

## Jar Salads 52 Happy Healthy Lunches

*The answer to better balance, health and vitality is in your hands: with a few simple steps discover improved energy levels, better sleep, healthy weight, clear skin and more! The human body is complex – it is a delicate balance of systems working together to keep us at optimal health. And we are disrupting it. Instead of working with our bodies, we are constantly stressing them, with toxins and pollutants, with unhealthy lifestyles and high stress levels, with nutrition-poor diets and sedentary lifestyles. We have become hopelessly out of sync with our natural rhythms. By following a simple nutritional plan and easy lifestyle principles, we can bring our bodies back in tune and reap the rewards of uninterrupted mother nature. Sumptuous vegan recipes ranging from Cherry Cacao Teff Pancakes, Beetroot and Carrot Burgers and Healing Shiitake Mushroom Miso Soup, to Yellow Ayurvedic Dahl, Delicata Squash and Black Rice Salad and Salted Maca Caramel Nourish Balls help balance our bodies and improve our nutritional health. With expert advice, lifestyle tips, and delicious plant-based recipes, let The Happy Balance be your trusted guide to a vital and energized life. Put you back in control of you.*

A triumphant tale of a young woman and her difficult childhood, *The Glass Castle* is a remarkable memoir of resilience, redemption, and a revelatory look into a family at once deeply dysfunctional and wonderfully vibrant. Jeannette Walls was the second of four children raised by anti-institutional parents in a household of extremes.

A renowned chef and physician shares her secrets to a healthy life in this cookbook filled with healthy recipes that will fuel and energize your body and mind. "I like to think of a spicebox as the cook's equivalent of a doctor's bag--containing the essential tools to use in the art of cooking. Learning to use spices is the best way to add interest and vibrancy to simple home cooking."—from the Introduction
In her first cookbook, chef and physician Linda Shiue puts the phrase "let food be thy medicine" to the test. With 175 vegetarian and pescatarian recipes curated from her own kitchen, Dr. Shiue takes you on a journey of vibrant, fresh flavors through a range of spices from amchar masala to za'atar. With a comprehensive "Healthy Cooking 101" chapter, lists of the healthiest ingredients out there, and tips for prevention, Spicebox Kitchen is a culinary wellness trip you can take in your own kitchen.

*The book about the power of sprouts as an ultra-food for health, weight loss, and optimum nutrition by Doug Evans, the co-founder of Organic Avenue and the founder of Juicero The Sprout Book is a transformative plan to empower readers to embark on a plant-based way of eating that’s low-cost and accessible. With a foreword by Joel Fuhrman, M.D., this book introduces sprouts, one of the most nutritious sustainable foods on earth, by adding a few dishes to a diet and then shifting into a raw, whole foods plant-based diet. Among the mind-blowing nutritional qualities of sprouts: — they have 20-30 times the nutrients of other vegetables and 100 times those of meat — they pack cancer-fighting properties and help to protect us from cardiovascular disease and environmental pollutants — they aid in digestion — they are a simple way to grow your own vegetables and compatible with all diets The forty recipes inside feature sprouts on top of raw vegetables, fruits, nuts, seeds, spices, sea vegetables, and top-quality cold-pressed vegetable oils for the healthiest diet possible. The Sprout Book includes informative interviews with leaders in functional medicine and nutrition. Use it to change your diet and super-charge your health!*

*Jar Salads*

*Infinite Possibilities for a Gluten-Free, Plant-Powerful, Whole-Food Lifestyle*

*Creative Flavor Combinations for Nutritious, Satisfying Meals*

*The Glass Castle*

*A Memoir*

*Happy, Healthy and Speedy Meals to Make in Minutes*

*The Oh She Glows Cookbook*

*YumUniverse*

A New York Times bestseller and one of the most praised Korean cookbooks of all time, you'll explore the foods and flavors of Koreatowns across America through this collection of 100 recipes. This is not your average "Journey to Asia" cookbook. Koreatown is a spicy, funky, flavor-packed love affair with the grit and charm of Korean cooking in America. Koreatowns around the country are synonymous with mealtime feasts and late-night chef hangouts, and Deuki Hong and Matt Rodbard show us why through stories, interviews, and over 100 delicious, super-approachable recipes. It's spicy, it's fermented, it's sweet and savory and loaded with umami: Korean cuisine is poised to break out in the U.S., but until now, the cookbooks have been focused on taking readers on an idealized Korean journey.

Koreatown, though, is all about what's real and happening right here: the foods of Korean American communities all over our country, from L.A. to New York City, from Atlanta to Chicago. We follow Rodbard and Hong through those communities with stories and recipes for everything from beloved Korean barbecue favorites like bulgogi and kalbi to the lesser-known but deeply satisfying stews, soups, noodles, salads, drinks, and the many kimchis of the Korean American table.

HEIDI SWANSON'S approach to cooking whole, natural foods has earned her a global readership. From her Northern California kitchen, she introduced us to a less-processed world of cooking and eating through her award-winning blog, 101 Cookbooks, and in her James Beard Award – nominated cookbook, Super Natural Cooking, she taught us how to expand our pantries and integrate nutrient-rich superfoods into our diets. In Super Natural Every Day, Heidi helps us make nutritionally packed meals part of our daily repertoire by sharing a sumptuous collection of nearly 100 of her go-to recipes. These are the dishes that Heidi returns to again and again because they ’ re approachable, good for the body, and just plain delicious. This stylish cookbook is equal parts inspiration and instruction, showing us how to create a welcoming table filled with nourishing food for friends and family. The seductively flavorful vegetarian recipes for breakfast, lunch, dinner, snacks, treats, and drinks are quick to the table but tasty enough to linger over. Grab a Millet Muffin or some flaky Yogurt Biscuits for breakfast on the go, or settle into a lazy Sunday morning with a stack of Multi-grain Pancakes and a steaming cup of Ginger Tea. A bowl of Summer Squash Soup or a couple of Chanterelle Tacos make for a light and healthy lunch, and for dinner, there ’ s Black Sesame Otsu, Pomegranate-Glazed Eggplant with Tempeh, or the aptly named Weeknight Curry. Heidi ’ s Rose Geranium Prosecco is the perfect start to a celebratory meal, and the Buttermilk Cake with fresh plums or Sweet Panzanella will satisfy even the most stubborn sweet tooth. Gorgeously illustrated with over 100 photos that showcase the engaging rhythms of Heidi ’ s culinary life and travels, Super Natural Every Day reveals the beauty of uncomplicated food prepared well and reflects a realistic yet gourmet approach to a healthy and sophisticated natural foods lifestyle.

“ The ideal cookbook to remind us that togetherness is the only perfection needed when it comes to dinnertime. ” —Carla Hall, TV chef and author of Carla Hall ’ s Soul Food Research has shown what parents have known for a long time: sharing a fun family meal is good for the spirit, brain, and health of all family members. Recent studies link regular family meals with higher grade-point averages, resilience, and self-esteem. Additionally, family meals are linked to lower rates of substance abuse, teen pregnancy, eating disorders, and depression. Eat, Laugh, Talk: The Family Dinner Playbook gives you the tools to have fun family dinners with great food and great conversation. The book includes conversation starters as well as quick and easy recipes to bring your family closer. You will find tips for bringing your family to the table such as setting dinnertime goals, overcoming obstacles, managing conflicting schedules, and how to engage everyone in the conversation. Eat, Laugh, Talk also includes real stories from families who have successfully become a part of The Family Dinner Project ’ s growing movement. Let ’ s do dinner! “ There ’ s no doubt family dinner has proven social, emotional, and nutritional benefits for kids, but many parents grapple with a lot of obstacles (and guilt!) in trying to make it happen. Armed with these doable strategies, kid-friendly recipes, and dinner table games, families will feel empowered to gather around the table together more often to share meals—and make memories. ” —Sally Kuzemchak, MS, RD, author of The 101 Healthiest Foods For Kids and founder of Real Mom Nutrition

A perfect and irresistible idea: A cookbook filled with delicious, healthful recipes created for everyone on a tight budget. While studying food policy as a master ’ s candidate at NYU, Leanne Brown asked a simple yet critical question: How well can a person eat on the \$4 a day given by SNAP, the U.S. government ’ s Supplemental Nutrition Assistance Program informally known as food stamps? The answer is surprisingly well: Broiled Tilapia with Lime, Spicy Pulled Pork, Green Chile and Cheddar Quesadillas, Vegetable Jambalaya, Beet and Chickpea Salad—even desserts like Coconut Chocolate Cookies and Peach Coffee Cake. In addition to creating nutritious recipes that maximize every ingredient and use economical cooking methods, Ms. Brown gives tips on shopping; on creating pantry basics; on mastering certain staples—pizza dough, flour tortillas—and saucy extras that make everything taste better, like spice oil and tzatziki; and how to make fundamentally smart, healthful food choices. The idea for Good and Cheap is already proving itself. The author launched a Kickstarter campaign to self-publish and fund the buy one/give one model. Hundreds of thousands of viewers watched her video and donated \$145,000, and national media are paying attention. Even high-profile chefs and food writers have taken note—like Mark Bittman, who retweeted the link to the campaign; Francis Lam, who called it “ Terrific! ” ; and Michael Pollan, who cited it as a “ cool kickstarter. ” In the same way that TOMS turned inexpensive, stylish shoes into a larger do-good movement, Good and Cheap is poised to become a cookbook that every food lover with a conscience will embrace.

The original plant-based approach for hormone health - 60 recipes to nourish body and mind

Salad in a Jar

Organizing Your Refrigerator for a Healthier, Happier Life--With 100 Recipes

100 Super Easy, Super Fast Recipes

Happy, Healthy and Speedy Recipes to Make in Minutes

Good and Cheap

The Big Book of Plant-Based Baby Food

68 Recipes for Salads and Dressings [A Cookbook]

*Jar Salads***52 Happy, Healthy Lunches**

*The creator of the immensely popular Salad for President blog presents a visually rich collection of more than 75 salad recipes, with contributions and interviews by artists/creative professionals like William Wegman, Tauba Auerbach, Laurie Anderson, and Alice Waters. Julia Sherman loves salad. In the book named after her popular blog, Sherman encourages her readers to consider salad an everyday indulgence that can include cocktails, soups, family style brunch dishes, and dinner-party entrées. Every part of the meal is reimagined with a fresh, vegetable obsessed perspective. This compendium of savory recipes will tempt readers in search of diverse offerings from light to hearty: Collard Chiffonade Salad with Roasted Garlic Dressing and Crouton Crumble, Heirloom Tomatoes with Crunchy Polenta Croutons, or Flank Steak and Bean Sprouts with Miso-Kimchi Dressing. On the lighter end there are Grilled Hearts of Palm with Mint and Triple Citrus, Persimmon Caprese, and fresh Blood Marys. The recipes, while not exclusively vegetarian, are vegetable-forward and focused on high-quality seasonal produce. Sherman also includes insider tips on pantry staples and growing your own salad garden of herbs and greens. Salad—with its infinite possibilities—is a game of endless combinations, not stifling rules. And with that in mind, Salad for President offers a window into how artists approach preparing their favorite dishes. She visits sculptors, painters, photographers, and musicians in their homes and gardens, interviewing and photographing them as they cook. Utterly unique in its look into the worlds of food, art, and everyday practices, Salad for President is at once a practical resource for healthy, satisfying recipes and an inspiring look at creativity.*

*The family saga behind favorite cold remedy Vicks VapoRub, the book reveals the story of an unlikely American Dream born in North Carolina.*

*A guide to creating perfectly fresh—and transportable—salads. Put down that sandwich! Here you'll find healthy and delicious lunch ideas to get you through the year.Who wants a soggy salad for lunch The trick to a perfectly fresh and crisp salad that can be kept in the refrigerator the night before is all about the layering: the dressing at the base, followed by protein or grains, then nuts or seeds, with the leafy greens and herbs on top. When you're ready to eat the salad, turn the jar out into a bowl and enjoy immediately! Jar Salads contains fifty-two deliciously inventive salads—a new one for every week of the year. From a Mexican-inspired vegetarian taco salad to a Vietnamese pork and-vermicelli-noodle salad, and classic salad combinations, Jar Salads has all tastes covered. All you need is a screw-top mason jar and a bunch of fresh ingredients. This year, get inspired to get healthy!"*

*Mason Jar Salads and More*

*Happy, Healthy & Speedy Salads to Make in Minutes*

*A Cookbook Inspired by Artists*

*The Family Dinner Playbook*

*A Novel About the History of Philosophy*

*Seriously Good Salads*

*400 Delicious and Creative Recipes for Today*

*Mason Jar Lunches*

*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*

*A one-of-a-kind guide to organizing your fridge—including practical tips for meal prep and storage, plus more than 100 recipes--that makes it easier to eat better, save money, and get the most out of your food Practicing "fridge love" is a roadmap to eating healthier, saving money, and reducing food waste while enjoying a beautiful and harder-working fridge. This book--part organizational guide and part food-prep handbook--is your guide. Author Kristen Hong adopted a nutrient-dense, plant-based diet in an effort to lose weight and improve her health. But amidst the demands of day-to-day life and a busy family, she found it impossible to stick to. The solution? A smarter, better-organized fridge that served her real-life needs. In this invaluable resource, you will discover how a beautifully organized fridge can make your life--including healthy eating for the whole family--easier. It covers general fridge organization (for all models and configurations) as well as shopping tips, storage guidelines, the best meal-prep containers, and more than 100 easy plant-based recipes made for meal prepping.*

*An overwhelmingly gorgeous book, packed with simple and delicious recipes for salads and more from Montreal's favourite gourmet salad restaurant! There's nothing a Mandy's salad can't fix. Want an explosion of colour, texture, flavour and fabulousness? Look no further. Inside the pages of this stunning cookbook (and the Mandy's restaurants it's named after) lies everything you need to take your salad game from a meh-maybe, to woooah, baby!! Mandy's gourmet salads are a jewel of Montreal's (jam-packed) food scene. What started as a 3ft counter at the back of Mimi & Coco clothing store is now an 8 location success story, with ongoing expansion in every direction. Behind Mandy's are the irresistible Wolfe sisters, Mandy and Rebecca. Mandy is in charge of menu inspiration and creation; Rebecca leads the design of all their restaurant locations. More is more is the mantra for both: more colour, more texture, more vibrancy, more life! In Mandy's Gourmet Salads, Mandy and Rebecca talk you through how to create their coveted salads at home, including easy prep steps for essential ingredients, how to mix their famous dressings, and how to combine flavours and textures to create a salad masterpiece. Also inside are recipes for Mandy's nutritious, filling and fantastic grain bowls (for those who want a bit more sustenance) as well as chapters dedicated to smoothies and sweets (sharing Mandy's famous chocolate chip cookie recipe for the first time...). Perfectly timed for fresh summer living, Mandy's Gourmet Salads is a feast, for the eyes as well as the tastebuds! Make your lunchtime easier and more delicious with these recipes for amazing meals in a jar. Discover the coolest way to pack a healthy, on-the-go meal! With tasty recipes and full-color photos, Mason Jar Lunches will show you how to combine fresh produce and whole foods into fun meals packed in adorable jars, including:
• lasagna in a jar
• poke sushi bowl
• buffalo chicken salad
• layered yogurt parfait
• farro and roasted vegetable bowl
• ramen with egg and broccoli
• miso udon soup
• charcuterie stack*

*A Family Remedy*

*Koreatown*

*The Easy and Delicious Way to Cut Out Processed Food*

*Food52 Vegan*

*A Cookbook*

*Eat Well and Be Healthy with Globally Inspired, Vegetable-Forward Recipes*

*The Complete Salad Cookbook*

*Quick and Easy, Just-Add-Water, Homemade Recipes*

In her first cookbook, **100 Days of Real Food**, Lisa Leake revealed how simple it is to think out of the box in the kitchen by replacing unhealthy prepackaged and processed foods with “real food”—mouthwatering meals made with wholesome and familiar ingredients. Now, Lisa is back with **100** quick-and-easy recipes and simple cheat sheets that will work with every family’s busy lifestyle. **100 Days of Real Food: Fast & Fabulous** gives Lisa’s devoted fans and newcomers exactly what they want, quick and tasty favorites for breakfast, lunch, dinner, dessert, and even snacks that are a snap to make. Inside you’ll find recipes sure to please everyone, from Cinnamon Raisin Scones, Couscous and Tomato Salad, and Corn Muffins to Citrus Salad With Crispy Quinoa, Honeydew Green Smoothie, and Slow Cooker Black Bean Soup to Easy Fish Tacos, Parmesan Crusted Chicken, and Chocolate Banana Pops. While some dishes are blog favorites, seventy-five percent are brand new. Along with these family-friendly recipes, **100 Days of Real Food: Fast & Fabulous** incorporates ideas for adult, big-kid, and little-kid packed lunches and new seasonal meal plans and shopping lists—everything you need for accessible, quick, and real home cooking. Lisa also includes a “CliffsNotes”-style resource section packed with easy guidelines on how to buy real food, supermarket staples (including her **Top 10 Shopping Lists** by Store), the truth behind more than a dozen grocery store myths, and other handy kitchen tips (such as food prep guides and storage cheat sheets). Making and enjoying healthy meals the whole family will love doesn’t have to be difficult, boring, or expensive. With this essential cookbook, illustrated with color photos for every single recipe, you’ll see just how fast and fabulous good home-cooked meals can be.

Discover the coolest way to pack a tasty, healthy lunch! “Delicious recipes for salad combos, dressings, smoothies, and other light meal ideas.” —The Christian Science Monitor
Mason Jar Salads and More shows how to prepare on-the-go meals that are packed with fresh produce and whole foods. The tasty recipes and gorgeous full-color photos in this book will show you how to create amazing dishes, including:
•Pomegranate and pear salad
•Pesto tortellini with cherry tomatoes
•Crunchy Asian salad
•Spinach, blueberry and blue cheese salad
•Carried chicken salad
•Kale and avocado salad
•Porcini mushroom risotto
•Overnight oatmeal with fruit
•Green bean and feta salad, and dozens more

“There’s no shortage of vegetarian cookbooks out there, but it’s rare that I find one that inspires me page after page as much as Amy Chaplin’s Whole Food Cooking Every Day.” —Bon Appétit
Eating whole foods can transform a diet, and mastering the art of cooking these foods can be easy with the proper techniques and strategies. In 20 chapters, Chaplin shares ingenious recipes incorporating the foods that are key to a healthy diet: seeds and nuts, fruits and vegetables, whole grains, and other plant-based foods. Chaplin offers her secrets for eating healthy every day: mastering some key recipes and reliable techniques and then varying the ingredients based on the occasion, the season, and what you’re craving. Once the reader learns one of Chaplin’s base recipes, whether for gluten-free muffins, millet porridge, or baked marinated tempeh, the ways to adapt and customize it are endless: change the fruit depending on the season, include nuts or seeds for extra protein, or even change the dressing or flavoring to keep a diet varied. Chaplin encourages readers to seek out local and organic ingredients, stock their pantries with nutrient-rich whole food ingredients, prep ahead of time, and, most important, cook at home.

A healthy, customizable way to cook every day with 75 complete bowl recipes and mix-and-match bases, toppings, and sauces
Want to cook healthier low-stress dinners, improve your lunch game, and find meals that can be prepped mostly in advance? Bowls are for you! The beauty of building a meal in a bowl is its versatility, and this book helps you compose 75 interesting bowls that incorporate a multitude of flavors and textures, from a Harvest Bowl to a Pork Mojo Quinoa Bowl, all while streamlining prep work to keep them casual and fun. Where to start? Choose your base—we’ve got chapters based on grains, noodles, greens, and broths—and then peruse options as diverse as Seared Tuna Poke Bowl, Green Fried Rice Bowl, Indian-Spiced Chicken Zoodle Bowl, and Vietnamese Beef Pho. Components within recipes are frequently interchangeable, so if you’ve got pre-cooked grains on hand, or a rotisserie chicken, you can easily swap these foods in. (Lunch tip: Most bowl components can also be made the day before and transported.) Feel like improvising? Turn to our Bowl Basics section which offers 100 components, from Quinoa Pilaf to Quick Pickled Carrot Ribbons. Our vibrant Beet Tzatziki sauce or crunchy Savory Seed Brittle might be just the ticket to transform your bowl improvisation into something special, and everything can be made in advance and stored. Looking to eat vegetarian, vegan, or gluten-free? You’ll find plenty of options here, plus full nutritional information for every recipe.

52 Happy, Healthy Lunches

The Happy Herbivore Cookbook

Complete Book of Home Preserving

The Little Blue Jar

Vibrant Recipes with Endless Possibilities

Over 100 Vegan Recipes to Glow from the Inside Out

80 Healthy and Portable Meals

Eat, Laugh, Talk

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 perfectionist 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, 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 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," healthy, too, this cookbook is a must-have for anyone who longs to eat well, feel great, and simply glow!

Discover your inner salad genie with this creative cookbook. Over 230 recipes, ingredient information, and tips, make this the only cookbook you'll ever need to make innovative, stunning, and satisfying salads. What does salad have the potential to be? An exciting mix of color, crunch, and flavor: Peaches over silken burrata; oil spiced with curry leaves on crunchy cauliflower. Cornbread Croutons. Explore the creative possibilities of salads, learn how to build and layer unique flavor combinations and embrace ingredients from barley, octopus, and miso to radicchio, pattypan squash, and pears. These ATK dishes will be the star of the table. Our recipes feature salads like Pea Green Salad with Warm Apricot-Pistachio Vinaigrette and Tomato on classics: Caesar salad with grilled romaine or pasta salad with One-Pot Pasta Salad with Chicken (and tomatoes, olives, pepperoncini, green beans, arugula, feta). Sidebars highlight surprising salad ingredients such as couscous, purslane, curry powder, and radicchio. You'll also acquire ideas and inspiration to assemble your own salads in The Architecture of a Green Salad. Flavors, and textures. The Salad Bar chapter equips you with an assortment of dressings, toppings, infused oils, and spice blends like za'atar. This is the cookbook you pull out when you want inspiration for dinner and a feast for the eyes.

Say “Goodbye” to Sad Salads
Gone are the days when salads were disappointing meals made with wilted lettuce and a few standard veggies. In Seriously Good Salads, Nicky Corbishley shares 75 of her favorite salads, all packed with fresh flavor, loaded with exciting toppings and covered with delectable dressings. Salad lovers looking for some extra protein to accompany their greens? Salmon Sushi Salad and Chorizo and Lima Bean Salad. Other favorites, like Cheddar, Apple and Walnut Salad, Thai-Style Slaw with Peanut Dressing and Moroccan Couscous Salad with Orange and Apricot, are piled high with yummy cheeses, grains, nuts and more to keep you feeling full and happy. Nicky even includes fantastic fruit-based salads, like Orange Salad with Walnuts. Find the recipes you could possibly want. With Nicky’s innovative flavor combinations and unique ingredients, it’s easier than ever to turn a boring side salad into a showstopper of a meal the whole family will enjoy.

The debut cookbook by the creator of the wildly popular blog Damn Delicious proves that quick and easy doesn’t have to mean boring.Blogger Chungah Rhee has attracted millions of devoted fans with recipes that are undeniable ‘keepers’—each one so simple, so easy, and so flavor-packed, that you reach for them busy night after busy night. In Damn Delicious, she shares 100 recipes designed to bring fun and excitement into everyday cooking. From five-ingredient Mini Deep Dish Pizzas to no-fuss Sheet Pan Steak & Veggies and 20-minute Spaghetti Carbonara, the recipes will help even the most inexperienced cooks spend less time in the kitchen and more time around the table.Packed with quickie breakfasts, 30-minute skillet sprints, and speed recipes, this book will help you whip up fast, healthy, homemade meals that are truly ‘damn delicious!’

300 Healthy, Plant-Based Recipes Perfect for Your Baby and Toddler

Super Natural Every Day

The Killing Jar

100 Days of Real Food: Fast & Fabulous

Minimalist Baker’s Everyday Cooking

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

75 Easy Recipes for Light Meals to Make in Your Electric Pressure Cooker

Whole Food Cooking Every Day

**Vegan chef of one of the top 50 food blogs on the Web, HappyHerbivore.com, Lindsay Nixon, gives hundreds of thousands of her followers recipes each month, showing that the vegan diet is not only healthy but delicious, too. Now, Nixon combines some of her tastiest recipes in The Happy Herbivore Cookbook, each made with no added fats, using only whole, plant-based foods. It's easy to make great food at home using the fewest number of ingredients and ones that can easily be found at any store, on any budget. The Happy Herbivore Cookbook includes:**

- A variety of recipes from quick and simple to decadent and advanced
- Helpful hints and cooking tips, from basic advice such as how to steam potatoes to more specific information about which bread, tofu or egg replacer works best in a recipe
- An easy-to-use glossary demystifying any ingredients that may be new to the reader
- **Healthy insight:** Details on the health benefits and properties of key ingredients
- Pairing suggestions with each recipe to help make menu planning easy and painless
- Allergen-free recipes, including gluten-free, soy-free, corn-free, and sugar-free
- With a conventionally organized format; easy-to-follow, step-by-step instructions; nutritional analyses, colorful photographs; funny blurbs at the beginning of each recipe; helpful tips throughout; and chef's notes suggesting variations for each dish, even the most novice cook will find healthy cooking easy—and delicious!

One day Sophie comes home from school to find two questions in her mail: "Who are you?" and "Where does the world come from?" Before she knows it she is enrolled in a correspondence course with a mysterious philosopher. Thus begins Jostein Gaarder's unique novel, which is not only a mystery, but also a complete and entertaining history of philosophy.

Get your plant-based lunch organized in record time with this foolproof cookbook. Sometimes it seems like too much of a chore to get our lunch prepped for the day ahead, especially when we're committed to (or experimenting with) a plant-based diet We can often run out of inspiration too, meaning we end up with the same dull lunch every day - a drudgery which makes healthy eating much harder than it should be. The 5-Minute Vegan Lunchbox aims to make prepping your lunch each day a breeze - ensuring your days are deliciously healthy and completely vegan, too. The 52 recipes cover a range of diverse salads, utilizing the power of grains, beans, veggies and more. There's also advice throughout on how to make bulk lunches for your week, if that's your style, and how you might be able to overhaul last night's leftovers into a great midday meal.

Encompassing four hundred delicious recipes, a comprehensive guide to home preserves features a wide array of salsas, savory sauces, chutneys, pickles, relishes, jams, jellies, fruit spreads, and more, along with complete instructions for safe canning and preserving methods, lists of essential equipment and kitchen utensils, and handy cooking tips. Simultaneous.

Mandy's Gourmet Salads

A Fresh Guide to 200+ Vibrant Dishes Using Greens, Vegetables, Grains, Proteins, and More

Transform the Way You Eat with 250 Vegetarian Recipes Free of Gluten, Dairy, and Refined Sugar

Over 175 Delicious Fat-Free and Low-Fat Vegan Recipes

Damn Delicious

60 Vegetable-Driven Recipes for Any Kitchen [A Cookbook]

Sophie's World

Baby food finally goes plant-based in this cookbook featuring 300 easy, delicious recipes that any parent can make to ensure their babies and toddlers get all the nutrients they need...without any of the ingredients they don't. Every parent wants to make sure their baby is eating the freshest, healthiest food possible, whether their baby is eating mashes and purees or simple finger foods. The Big Book of Plant-Based Baby Food makes preparing baby food easier than ever with these 300 simple, plant-forward recipes that give your children the nutrients they need, all while being delicious to eat! Focused entirely on whole, natural foods from plant-based sources, this book includes recipes like: -Basic baby-approved purees that feature a wide range of fruits and veggies, from the simplest applesauce to a tasty garden vegetable and lentil mash -Functional snacks like teething biscuits for babies to chew or homemade puffed treats that toddlers will love to pick up for improved motor skills -And finger foods that sound so delicious you'll want to try them yourself, like sweet potato fries, strawberry raspberry muffins, and whole wheat mac 'n' cheese These easy, appetizing recipes will ensure that your kids are getting all the nutrients they need with ingredients you love!

"I try not to think about it, what I did to that boy." Seventeen-year-old Kenna Marsden has a secret. She's haunted by a violent tragedy she can't explain. Kenna's past has kept people—even her own mother—at a distance for years. Just when she finds a friend who loves her and life begins to improve, she's plunged into a new nightmare: her mom and twin sister are attacked, and the dark powers Kenna has struggled to suppress awaken with a vengeance. On the heels of the assault, Kenna is exiled to a nearby commune, known as Eclipse, to live with a relative she never knew she had. There, she discovers an extraordinary new way of life as she learns who she really is, and the wonders she's capable of. For the first time, she starts to feel like she belongs somewhere; that her terrible secret makes her beautiful and strong, not dangerous. But the longer she stays at Eclipse, the more she senses there is something menacing lurking underneath its idyllic veneer. And she begins to suspect that her new family may have sinister plans for her...

A collection of more than 60 illustrated recipes for simple-to-prepare salads, dressings, breakfasts, and snacks to take on the go. The solution to the lunchtime salad rut, Salad in a Jar provides healthy, easy alternatives to dissatisfying or overpriced grab-and-go meals. These nutritionally balanced recipes are perfect for making ahead. Anna Helm Baxter reveals the keys to layering ingredients to maximize freshness and texture for a hearty and satisfying dish or snack. Tips and tricks include instructions on designing salads in a jar with recipes for raw salads, side salads, meal salads, snacks, and desserts.

Eating healthy gets a whole lot easier with this delicious collection of 75 recipes—each one photographed—for nutritious and satisfying meals made quickly in your electric pressure cooker, all developed by a certified nutritionist and cookbook author for maximum health and flavor. In The Fresh and Healthy Instant Pot Cookbook, Megan Gilmore presents recipes that use easy-to-find, whole-food ingredients for simple weeknight meals from morning to night—through the revolutionary cooking power of the Instant Pot, an electric, programmable multicooker. There are gluten-free options for each recipe, and all recipes are free of refined sugar and many of the most common food allergens, yet don't scrimp on flavor. With dishes like Korean Chicken Bowls, Eggplant Parmesan Bake, Peanut Butter Crunch Granola Bars, Flourless Banana Oat Bread, and One-Pot Chocolate Cake and Frosting, following a healthy diet while enjoying your favorite whole foods has never been more achievable. Every recipe is photographed in this highly visual and information-rich collection, and also includes nutritional information (calories, fat, carbs, fiber, and protein) and detailed timing for prep, coming to pressure, cook time, and release time.

Fridge Love

The Fresh and Healthy Instant Pot Cookbook

The 5-Minute Vegan Lunchbox

Well-Loved Recipes from My Natural Foods Kitchen [A Cookbook]

Salad for President

Happy, Healthy & Speedy Meals to Make in Minutes

Meals in a Jar

100 Delicious Vegetarian Recipes to Make You Fall in Love with Real Food

“A truly great book for any mason jar fan like me. Salads, smoothies, desserts, oatmeals, this book has it all.” –Yummy Addiction
Amy Fazio ’s second book, The Mason Jar Cookbook, shows the versatility and convenience of creating dishes in the mason jar. No longer just for jellies and jam, mason jars are now being filled in the most creative and often super healthy ways, such as salads and casseroles. The easy-to-follow recipes in this book will show you how to prepare breakfast, lunch and dinner in a mason jar. Oh, and dessert! Can ’t forget dessert. Some of the recipes included in the book are: Pumpkin Pie Overnight Oats Creamy Polenta with Bacon and Eggs Spicy Watermelon and Cotija Salad Roasted Butternut Squash and Kale Salad with Pepitas Mexican Caesar Salad with Greek Yogurt Dressing Lazy Lasagna Campers Sangria Pie in a Jar
The Mason Jar Cookbook features, in beautiful full-color photos, over 100 ways to create, carry, and consume food in the mason jar. Many of the recipes will include tips on serving and storage. Several will also include notes on substituting ingredients to include seasonal fruits and vegetables. Beautiful, convenient, easy, versatile and just plain cool. Just some of the many reasons why everyone should have mason jars in their life. “For Amy, the mason jar can be a tool, a container, a serving container, a glass, or a way to deliver individual servings in style. Of course, you can do more than store.” —Cooking by the Book

Get healthier, happier, and your lunch salad organized in record time. All you need is this book and nine minutes of your morning. These fifty-two recipes are a comprehensive range of diverse salads, including vegan salads, grain salads, zoodle, and seafood salads. Expect myriad flavors from across the globe. Imagine a Vietnamese-style chicken coleslaw, Mexican-spiced quinoa salad, or a Japanese(ish) combination of edamame and chickpeas with avocado-lime dressing. Do you know what Korean-style bibimbap is? This diverse cookbook explains, alongside its foolproof recipe. Sometimes preparing your food for the impending day can feel impossible. You opt for the easy way out: buying lunch. Often this is less healthy, and always more expensive, than bringing your own to work. On the other hand, maybe you’re just in desperate need of inspiration after making the same pitiable sandwich day after day (month after month... year after year). This book makes food prepping an exciting and nutritious lunch a total breeze. Lunch breaks should always be something to look forward to. A restorative breath--away from a working world of email chains, customer service nightmares, or manual labor. Your mornings will be drastically improved by the comfort of knowing that your five-minute salad awaits you. With the protein gained from any of these fifty-two salads, you can safely forgo that second afternoon coffee: this is all the energy your workday is ever going to need.

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 entr é es, 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.

An essential collection of hassle-free, vibrant vegan recipes, from the author behind Food52’s wildly popular The New Veganism and Vegan Lunch columns. Omnivore or vegan (or anywhere in between), we ’re all looking for memorable, flavorful dishes to cook for ourselves and the people we care about. If those recipes happen to be healthful, nourishing, and friendly to vegetarians and vegans, even better. With her wildly popular New Veganism column on Food52, Gena Hamshaw has inspired home cooks to incorporate plant-based recipes into their everyday routine—and even gained some nutritional yeast and cashew cheese converts. This vibrant collection of all-new recipes plus beloved favorites from the column—along with exquisite photography and helpful tips throughout—will show all of us innovative ways to cook with fresh produce and whole foods. From Savory Breakfast Polenta to Cauliflower and Oyster Mushroom Tacos to Ginger Roasted Pears with Vanilla Cream, these recipes are delicious, dependable, and deeply satisfying. Cook from this book just a couple of times and you ’ll soon find yourself stocking up on coconut oil, blending your own nut milks, seeking the sweetest tomatoes at the market, and looking at plant-based dishes in a whole new way.

A Couple Cooks - Pretty Simple Cooking

The Happy Balance

The 5-Minute Salad Lunchbox

50 Layered Lunches to Grab & Go

Eat Well on \$4/Day

The Mason Jar Cookbook

Tap into the Power of the Planet’s Most Nutritious Food

Recipes for Lettuce and Life

Stock your pantry with shelf-stable, homemade meals you can serve in no time with this unique and practical recipe book. With Julie Languille ’s Meals in a Jar, all you have to do is pull one off the shelf, mix with water, cook, and serve. It ’s as quick and easy as preparing a box of mac and cheese—but it ’s not store-bought junk, it ’s your favorite dishes made from scratch. With Julie ’s easy-to-follow recipes and a little

planning, you ' ll have your pantry stocked with healthy, delicious ready-to-cook meals, like: • Tomato Soup with Cheese • Cheddar Garlic Biscuits • Cornmeal Pancakes with Syrup • Breakfast Burritos • Chicken Chipotle Soup • Carnitas • Braised Short Ribs • Turkey Pot Pie • Coq Au Vin • Rustic Fruit Pie Meals in a Jar is packed with step-by-step instructions for natural breakfasts, lunches, dinners and desserts that allow even the most inexperienced chefs to make scrumptious, nutritious dishes. Not only are the recipes in this book perfect for carry-along camping fare or rushed weeknight dinners, they can also be life-savers in times of disasters like fires, blackouts or hurricanes.

More than 150 plant-based, gluten-free, soy-free recipes! No matter where you land on the diet spectrum, more whole, plant-based foods can enrich your life and improve your health. If you're transitioning to a plant-based diet or you just want some ideas for preparing scrumptious veggie dishes, Heather Crosby provides a step-by-step guide to simply adding more delicious, health-boosting meals to your existing routine, whether you're a meat-eater or a vegan. YumUniverse: Infinite Possibilities for a Gluten-Free, Plant-Powerful, Whole-Food Lifestyle offers a creative collection of more than 150 craveable recipes without meat, dairy, gluten, or soy. But this is more than just a cookbook—it's a treasure chest that will help you build health-promoting habits and recipes of your own for a lifetime. As a former veggie-phobe, Heather knows firsthand how overwhelming yet rewarding the transition toward a plant-powerful diet can be, so she offers expert advice for folks seeking to adopt and maintain a whole-food approach to what they eat. Fans of YumUniverse.com, Heather's inspirational food website, and new readers alike will discover recipe goodness like her Fig & Caramelized Onion Tart and Almond-Cardamom Cream Chia Pudding with Fresh Berries, as well as divine desserts like Mexican Unfried Ice Cream and Chocolate & Salted Caramel Stack Cake. A plant-powerful, gluten-free lifestyle is delicious and doable. So, say "goodbye" to the dieting roller coaster and embrace a long-term wellness adventure with tasty, healthy, plant-inspired cuisine.

The Sprout Book

Spicebox Kitchen

Bowls

50 Pretty, Portable Packed Lunches (Including) Delicious Soups, Salads, Pastas & More

The 5-Minute 5-Ingredient Lunchbox