

Leon Fast Vegetarian

'*Leon is the future'* - *The Times*
Sales of meat-free products now make up almost 60 per cent of LEON's sales. Leon: Fast Vegetarian enables you to make the most of the fresh vegetables available in markets, allotments, veg boxes and supermarkets. The philosophy at the heart of this book is about cooking and eating delicious, healthy fast food made from sustainable ingredients. Eating less - or no - meat has become key to the way many of us cook and this collection of more than 150 really simple, really fast recipes, is a treat for vegivores everywhere. The first part of the book offers Star Turns, those vegetable-based dishes that can stand alone as a whole meal, with ideas for Breakfast & Brunch, Pasta, Grains & Pulses, Pies & Bakes, Rice & Curry and Kids while the second part, Supporting Cast, explores accompaniments and smaller plates with chapters on Grazing Dishes, Sides, and Pickles, Salsas, Chutneys & Dressings.

Award-winning restaurant LEON brings you more than 100 easy vegetarian recipes that can be made using only one pot LEON is back with a collection of more than 100 fuss-free, full-of-flavor recipes for vegetarian and vegan main course dishes that you can create with only one cooking pot, pan or baking tray. Enjoy simple-to-follow, satisfying recipes that are perfect for any occasion, whether you are looking for a mid-week supper, a quick weekend lunch or something impressive (but easy) for friends or family. From fiery tray bakes to comforting casseroles, LEON Happy One-pot Vegetarian is all about the food and not the washing up. Chapters include Lunchy Brunchy, Fast & Easy, Food for Friends, Light & Simple and Slow & Hearty.

Proven ways to create a more loving family Research proves that happy families are good for health, longevity, peace of mind, productivity, and success. In The Secrets of Happy Families, Scott Haltzman offers an original approach to building family contentment that works for families of all ethnicities and make-ups-two-parent, single-parent, blended, childless, or same-sex couple. He provides a "positive psychology" way of solving family problems through strategy and leadership, including knowing and accepting who you are, taking a leadership role in loving and united relationships, building a network of support in extended families and communities, and making quality time for fun, adventures, holidays, and rituals.

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

Five Ingredient Vegan

Prevention The Plant-Based Plan

Delicious Food Without Meat

hot for food all day

Vegan Richa's Instant Pot™ Cookbook

Riverford Farm Cook Book: Tales from the Fields, Recipes from the Kitchen

[A Cookbook]

Winner of the 2018 Heart Big Books Award (Women's Health and Wellbeing) East by West is the first solo cookbook from bestselling author, cook and TV presenter Jasmine Hemsley, co-founder of Hemsley + Hemsley. Featuring 140 delicious recipes from around the world, East by West champions the ancient Ayurvedic philosophy of eating to nourish, sustain and repair for ultimate mind-body balance. Jasmine continues her passion for balancing body, mind and spirit amidst the challenges of our fast-paced day-to-day lives, through real food and tasty home cooking. With a focus on listening to your body, eating when you're hungry, being conscious of what you're eating when you're eating it and choosing foods that are right for your mood from day to day, East by West is a modern take on the Ayurvedic principles. With classic Ayurvedic comfort dishes from Golden Milk to Kitchari and great family sharing dishes Sesame Roast Chicken to Saffron Millionaire Cheesecake, the book has something for every taste (bringing to life store cupboard basics to create dishes) from super simple to simply special. A global range of recipes, together with simple mindful rituals and a classic cleanse to revisit when your energy levels need a boost help the book bring Ayurveda to life in a fresh and friendly way. Packed with beautiful colour photography and inspired by Jasmine's personal journey with food and healthy living, East by West represents a delicious evolution of the ideas explored in Hemsley + Hemsley's bestsellers Good + Simple and The Art of Eating Well. More than 100 utterly simple, crazy-delicious vegan recipes that satisfy cravings all day, everyday, from YouTube guru and bestselling author of Vegan Comfort Classics Lauren Toyota. ‘I’m really looking forward to whipping up all of the delicious vegan meals in hot for food all day.’—Jillian Harris, bestselling co-author of Franche Food, Full Hearts Buffalo chicken crunch wraps. ‘The spiced’ grilled cheese. Stuffed breakfast danishes. Tokyo street fries. These are some of the totally tastebud-pleasing dishes that are within your reach in hot for food all day, a collection of Lauren’s mind-blowing recipes for breakfast, lunch, dinner, and everything in between. With her signature bold style, Lauren guides you, step by step, through her favorite everyday dishes, using tips and tricks to level up leftovers, saving you from eating the same thing twice. Filled with drool-worthy photography for every recipe, as well as tasty ideas for entertaining and getting your back on, Lauren shows why she’s still hot for food all day.

The latest book in the LEON Happy series - more than 25,000 copies in print, LEON, the home of naturally fast food, have turned their hand to creating a collection of curries - more than 100 new recipes inspired by dishes from Sri Lanka, India, Thailand and Burma, as well as Kenya, Somalia and the Caribbean. Find fiery, speedy, warming or creamy curries, plus everything you might want on the side, from fluffy flatbreads and perfect rice to crunchy relishes, garlicky greens and tangy pickles. If you want fast fixes with easy wins from a supermarket, or something more fancy for when you have a little more time, you will find them all here. Includes Sri Lankan jackfruit and vegetable curry, Kashmiri lamb rogan josh, Skinny salmon and coconut curry and Katsu chicken curry as well as tasty side dishes and tips for speedy curries and ingredient swaps.

One of O, The Oprah Magazine's Ten Best Books of the Year The New York Times bestselling collection of essays from beloved poet, Mary Oliver. ‘There’s hardly a page in my copy of Upstream that isn’t folded down or underlined and scribbled on, so charged is Oliver’s language . . .’ —Maureen Corrigan, NPR’s Fresh Air ‘Uniting essays from Oliver’s previous books and elsewhere, this gem of a collection offers a compelling synthesis of the poet’s thoughts on the natural, spiritual and artistic worlds. . . .’ —The New York Times ‘In the beginning I was so young and such a stranger to myself I hardly existed. I had to go out into the world and hear I didn’t know at all who I was, what I was, what I wanted to be.’ So begins Upstream, a collection of essays in which revered poet Mary Oliver reflects on her willingness, as a young child and as an adult, to lose herself within the beauty and mysteries of both the natural world and the world of literature. Emphasizing the significance of her childhood ‘friend’ Walt Whitman, through whose work she first understood that a poem is a temple, a place to enter and in which to feel’ and who encouraged her to vanish into the world of her writing, Oliver meditates on the forces that allowed her to create a life for herself out of work and love. As she writes, ‘I could not be a poet without the natural world. Someone else could. But not me. For me the door to the woods is the door to the temple.’ Upstream follows Oliver as she contemplates the pleasure of artistic labor, her boundless curiosity for the flora and fauna that surround her, and the responsibility she has inherited from Shelley, Wordsworth, Emerson, Poe, and Frost, the great thinkers and writers of the past, to live thoughtfully, intelligently, and to observe with passion. Throughout this collection, Oliver positions not just herself upstream but us as well as she encourages us all to keep moving, to lose ourselves in the awe of the unknown, and to give power and time to the creative and whimsical urges that live within us.

Great British Vegan

Eight Keys to Building a Lifetime of Connection and Contentment

The Vegan Meat Cookbook

Exciting New Dishes From an Indian Girl's Kitchen Abroad

Good and Cheap

The Flatshare

Field Notes for Food Adventure

Leon Fast Vegan Cookbook

A collection of simple and delicious recipes from award-winning restaurant Leon that can be pulled together in a flash. The dream is to bring really good food at a good price to as many people as possible. It makes Leon sound like a new religion. If so, it's one that can count our judges as among its growing congregation of worshippers:
- **Observer Food Monthly Awards**
The first Leon restaurant, on London's Carnaby Street, opened its doors in July 2004, aiming to change the face of fast food by bringing fresh, wholesome cooking to the high street. Since then Leon has grown to more than 55 restaurants, including in Washington DC. Leon's food message is a simple and honest one that hasn't changed since the opening of that first branch - cook and eat with the best ingredients available and don't forget the naughty bits that are necessary for a fully-rounded life. Leon Naturally Fast Food is a book of two halves. The first is Fast Food, which contains recipes for every occasion that take a maximum of 20 minutes to prepare: from a work day breakfast and children's meals to simple suppers and party food. The second half is Slow Fast Food, which contains meals that can be made in advance when you have the time, to enjoy when you don't. The wide range of recipes will satisfy both the experienced cook and the culinary adventurer in search of inspiration.

From Sam Turnbull, the bestselling author of Fuss-Free Vegan, and creator of the blog It Doesn't Taste Like Chicken, comes her eagerly awaited second cookbook. She is cooking up even simpler vegan comfort food—on a budget, with fewer ingredients, and in 30 minutes or less! Some people think that a vegan diet can be too time-consuming, too much work, and too expensive. But with this new book, you can have it all. This book is packed with delicious, easy-to-make recipes that are perfect for busy weeknights, like 10-Ingredient Creamy Basil Gnocchi, Gorgeous Greek Bowl, and Quicker Quesadillas. You'll have tons of options for speedy breakfasts and lunches, including Oatmeal Breakfast Cookies, 20-Minute Breakfast Sandwiches, 15-Minute Apple Chickpea Salad, and DIY Instant Ramen Soup, and no shortage of ready-to-go snacks, like Cheesy Cracker Snackers, Loaded Queso Dip, and Cool Ranch Popcorn. And don't skip dessert because there's Lickety-Split Ice Cream, Easy Peasy Peanut Butter Squares, Brownie in a Cup, and 10-Minute Mini Berry-Crisp. Fast Easy Cheap Vegan is all about smart tips and easy techniques that simplify cooking. Many recipes are one-pot, freezer-friendly, and make-ahead meals, creating a stress-free kitchen. So whether it's breakfast, lunch, dinner, or dessert, Sam has thought of everything to help get delicious, fuss-free meals on the table in no time flat.

When Simon Rimmer built a small vegetarian restaurant, he had no idea how to cook. Armed with two cookbooks and heaps of enthusiasm, he and a friend created the best vegetarian restaurant in Manchester, famous for its unusual food and lovely atmosphere. A confirmed meat eater, Simon had to rethink his cooking and has created vegetarian recipes to please even the most dedicated carnivore. This book is a collection of some of his recipes that can be quick to prepare but totally delicious. From good old favourites like macaroni cheese to Simon's more exotic fusion creations such as spicy beetroot and coconut soup, The Accidental Veganer will kill the lentil and sandal image of vegetarianism forever!

Happy Leons: Leon Happy Guts

Heavenly Vegan Dals & Curries

Simple, plant-based recipes to cook the nation's favourite dishes

Istanbul

Everyday and Sunday

A Greener Way to Cook for You and Your Family: A Cookbook

Meats Favorites, Made with Plants. [A Plant-Based Cookbook]

The cookbook every mother has been waiting for: a down-to-earth collection of recipes for families to enjoy every day of the week, and to share from mother to mother. Filled with 100 delicious, quick and easy dishes, Lisa Faulkner's latest book celebrates the joy of cooking and sharing recipes between family and friends. 'I believe that many of us cook and create by being given nuggets of inspiration. We take recipes and cook from them, and then we tweak them and add things and cook them again. That to me is the joy of cooking: sharing a love of food, a memory of why something tasted so good.' Lisa Faulkner Like most mums, Lisa Faulkner is always thinking of recipes for her family which are tasty and nourishing. Talking to other mothers and swapping recipes has been the greatest source of inspiration for her, so she invited those of her friends who are mothers to share their secrets in her brand new cookbook, From Mother to Mother. Lisa asked them what they liked to cook; what their family fallbacks are; their comfort dishes; and the meals they make for their families when time is short. This is a stunning collection of family recipes inspired by the women who know exactly what to put on the table when there are hungry mouths to feed, occasions to celebrate or when you simply want to create a delicious meal for your family to enjoy any day of the week. Containing Poultry, Meat, Fish, Veggie and Sweet recipes such as: Chicken, Pea and Pancetta Bake Cheat's Crispy Duck and Pancakes Ham Hock Carbonara Spicy Baked Eggs Hazelnut, Cherry and Amaretto Meringue Cake Pineapple Upside-down Pud Coconut Polenta Cake with Honey Syrup and Berries

What if your roommate is your soul mate? A joyful, quirky romantic comedy, Beth O'Leary's The Flatshare is a feel-good novel about finding love in the most unexpected of ways. Tiffany and Leon share an apartment. Tiffany and Leon have never met. After a bad breakup, Tiffany Moore needs a place to live. Fast. And cheap. But the apartments in her budget have her wondering if astonishingly colored mold on the walls counts as art. Desperation makes her open minded, so she answers an ad for a flatshare. Leon, a night shift worker, will take the apartment during the day, and Tiffany can have it nights and weekends. He'll only ever be there when she's at the office. In fact, they'll never even have to meet. Tiffany and Leon start writing each other notes - first about what day is garbage day, and politely establishing what leftovers are up for grabs, and the evergreen question of whether the toilet seat should stay up or down. Even though they are opposites, they soon become friends. And then maybe more. But falling in love with your roommate is probably a terrible idea...especially if you've never met.

'What we like most is to produce foods ourselves from start to finish - from farm to table, the Riverford way. Food should tell a story and, because we know what it is, we can tell you.'

100+ hearty, succulent, people-pleasing meals featuring vegan meat, from comfort food classics and speedy weeknight dinners to global flavors and showstoppers, plus recipes for DIY vegan meats and cheeses. “When vegan cheese queen Miyoko Schinner pens a new cookbook, you don’t walk to your nearest bookstore. You run. . . . Get ready for your weeknight dinners to never be the same.”—VegNews From the Impossible Burger and Beyond Meat to MorningsStar Farms, Boca Burgers, and more, plant-based meats are a growing trend for those who want to help the planet, animals, and their health but don’t want to give up the meaty flavors they love. In The Vegan Meat Cookbook, bestselling author Miyoko Schinner guides you through the maze of products available on store shelves and offers straightforward guidance on how to best use them in everything from Sausage Calzones with Roasted Fennel and Preserved Lemon to Hominy and Carne Asada Enchiladas with Creamy Green Sauce. Dig in to a satisfying vegan meal of Weeknight Shepherd’s Pie with Bratwurst and Buttery Potatoes or Meaty, Smoky Chili. Now your quests with Coq au Vin, Linguine with Lemon-Garlic Scallops and Herbs, or Lettuce Wraps with Spicy Garlic Prawns. For those interested in making their own vegan meats and cheese from scratch, there are recipes for Juicy Chicken, King Trumpet Mushroom Bacon, Easy Buffalo Mozzarella, Miyoko’s famous Unturkey, and many more that you’ll never find in stores. Whether you’re cutting back on meat for your health, the environment, animal welfare, or affordability, The Vegan Meat Cookbook will satisfy the cravings of flexitarians, vegans, vegetarians, and even carnivores.

The Secrets of Happy Families

Fast, Easy, Affordable—Anytime, Anywhere

¡Salud! Vegan Mexican Cookbook

Little Leon: One Pot

Naturally Fast Food

Transform the Way You Eat (100+ Easy Recipes)

From Mother to Mother

With more than 100 sweet and savoury bakes, LEON Happy Baking contains recipes for everyone, from the novice cook to the expert baker. Following the LEON principle that what tastes good can also do you good, many of the recipes are sugar-, dairy-, wheat- or gluten- free - so there's plenty to indulge in even if you have a food allergy, an intolerance or an eye on your waistline. New recipes from the LEON menu are combined with favourites from the classic cookbook, LEON Baking & Puddings, now with fresh photography.

"Mexican food has always been my go-to comfort food. And with ¡Salud! Vegan Mexican Cookbook, Eddie shows us that we can enjoy the rich flavors of Mexico in a healthful way that not only nourishes the soul, but our entire body." —María Celeste Arraró's Tamales. Enchiladas. Churros. There are so many delicious reasons to love Mexican food. ¡Salud! Vegan Mexican Cookbook takes a twist that's both mouthwatering and healthy on these classic dishes. Renowned chef Eddie Garza combines his innovative cooking techniques with traditional Mexican staples. As a leading voice on Latino health and nutrition, Garza is committed to finding healthier ways to enjoy delicious Mexican fare without animal ingredients—and with ¡Salud! Vegan Mexican Cookbook he does exactly that. Enjoy such tantalizing dishes as: Spicy Eggplant Barbacoa Tacos Jackfruit Guadalo Tortas Oaxacan Style Mushroom Tamales Classic Chile Relleno Black Bean and Guacamole Sopes Chicken-Style Enchiladas with Green Mole Sauce Rajas con Crema Horchata Mexicana

Wholesome, yummy . . . joyously healthy - The Sunday Times Be pot-prudent with Little Leon: One Pot, the bite-sized collection of healthy and tasty one-pot recipes, from Storecupboard Daube and John's Thai Curry to warming Winter Vegetable Herb Pot Roast and Leon Chilli Con Carne.

'Cook yourself healthy and happy!' - the Sunday Telegraph. From the very beginning, LEON has asked the question: why can't fast food be delicious and good for you? Well, it can - this book is packed with the quickest recipes from around the world that have been given a healthy-but-flavourful LEON spin. From baguettes to baguettes, pizza to pasta and wraps to (jack)wings, Leon Happy Fast Food offers 100 recipes organized into five sections: Breads & Buns, Salads, On the Hob, Grilled & Baked, Sides, Sauces & Rubs and Sweets & Shakes.

East by West

Simple Recipes for Ultimate Mind-Body Balance

Leon Fast Vegan

Naturally fast recipes

easy recipes to level up your vegan meals [A Cookbook]

Leon Happy Baking

From the award-winning culinary superstar and all-around “Queen of the Greens,” a cookbook that perfectly reflects the way we want to cook and eat today: vegetarian food that is stylish, sustainable, and packed with flavor. “This is a book where thought meets practical action meets deliciousness.”—Yotam Ottolenghi, bestselling author and award-winning chef With her award-winning cookbooks, Anna Jones blazed the trail of modern and creative vegetable-centered cuisine, and in her new book, she makes cooking mouthwatering meals simpler and greener than ever before. One Pot, Pan, Planet delivers all the goods: delectable recipes that are easy to prepare and that keep sustainability at the center of every dish. And with Jones guiding the way, the variety and depths of flavors possible using just one pot, pan, or tray are limitless: Persian Noodle Soup, Carrot & Sesame Pancakes, Crispy Butter Beans with Kale, Lemon & Parmesan; Quick Squash Lasagna; Saag Aloo Shepard’s Pie, to name just a few. With over 200 recipes for every occasion—from busy weeknight meals, to weekend feasts, to desserts that promise to delight—these inventive, deeply satisfying dishes will become your new go-to kitchen staples. Whether preparing the recipes vegetarian or vegan, you will also find information to help you reduce waste, use leftovers, make kitchens plastic-free, and become a more environmentally mindful shopper. One: Pot, Pan, Planet is a splendid cookbook that is all good: for you, for your pocket, for the planet—and, of course, for your palate!

Create delicious vegan meals quickly with this handy on-the-go recipe book that makes eating away from home fun and easy. Eat vegan anytime, anywhere with Vegan on the Go. With over 100 nutritious recipes and healthy lunch ideas, your desk lunch will never be sad again. Eat vegan snacks, soups, salads, sandwiches, heavy mains, and desserts with meals created by vegan authors Jérôme Eckmeier and Daniela Lás. Vegan is more than just salads. Try out simple and super-convenient recipes for quinoa chili, soba noodle smoothie rolls, chia, and almond pizza, and vegan hot dogs. Plus, satisfy your sweet tooth with delicious vegan desserts, including fruitly macadamia nut cream, and chocolate mint cakes. Vegan on the Go arms you with a list of ingredients to stock in your kitchen so you can prepare and pack meals easily. With transportation tips and tricks, your meals will stay fresh and they won't get soggy. Know exactly how long prep and cook times will take to make each meal, and the clear photographs show off exactly what the final product should look like. A little preparation goes a long way to creating amazing and vibrant vegan meals. Eat your fill with Vegan on the Go.

***Summer - the Telegraph - Following the success of Leon Happy Salads - more than 60,000 copies sold - the Leon team is back, this time with delicious warming soups that are a meal in themselves. Leon, the home of naturally fast food, has created a collection of more than 100 all-new, all-smiles soup recipes for Comforting, Naturally Fast, Bright & Fresh, Posh and Sweet Soups, plus those all-important Sides and Crunchy Toppings & Swirly Swirls. Whether you're looking for a simple soup to take to work or something more elaborate for supper with friends, this book has the answer, with straightforward yet delicious recipes for all occasions.

*** LEON was founded on the principle of nourishing the soul with food that nourishes the body - making us happy as a result. In the latest book in the bestselling LEON Happy series, the LEON team have created more than 100 recipes on eating for a happy, healthy gut and a boosted immune system. This is not about eating a restrictive diet or depriving yourself of delicious food, but instead incorporating gut-friendly ingredients into your daily diet with recipes loaded with fibre, live microbes, omega-3 and the colours of the rainbow - but less sugar. In addition to recipes, LEON Happy Guts offers the latest advice on improving your gut health, including why we should all use extra virgin olive oil in abundance and how wine and cheese might actually be good for you.

The Vegan 8

150 Plant-based Recipes from Indian Cuisine and Beyond

100 Simple, Delicious Recipes Made with 8 Ingredients Or Less

Recipes and Stories from the Woods to the Ocean

Greenfeast: Spring, Summer

Recipes That Are Good for Your Gut

River Cottage Handbook No.18

Walk the streets of Istanbul and you'll see a city of wonderful contradictions: step out of a stylish modern bar and you're likely to turn a corner and find lamb kebabs roasting over coals on a tiny food cart, in the shadow of towering minarets. This fascinating place, where East meets West and Europe borders Asia, inspired Rebecca Seal and Steven Joyce to create Istanbul, a food tour of the city from simple meze dishes to fragrant Ottoman-era stews, this book is full of delicious recipes - try roasted aubergines stuffed with spiced lamb, crunchy fennel salad with radishes and sumac, or chicken with almonds and apricots, and be transported to the kitchens of Istanbul. Set against the backdrop of Steven Joyce's stunning food and travel photography, Istanbul is a colourful and exciting gastronomic jaunt around one of the world's most fascinating cities.

A New York Times bestseller. The police investigate the death of a veterinarian in Venice. Italy in this ‘swiftly paced’ mystery (The Seattle Times). When the body of a man is found in a canal, damaged by the tides, carrying no wallet, and wearing only one shoe, Guido Brunetti has little to work with. No local has filed a missing-person report, and no hotel guests have disappeared. The autopsy shows he had suffered from a rare, disfiguring disease. A shopkeeper tells Brunetti that the man had a kindy way with animals. Finally, the victim is identified as a much-loved veterinarian—and Brunetti’s quest to find the killer will take him on a harrowing journey . . . ‘All her trademark strengths shine in this swiftly paced, sophisticated tale of greed versus ethics.’ —The Seattle Times ‘Written with such delicacy and emotional force that we can’t help but be reminded of Greek tragedy’ —Booklist, starred review

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 its worth. The author launched a Kickstarter campaign to self-publish and fund the buy one/give one model. Hundreds of thousands of viewers watched her cookbooks in under an hour. Even high-profile chefs and food writers have taken notice—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.

NEW YORK TIMES BESTSELLER • A FOOD52 BEST COOKBOOK OF THE YEAR • Join Brad Leone, star of Bon Appétit’s hit YouTube series It’s Alive, for a year of cooking adventures, tall tales, and fun with fire and fermentation in more than 80 ingenious recipes Come along with Brad Leone as he explores forests, fields, rivers, and the ocean in the hunt for great food and good times. These pages are Brad’s food times from a year of adventures in the Northeast, getting out into nature to discover its bounty, and capturing memorable ideas for making delicious magic at home anytime. He taps maple trees to make syrup, and shows how to use it in surprising ways. He forages for ramps and mushrooms, and preserves their flavors for seasons to come. He celebrates the glory of tomatoes with undersung fruits of the sea like squid and seaweed. Inspiration comes from hikes into the woods, trips to the dock, and cooking poolside in the dead of summer. And every dish has a signature Brad Leone approach—whether that’s in Sous Vide Mountain Ribs or Spicy Smoked Tomato Chicken, Sumac Lemonade or Fermented Bloody Marys, Cold Root Salad, Marinated Beans, or just a few shakes of a Chile Hot Sauce that’s dead simple to make. This is a book about experimentation, adventure, fermentation, fire, and having fun while you’re cooking. And hey, you might just learn a thing or two. Let’s get going!

Happy Leons: Leon Happy Fast Food

Recipes from the Heart of Turkey

Leon Happy Guts

150 Mouthwatering Recipes from Tamales to Churros

Recipes from a Family Kitchen

A Novel

Ultimate Veg

'Aimee is an exceptional talent and her fab new book displays her unique gift for making vegan cooking both exciting and comforting. I have no doubt it will quickly become a firm plant-based classic.' Áine Carlin, Bestselling author of Keep It Vegan and The New Vegan
If you 're craving your favourite British comfort foods, but also want to embrace a plant-based lifestyle, then Great British Vegan is the book for you. Whether you 're vegan, flexitarian or merely interested in cutting down on your meat consumption, there 's no reason you can't still indulge in all your favourite British classics, using easy-to-find ingredients. With great-tasting, simple to make home-style recipes that will comfort as well as nourish, this book makes sure you 'll never miss out on Sunday roasts, full English breakfasts or afternoon tea again. This unique take on vegan cooking reimagines over 80 classic British dishes including Full English, Shepherd's Pie, Banger's & Mash, Yorkshire Puddings, Beef Battered (To)Fish & Chips, Sausage Rolls, Welsh Rarebit, Scotch Shortbread, Eton Mess and Sticky Toffee Pudding. Comforting Vegan Meals Full of Indian Flavor
Rakhee Yadav, born and raised in India, simplifies and reimagines the traditional plant-based recipes of her childhood to create incredible meals the whole family will love. Each recipe in Heavenly Vegan Dals & Curries is bursting with the robust authentic flavor of Indian cooking and packed with nutrient-rich ingredients to yield satisfying, healthy dinners that are easy to make. The layered flavors of dals and curries make them versatile foods perfectly suited to becoming delicious, inexpensive meals with minimal effort—like sweet and savory Sweet Chili Coconut Pineapple Curry, Garam Masala Brussels Sprouts & Navy Beans Curry with Applesauce and Spicy Sweet Potato Curry with Zucchini Fries. These recipes are easily customized to your tastes as you can often substitute the vegetables in the recipes for the ones you have on hand. With this cookbook you 'll be able to whip up wholesome vegan dinners that can come together in 30 minutes as well as slow food suppers fit for Sunday night. Whether you 're vegan or just trying to spice up Meatless Monday, Heavenly Vegan Dals & Curries has something for everyone at the table.

110 vegetarian spring and summer recipes that provide nourishing and simple plant-based suppers while paying homage to the warm seasons—from the beloved author of Tender, Greenfeast: Spring, Summer is an eclectic and comprehensive collection of recipes, perfect for people who want to eat less meat, but don't want to compromise on flavor and ease of who wish, With Nigel Slater 's famous one-line recipe introductions, the recipes are quick and easy and inspire you to dip into your pantry for ingredients. Invented recipes showcase the creative ingredients used such as Asparagus, Broad Beans & Eggs; Ricotta, Orange Blossom & Cherries; and Halloumi, Melon & Chile and provide a plant-based guide for those who wish to eat with the seasons.

The editors at Prevention showcase the power of plants with 100 nutritious and tasty plant-based recipes for quick and easy everyday meals with many natural health benefits. It can be impossible to keep all the dietary buzzwords straight, so where does “plant-based” eating fit in? In Prevention The Plant-Based Plan, the brand’s trusted health experts offer a definitive approach to plant-based eating plus 100 satisfying and delicious recipes for wholesome meals. This essential cookbook provides:
• A primer to understand how to incorporate plant-based recipes into your meal planning and lower the ratio of animal products to plants on your plate
• The option of three eating plans that allows readers to choose their commitment to plant-based eating. Beginners can start by introducing one day or three meals while others can challenge themselves to five days or 15 meals.
• Recipes for breakfast, soups and salads, grains and beans, alternative proteins, and vegetables and sides
• Tips and tricks about the best sources of plant-based protein and the health benefits of this lifestyle shift
• Nutritional information for every recipe
With this guide in hand, plant-based beginners will learn how to incorporate more plants into their diet and plant-based pros will discover new ways to make every day delicious!

Fast Easy Cheap Vegan

100 Simple, Fast, Modern Recipes

Leon: Fast Vegetarian

Upstream

Happy Leons: Leon Happy Curries

Happy Leons: LEON Happy Soups

ONLY PLANTS! A cookbook for vegans and anyone who wants more plants in their life. LEON Fast Vegan is all about delicious food, which just happens to be vegan. Whether you are looking for breakfasts or party food, weekday suppers or ambitious feasts, there is something here for everyone. With 200 recipes, the book is packed with everything from breakfast and brunch dishes to sharing plates and party food, via quick suppers and slow-cooked recipes, and masses of sauces, dressings and nourishing sides, with a generous serving of desserts, cakes, ices and drinks to round off your meal. As ever, healthy fast food chain LEON takes inspiration from around the world, with recipes for vegan sushi, Mexican tacos, Vietnamese pancakes and American burgers. The emphasis throughout is on great flavour and keeping things simple.

In Fermentation, Rachel de Thampie shines a light on one of the oldest methods of preserving food, which is just as relevant today, and shows you how to produce delicious and health-boosting ferments in your own kitchen. There are more than 80 simple recipes to make everything from sauerkraut and sourdough, kimchee and kombucha, to pickles and preserves, accompanied by thorough explanations of how the fermenting process works. With little more than yeast and bacteria, salt and time, a whole realm of culinary possibilities opens up. With an introduction by Hugh Fearnley-Whittingstall and plenty of helpful step-by-step photographs, this book will bring the art of fermentation to your kitchen.

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. From simple sides with myriad adaptations, swaps for allergies and special diets, and full nutritional information, Vegan Richa's Instant Pot™ Cookbook is your go-to guide for healthful, flavor-forward meals that are a breeze to get to the table.

LEON, the home of healthy fast food, brings you more than 100 simple, colorful, delicious new recipes to recharge your gut and transform your health LEON was founded on the principle of nourishing the soul with food that nourishes the body - making us happy as a result. In the latest book in the bestselling LEON Happy series, the LEON team have created more than 100 recipes on eating for a happy, healthy gut. It is not about eating a restrictive diet or depriving yourself of delicious food, but about incorporating gut-friendly ingredients into your daily diet with recipes loaded with natural probiotics, prebiotics and polyphenols. In addition to recipes, LEON Happy Gut Cooking offers the latest advice on improving your gut health, including why we should all use extra-virgin olive oil with abandon and that wine and cheese might actually be good for you.

‘What we like most is to produce foods ourselves from start to finish - from farm to table, the Riverford way. Food should tell a story and, because we know what it is, we can tell you.’

Selected Essays
101 Recipes You Can Make in 30 Minutes or Less, for \$10 or Less, and with 10 Ingredients or Less!
Eat Well on \$4/Day
Leon
One: Pot, Pan, Planet