor, minimal hassle and compliment an active lifestyle. Mouthwatering photos, macronutrient breakdowns per portion and recommended storage times are included with every recipe, plus both US- & Metric-measurements! With the '5-Ingredient Plant-Based Cookbook', you'll have access to a lifetime of nourishing, delicious meals with just five simple ingredients.

The Great Vegan Grains Book

76 Quick & Easy Oil-Free Recipes

Fast, Healthy Recipes You'll Want to Eat

Plant-Protein Recipes That You'll Love

100 Easy Vegan Recipes for the Southern Flavors of Smoke, Sugar, Spice, and Soul : A Cookbook

Power Vegan Meals

The Skinnytaste Cookbook

The Vegan Meat Cookbook

*Think it's impossible to crave salads? Think again. It's easy to fall into the rut of making the same salads over and over, but the excuses end now. Salads That Inspire is a cookbook of the most creative, delicious salads you've yet to eat, featuring original combinations of fresh fruits, vegetables, nuts, spices, proteins, grains, cheeses, and dressings. Healthy eating never tasted so good. Get your salad fix on today with:*

- 45 healthy, homemade dressing recipes
- Mason jar layering instructions for over 60 prep-to-go salads
- Tips for toasting spices and nuts, infusing dressings, and making recipes more (or less) gourmet
- A guide to pairing greens and dressings to help you and invent your own salads

*From Arugula Salad with Grilled Watermelon, Pistachios, and Honey-Lime Vinaigrette to Moroccan Chicken Salad with Herbed Quinoa and Spicy Yogurt Dressing, the recipes showcase endless varieties of fresh and flavorful ingredients that will forever change the way you think about and enjoy salad.*

*A vegetarian blogger offers high-protein vegetarian recipes that are hearty and filling enough for her carnivorous boyfriend, including Fresh Veggie Quinoa Salad With Lemon Tahini Dressing, Mushroom and Wild Rice Burgers and Dark Chocolate Black Bean Brownies.*

*The debut cookbook from the Saveur blog award-winning Internet expert on making eating cheap dependably delicious As a college grad during the recent great recession, Beth Moncel found herself, like so many others, broke. Unwilling to sacrifice eating healthy and well—and armed with a degree in nutritional science—Beth began tracking her costs with obsessive precision, and soon cut her grocery bill in half. Eager to share her tips and recipes, she launched her blog, Budget Bytes. Soon the blog received millions of readers clamoring for more. Beth's eagerly awaited cookbook proves cutting back on cost does not mean cutting back on taste. Budget Bytes has more than 100 simple, healthy, and delicious recipes, including Greek Steak Tacos, Coconut Chicken Curry, Chorizo Sweet Potato Enchilada, and Teriyaki Salmon with Sriracha Mayonnaise, to name a few. It also contains expert principles for saving in the kitchen—including how to combine inexpensive ingredients with expensive to ensure that you can still have that steak you're craving, and information to help anyone get acquainted with his or her kitchen and get maximum use out of the freezer. Whether you're urban or rural, vegan or paleo, Budget Bytes is guaranteed to delight both the palate and the pocketbook.*

*Features over one hundred vegan recipes starring beans, from soups and spreads to cakes and cookies, and provides information on soaking and cooking times as well as preparation methods. High-Protein Vegan Meals for a High-Powered Lifestyle In Power Vegan Meals, Maya creates easy meals that are high in protein and flavor and low in prep time, so they're great for athletes as well as healthy, active people. Drawing inspiration from international cuisine and comfort food favorites, Maya has crafted over 75 diverse and flavorful gluten-free, soy-free, dairy-free and plant-based recipes that will keep you energized throughout the day. Recipes range from BBQ Jackfruit with Red Cabbage Slaw and guilt-free Peanut Butter Chocolate Fudge Bites to probiotic-rich Home-Brewed Kombucha and Kimchi. Maya's Four-Seed Granola Bars provide the pre-workout fuel you need to train hard and her Pad Thai and Toasted Chickpea Tacos with Mango Relish make international favorites accessible, leaving you feeling happy, healthy and ready to take on the rest of your day. Whether you're new to the vegan lifestyle or are looking for a way to increase your protein intake, Power Vegan Meals is here to help you meet your health and fitness goals with energizing high-protein and probiotic-rich recipes.*

*The High-Protein Plant-Based Instant Pot Cookbook: Wholesome, Oil-Free One Pot Meals with 8-Ingredients*

*The Vegan 8*

*Vegan, Gluten-Free, Oil-Free Recipes for Lifelong Health*

*A Fresh Guide to Eating Well With 700 Foolproof Recipes*

*High-Protein Plant-Based Recipes for a Stronger, Healthier You*

*100 Cutting-Edge, Ultra-Hearty, Easy-to-Make Salads You Don't Have to Be Vegan to Love*

*The Vegan Bean Cookbook*

*Hearty Whole Food Meals, Raw Desserts and More*

The Great Vegan Protein Book showcases where and how vegans can find and prepare protein-rich foods, including over one hundred tasty and filling recipes.

The high-protein plant-based cookbook.Vegan-friendly. Planet-friendly.Would you like to eat both plant-based and high-protein food but think it is not possible? We have good news for you - it's easy and fun and this book shows you how! Packed full of ideas for starters, snacks, mains, salads, drinks and desserts, it contains a range of possibilities to try out, adapt and make your own. The high-protein plant-based cookbook offers 65+ recipes to inspire you, from refreshing smoothies and party snacks to hearty mains and delicious desserts. All with nutritional information and full-colour photography. - Offers a range of dishes - some easy to make, some more complex. - Unlike other high-protein vegan-friendly cookbooks, all recipes provide at least 20% of calories from protein without using protein powder. - Fewer than 50g carbohydrates and low-calorie with fewer than 400 calories per serving. - Featuring nuts, seeds, legumes, whole grains, fresh fruit, veggies, tofu and tempeh and more for plant-based goodness. - Caters to a range of dietary requirements - many recipes are also gluten free and nut free. - Includes pantry list, soups, snacks, mains, salads, dressings, marinades, desserts and drinks. - 'Planet-friendly' because plant-based, vegan-friendly foods require fewer environmental resources and are therefore kinder to our planet. - Recipes can be tailored to include seasonal and regional fruit and veggies. - Recipes can be thought of as blueprints - to make your own!

Best-Selling vegetarian cookbook destined to become a classic. Everyone knows they should eat more vegetables and grains, but that prospect can be intimidating with recipes that are often too complicated for everyday meals or lacking in fresh appeal or flavor. For the first time ever, the test kitchen has devoted its considerable resources to creating a vegetarian cookbook for the way we want to eat today. The Complete Vegetarian Cookbook is a wide-ranging collection of boldly flavorful vegetarian recipes covering hearty vegetable mains, rice and grains, beans and soy as well as soups, appetizers, snacks, and salads. More than 300 recipes are fast (start to finish in 45 minutes or less), 500 are gluten-free, and 250 are vegan and are all highlighted with icons on the pages. The book contains stunning color photography throughout that shows the appeal of these veggie-packed dishes. In addition, almost 500 color photos illustrate vegetable prep and tricky techniques as well as key steps within recipes.

An acclaimed surgeon specializing in weight loss delivers a paradigm-shifting examination of the diet and health industry ' s focus on protein, explaining why it is detrimental to our health, and can prevent us from losing weight. Whether you are seeing a doctor, nutritionist, or a trainer, all of them advise to eat more protein. Foods, drinks, and supplements are loaded with extra protein. Many people use protein for weight control, to gain or lose pounds, while others believe it gives them more energy and is essential for a longer, healthier life. Now, Dr. Garth Davis, an expert in weight loss asks, " Is all this protein making us healthier?" The answer, he emphatically argues, is NO. Too much protein is actually making us sick, fat, and tired, according to Dr. Davis. If you are getting adequate calories in your diet, there is no such thing as protein deficiency. The healthiest countries in the world eat far less protein than we do and yet we have an entire nation on a protein binge getting sicker by the day. As a surgeon treating obese patients, Dr. Davis was frustrated by the ever-increasing number of sick and overweight patients, but it wasn't until his own health scare that he realized he could do something about it. Combining cutting-edge research, with his hands-on patient experience and his years dedicated to analyzing studies of the world ' s longest-lived populations, this explosive, groundbreaking book reveals the truth about the dangers of protein and shares a proven approach to weight loss, health, and longevity.

High Protein VeganHearty Whole Food Meals, Raw Desserts and MoreCreatespace Independent Pub

Protein Ninja

Whole Food, Plant-Based Recipes to Fuel Your Workouts—and the Rest of Your Life

The High-Protein Vegetarian Cookbook

The Latest and Greatest Methods for Veganizing Anything Using More Natural, Plant-Based Ingredients \* Includes More Than 100 Recipes!

The Great Vegan Protein Book

The Complete Guide to Even More Vegan Food Substitutions

101 Entirely Plant-based, Mostly Gluten-Free, Easy and Delicious Recipes

A Couple Cooks - Pretty Simple Cooking

**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.

A Sports Illustrated Best Health and Wellness Book of 2017 Plant-powered recipes to power you—perform better, recover faster, feel great! A fast-growing global movement, No Meat Athlete (NMA) earns new fans every day by showing how everyone from weekend joggers to world-class competitors can become even healthier and fitter by eating whole plant foods. Now The No Meat Athlete Cookbook—written by NMA founder Matt Frazier and longtime health coach, yoga teacher, and food writer Stephanie Romine—showcases 125 delicious vegan recipes, many inspired by plant-based foods from around the world. Put nourishing, whole foods on the table quickly and affordably, with: Morning meals to power your day (Almond Butter–Banana Pancakes, Harissa Baked Tofu) Homemade sports drinks to fuel your workouts (Cucumber-Lime Electrolyte Drink, Switchel: The Original Sports Drink) Nutrient-packed mains to aid recovery (Naked Samosa Burgers, Almost Instant Ramen) Sweets that work for your body (Two-Minute Turtles, Mango Sticky Rice) Oil-free options for every recipe; gluten-free and soy-free options throughout

Enjoy the goodness and deliciousness of 150+ healthy plant-protein recipes!

Combining the winning elements of proven training approaches, motivational stories, and innovative recipes, No Meat Athlete is a unique guidebook, healthy-living cookbook, and nutrition primer for the beginner, every day, and serious athlete who wants to live a meatless lifestyle. Author and popular blogger, Matt Frazier, will show you that there are many benefits to embracing a meat-free athletic lifestyle, including: - Weight loss, which often leads to increased speed- Easier digestion and faster recovery after workouts- Improved energy levels to help with not just athletic performance but your day-to-day life - Reduced impact on the planet Whatever your motivation for choosing a meat-free lifestyle, this book will take you through everything you need to know to apply your lifestyle to your training. Matt Frazier provides practical advice and tips on how to transition to a plant-based diet while getting all the nutrition you need; uses the power of habit to make those changes last; and offers up menu plans for high performance, endurance, and recovery. Once you've mastered the basics, Matt delivers a training manual of his own design for runners of all abilities and ambitions. The manual provides training plans for common race distances and shows runners how to create healthy habits, improve performance, and avoid injuries. No Meat Athlete will take you from the start to finish line, giving you encouraging tips, tricks, and advice along the way.

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.

**100 Plant-Based Recipes and 100 Kitchen-Tested Methods for Waste-Free Meatless Cooking**

**High Protein Vegan**

**More Than 100 Delicious Plant-Based Dishes Packed with the Kindest Protein in Town! - Includes Soy-Free and Gluten-Free Recipes!**

**100 Simple, Delicious Recipes Made with 8 Ingredients Or Less**

**Whole Protein Vegetarian: Delicious Plant-Based Recipes with Essential Amino Acids for Health and Well-Being**

**More than 100 Tasty Recipes for Plant-Based Treats Made Even Healthier-From Wholesome Cookies and Cupcakes to Breads, Biscuits, and More**

**The High-Protein Vegetarian Cookbook: Hearty Dishes that Even Carnivores Will Love**

**Salads That Inspire: A Cookbook of Creative Salads**

This edition has been adapted for the US market. 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

