

## The Samosa Cookbook 30 Crispy And Crunchy Samosa Recipes

The enhanced edition of Asian Dumplings offers an enriched cookbook experience, including video guidance on key dumpling techniques combined with the convenience of having a portable learning tool at your fingertips. Shaping dumplings can be intimidating, so it's no wonder that students in Andrea's classes pay the most attention to her detailed and encouraging how-to demonstrations. With the enhanced Asian Dumplings ebook, you get an on-demand dumpling-making class in your own home that covers everything from entry-level shapes such as the half-moon and pea pod to the mesmerizing wrist swirl used to create Shanghai Spring Roll Skins. Featuring eleven videos that demystify dumpling shaping for cooks of all levels, the enhanced audio-visual component of Asian Dumplings brings Andrea into your kitchen to guide you through each step. Quick—and many times as you need. Plump pot stickers, spicy samosas, and tender brio (stuffed buns) are enjoyed by the million every day in dim sum restaurants, street-side stands, and private homes worldwide. Wrapped, rolled, or filled, steamed, fried, or baked—Asian dumplings are also surprisingly easy to prepare, as Andrea Nguyen demonstrates in Asian Dumplings. Nguyen is a celebrated food writer and teacher with a unique ability to interpret authentic Asian cooking styles for a Western audience. Her crystal-clear recipes for more than 75 of Asia's most popular savory and sweet parcels, pockets, packages, and pastries range from Lumpia (the addictive fried spring rolls from the Philippines) to Shanghai Soup Dumplings (delicate thin-skinned dumplings filled with hot broth and succulent pork) to Gulab Jamun (India's rich, syrupy sweets). Organized according to type (wheat pastas, skins, buns, and pastries; translucent wheat and tapioca preparations: rice dumplings; legumes and tubers; sweet dumplings), Asian Dumplings encompasses Eastern, Southeastern, and Southern Asia, with recipes from China, Japan, Korea, Nepal, Tibet, India, Thailand, Vietnam, Singapore, Malaysia, Indonesia, and the Philippines. Throughout, Nguyen shares the best techniques for shaping, filling, cooking, and serving each kind of dumpling. And she makes it easy to incorporate dumplings into a dumpling lifestyle by giving a thorough introduction to essential equipment and ingredients and offering make-ahead and storage guidance, time-saving shortcuts that still yield delectable results, and tips on planning a dumpling dinner party. More than 40 line drawings illustrate the finer points of shaping many kinds of dumplings, including gy?za/pot stickers, wontons, and samosas. Dozens of mouth-watering color photographs round out Asian Dumplings, making it the most definitive, inviting, inspiring book of its kind.

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, Almond 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

Presents recipes that feature cannabis as an ingredient, along with an introduction that covers topics such as the difference between hemp and cannabis, the plant's potency when eaten, different strains, and its fat content.

100 vegan recipes that riff on Southern cooking in surprising and delicious ways, beautifully illustrated with full-color photography. Jenné Claiborne grew up in Atlanta eating classic Soul Food—fluffy biscuits, smoky sausage, Nana's sweet potato pie—but thought she'd have to give all that up when she went vegan. As a chef, she instead spent years tweaking and experimenting to infuse plant-based, life-giving, glow-worthy foods with the flavors and depth that feed the soul. In Sweet Potato Soul, Jenné reveals the long tradition of using fresh, local ingredients creatively in dishes like Coconut Collard Salad and Fried Cauliflower Chicken. She improvises new flavors in Peach Date BBQ Jackfruit Sliders and Sweet Potato-Tahini Cookies. She celebrates the plant-based roots of the cuisine in Bootylicious Gumbo and savory-sweet Genetics Watermelon & Peach Salad. And she updates classics with Jalapeño Hush Puppies, and her favorite, Sweet Potato Cinnamon Rolls. Along the way, Jenné explores the narratives surrounding iconic and beloved soul food recipes, as well as their innate nutritional benefits—you've heard that dandelion, mustard, and turnip greens, okra, and black-eyed peas are nutrition superstars, but here's how to make them super tasty, too. From decadent pound cakes and ginger-kissed fruit cobblers to smoky collard greens, amazing crabcakes and the most comforting sweet potato pie you'll ever taste, these better-than-the-original takes on crave-worthy dishes are good for your health, heart, and soul. Grandmothers from eight eastern African countries welcome you into their kitchens to share flavorful recipes and stories of family, love, and tradition in this transporting cookbook-meets-travelogue. 'Their food is alive with the flavors of mangoes, cinnamon, dates, and plantains and rich with the history of the continent that had been a culinary unknown for much too long.'—Jessica B. Harris, food historian, journalist, and public speaker IACP AWARD FINALIST • LONGLISTED FOR THE ART OF EATING PRIZE • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY The New Yorker • The New York Times Book Review • The Washington Post • Bon Appétit • NPR • San Francisco Chronicle • Food Network • Vogue • Delish • The Guardian • Smithsonian Magazine • Salon • Town & Country in this incredible volume, Somali chef Hawa Hassan and food writer Julia Turshen present 75 recipes and stories gathered from bibis (or grandmothers) from eight African nations: South Africa, Mozambique, Madagascar, Comoros, Tanzania, Kenya, Somalia, and Eritrea. Most notably, these eight countries are at the backbone of the spice trade, many of them exporters of things like pepper and vanilla. We meet women such as Ma Shara, who helps tourists 'see the real Zanzibar' by teaching them how to make her famous Ajemi Bread with Carrots and Green Pepper; Ma Vicky, who now lives in suburban New York and makes Matoke (Stewed Plantains with Beans and Beef) to bring the flavor of Tanzania to her American home; and Ma Gehennet from Eritrea who shares her recipes for Kicha (Eritrean Flatbread) and Shiro (Ground Chickpea Stew). Through Hawa's writing—and her own personal story—the women, and the stories behind the recipes, come to life. With evocative photography shot on location by Khadija Farah, and food photography by Jennifer May, in Bibi's Kitchen uses food to teach us all about families, war, loss, migration, refuge, and sanctuary.

The Samosa Cookbook

The Rangoon Sisters

Quick and easy everyday meals

Easy Indian Recipes for Busy People

Asian Paleo: Easy, Fresh Recipes to Make Ahead or Enjoy Right Now from I Heart Umami

Energize Your Day with Over 100 Easy, Healthy, and Delicious Meals

Add Spice to Your Life with Indian Fritter Recipes!

Tasty Over the Top

Jamie's Everyday Super Food makes eating well delicious, easy and fun No matter how busy you are, you'll find that healthy eating the Jamie way is both simple and achievable, making it super easy to choose exactly the kind of meals that suit you. The book is divided into breakfasts (up to 400 calories), lunches (up to 600 calories) and dinners (up to 600 calories), and every tasty meal is nutritionally balanced so that any combination over the day will bring you in under your recommended daily allowance of calories (2000 women/2,500 men), allowing you to enjoy snacks and drinks on the side. You can eat Smoothie Pancakes with Berries, Banana, Yoghurt and Nuts for breakfast, Tasty Fish Tacos with Game-Changing Kiwi, Lime and Chilli Salsa for lunch and Griddled Steak and Peppers with Herby-Jewelled Tabouleh Rice for dinner, and still be healthy! Whether you dip in and out of it, eat from the book Monday to Friday or use it faithfully every day for a month, it's totally up to you. In Everyday Super Food, Jamie's done all the hard work for you – all you need to do is choose a delicious recipe, cook it up and, most importantly, enjoy it. Every meal in this book is a good choice and will bring you a step closer to a healthier, happier you. 'Packed with vitamins, bursting with flavour: irresistible new recipes from Jamie Oliver' Sunday Times 'The healthy recipes that helped Jamie lose two stone' Sunday Times 'Our failsafe foodie of choice' Sunday Times 'Jamie Oliver is great – I'd put him in charge of the country' Guardian All the rich flavors and exquisite dishes of India are now accessible to homecooks everywhere. My Indian Cookbook is a relaxed, present-day spice journey that has a confident and fresh approach towards cooking with ease. It allows your taste buds to be taken on a journey where the myths are exposed and the message simplified, so that you can be a master of your own spice kitchen. My Indian Cookbook is a primer, refresher and introduction to Indian cuisine with a sensibility for hectic schedules. It brings Indian cookery up-to-date and will provide you with the basics and inspiration to forge your own path and try something new. You don't need to re-create huge opulent feasts. You can make one dish to add to the rest of the meal or dip in and out of the book as the mood suits you. Pantry staples, a must-have spice list, alternative ingredients, step-by-step illustrations for tricky techniques, and a menu planner accompany an exquisite yet easy-to-follow recipe collection. Sample recipes Light bites: carrot and chickpea pancakes, fish fritters, coriander and chilli crab balls, sesame and ginger skewers, and more. Vegetables and lentils: chana masala, Baigan bharta, dhal makhani, beetroot curry Fish, Meat and Poultry: Masalas roast lamb, mussels in chilli, ginger and curry lead broth, saffron pot roast chicken, fish in tamarind sauce Breads and rice: mint parantha, seeded naan bread, mixed vegetable roti, onion and coriander stuffed naan Salads: tomato pickled ginger side salad, bean and lentil, steamed green beans in tomato mustard dressing Pickles and chutneys: cucumber, carrot and mint chutney, South Indian eggplant pickle, fruit chutney, apple pickle. Desserts and drinks: pistachio kulfi, almond and saffron cake, creamy honey and raisin vermicelli pots, masala chai, chilli hot chocolate. This comprehensive book is a modern and familiar collection of accessible recipes that should be shared over and over again to inspire friends and family. Whether you've never had Indian food or want to make your favorite dishes at home, this is the perfect cookbook.

Say hello to the gluten-free flour of your dreams. Exceptionally high in protein, fiber, and iron, and gluten-free, grain-free, and low-glycemic, chickpea flour is the total package. The Chickpea Flour Cookbook is your go-to resource for using this tremendously versatile and nutritious pantry staple. Chickpea flour—also known as garbanzo bean flour, besan, and gram flour—is simply dried chickpeas ground into a fine flour ready to be incorporated into any number of savory and sweet recipes. Used for centuries in Mediterranean, Indian, and Southeast Asian cooking, chickpea flour is no passing fad. It's all-natural and incredibly easy to use, no gums or starches necessary. Nut-free and soy-free to boot, chickpea flour is a high fiber carbohydrate that doesn't spike blood sugar levels. Its numerous health benefits make it ideal for a wide range of special diets. Better yet, chickpea flour is affordable—a fraction of the cost of other pricey grain-free flours out there. The Chickpea Flour Cookbook has over 80 delicious, healthy, easy-to-make recipes to power every meal of the day, including: Loaded Southwestern Chickpea Omelet (egg-free), Pumpkin Spice Waffles, Brown Sugar Banana Bread, Chickpea Tortilla Wraps, Carrot-Sesame Crackers, Sweet Chile-Garlic Crisps, Chickpea Pasta, Baked Coconut-Chickpea Onion Rings, Pumpkin-Sage Gnocchi, Smoky Backyard BBQ Burgers, Skillet Pizza, Sweet Potato Falafel, Double Chocolate Cake, Molasses Spice Cookies, Brown-Butter Blondies, and much, much more. With The Chickpea Flour Cookbook, clean eating has never been simpler or easier. Beloved treats get a huge nutritional boost without sacrificing flavor or texture. In addition to being gluten-free, all of the recipes are free of nuts, grains, and soy, and the vast majority of recipes in the collection are either naturally vegan (dairy- and egg-free) or include vegan options, making this cookbook accessible to everyone.

Tempeh, or fermented soybean cake, is a traditional Indonesian food that is a versatile ingredient to cook with. Discover various ways to prepare delicious tempeh at home with this collection of 30 creative recipes that range from savoury snacks and hearty mains to delightful desserts. This book also provides a concise look at the history and nutrition of tempeh and includes a fully illustrated step-by-step guide on how to make your own tempeh. Whether you find tempeh a culinary adventure or a well-loved staple, you will be inspired by how effortless it is to incorporate this nutritious soy food into any meal.

For Mama Li's Kitchen to make delicious egg rolls, spring rolls, and dumplings with Mama Li's best recipesMama Li showed me everything I know about cooking Asian foods. One of the fondest memories I have from Mama Li was helping her make dumplings, egg rolls, and spring rolls for a friend's wedding. It was a family affair, and everyone was helping out. We were doing everything from rolling the dough, making the shapes, making the fillings, folding the egg rolls, spring rolls, and dumplings just right, cooking them and finally getting them packed and ready to go. We had made what seem to me to be thousands of them! She had 12 different kinds of filling, and each one had a different shape. It took us two full days to make all these little packets full of goodness. Some she would fry, others would be steamed, and some were just baked in the oven. They were all done from scratch. For those two days, we ate, lived, and laughed dumplings! They were the best that I had ever tasted. It has become a tradition in our family to cook like Mama Li. In this book, you will find a collection of her best recipes for egg rolls, spring rolls, and dumplings. .and a few bonus recipes! They are filled with flavors from Asia, delicate and so fragrant. The ingredients are fresh, healthy, and wholesome. They are easy to find. If you happen to be living near an Asian market, don't hesitate to visit and get some of your ingredients there. It will make it even more authentic. In this book, you will find everything you need to know about making delicious, home-made egg rolls, spring rolls, and dumplings, including: – How to make the dough for egg rolls, spring rolls, and dumplings. – How to make fillings. – The basic techniques including rolling, cutting, and folding the dough for egg rolls, spring rolls, and dumplings. – How to stock your pantry with the basic ingredients you will need to make egg rolls, spring rolls, and dumplings. – Five bonus recipes for making the most popular appetizers in Chinese restaurants, including garlic spare ribs and shrimp toasts.So let's get cooking! Grab your copy today!

Everyday family meals effortlessly good for you

For the Best Christmas Ever

Nom Nom Paleo

More Than 50 Irresistible Recipes That Will Get You High

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

The Ultimate Vegan Cookbook

30 Crunchy and Delicious Samosa Recipes

Tempted by Tempeh: 30 Creative Recipes for Fermented Soybean Cakes

*The Epic Air Fryer Cookbook serves up everything you love about air frying in 100 easy everyday recipes that turn out scrumptiously crispy, family-friendly meals. With your air fryer, you can enjoy cooking and eating delicious fried foods guilt-free—because air-frying recipes use little or no oil. And, as author Emily Paster reveals, your air fryer can cook all kinds of dishes beyond fried foods. Turn your air fryer into the most versatile and oft-used appliance in your kitchen arsenal with: Globally inspired recipes, from fritters and scrumptious flatbreads to shakshuka and falafel, plus Teriyaki Glazed Ribs, Sicilian Stuffed Peppers, General Tso's Chicken, and lots more Honey and robust fried foods, like spring rolls, butterflied fried chicken, and country-fried steak Breakfasts and brunches Appetizers, snacks, and party food Desserts, such as Apple Turnovers, Caramelized Peach Shortcakes, Churros with Chocolate Dipping Sauce, and Lemon-Lavender Doughnuts All the recipes in The Epic Air Fryer Cookbook use easy-to-find ingredients and feature short prep times and fast cook times. For air-frying rookies, there are ample tips for getting started with your air fryer and for using and maintaining it—no matter what make or model you own—as you enjoy cooking with it in the years to come. Cooking with your air fryer has never been more healthy, more fun...or more epic!*

*Jamie Oliver's Christmas Cookbook is packed with all the classics you need for the big day and beyond, as well as loads of delicious recipes for edible gifts, party food, and new ways to love those leftovers. It's everything you need for the best Christmas ever. Inside you'll find all the classics as well as tasty alternatives, including: salmon pate, apple and squash soup; roast turkey, goose and venison; nut roast and baked squash; best roasties, baked mash, parsnips, glazed carrots, four ways to do sprouts; gravies and cranberry sauce, meat and vegetarian stuffings; turkey risotto; Christmas trifles, pavlova; chocolate logs, Christmas cake, mince pies, gingerbread, baked camembert, smoked salmon bilinis, hot buttered rum and many, many more delicious recipes. "I've got all the bases covered with everything you need for the big day and any feasting meals over the festive period, as well as party fare, edible gifts, teatime treats, cocktails, and of course, exciting ways to embrace and celebrate those leftovers. You'll also find all the deeply important technical info you need, such as cooking charts, and wherever possible, I've designed the recipes to be cooked at the same oven temperature, so you can be efficient with time and oven space, and it'll be super-easy for you to mix and match the different elements and build your own perfect Christmas meal. I haven't held back. This book is the greatest hits, all wrapped up in one Christmas parcel, and I hope you have fun looking through, picking your recipes, and building your own plan." ~ Jamie Oliver*

*There are as many regional flavors and dishes in India as there are languages and dialects, and no one knows this better than Lachu Moorjani, owner of Ajanta Restaurant in the San Francisco Bay Area.Widely recognized as the Bay Area's premier restaurant for Indian cuisine, Ajanta sets the standard with its ever-changing menu, offering creative dishes from the many regions of India. Ajanta represents one of the best places to experience a taste of India without leaving the country!*

*'The Rangoon Sisters taught me everything I know about Burmese food. And now they can teach you too.' Grace Dent 'Amy and Emily's food is vibrant, colourful and packed with flavour. I can't wait to make everything in this book.' Melissa Hemsley Love Thai food? Addicted to Chinese and Indian? Then it is time to discover the flavours of Burma. The Rangoon Sisters is a celebration of the incredible food and flavours that are found throughout Myanmar, including over 80 evocative recipes that have been made easy and accessible for the modern home cook by supper club extraordinaires Emily and Amy Chung. Including chapters such as Snacks, Salads, Curries, Rice, Noodles and Sweets, the simple recipes are perfect for a quick weekday family meal or a comforting slow cook on a weekend. And the food is ideal for sharing and pairing: rich bowls of curry are contrasted with vibrant salads and heaps of steaming rice. Recipes include: Mohinga (fish chowder) Pumpkin curry Pickled taeleaf salad Stuffed aubergine curry Butterbean stew Coconut chicken noodles Mango and lime cheesecake With easy to follow instructions and no specialist equipment or expensive ingredients needed, The Rangoon Sisters is essential for anyone wanting to make delicious, simple Burmese food at home.*

*With time evolving fast, people now prefer trying out new meals. They seek a mysterious pleasure in cooking and trying out new dishes. This samosa cookbook is a guideline for amateur's cooks who are trying to make samosas for the very first time. The filling of samosas is not a great deal but the entire trick lies in the folding and binding the filling together. This cookbook covers 30 types of samosa recipes made from various vegetables and blended with spices. The recipes in this cookbook will provide you with the room to show your own creativity and play with the ingredients according to your taste. In a matter of no time you will become an all-out professional at making samosas. The beauty of samosas is that you have a lot of room to play with the ingredients. Whether you enjoy meat or are a vegetarian, you can use the appropriate filling to fill the samosa. This treat is widely consumed in the Subcontinent and other parts of Asia. But now, you too can make delicious samosas at home. Enjoy!*

*High Drama, Low Maintenance: A Cookbook*

*Delicious, Authentic Bengali Meals Ready to Try*

*150+ Restaurant Favorites to Make at Home--All Recipes With POINTS Value of 8 Or Less*

*World Food for Student Cooks*

*The Food Lab: Better Home Cooking Through Science*

*Weight Watchers Take-Out Tonight!*

*Asian Dumplings*

*Epic Air Fryer Cookbook*

Going Paleo or low-carb but want a twist? Asian Paleo will satisfy your cravings! Creator of the popular food blog I Heart Umami, ChihYu Smith celebrates her Chinese and Taiwanese heritage and turns favorite Asian recipes into healthy, flavorful Paleo meals. In Asian Paleo, she shares 75 fresh, bold recipes inspired by her favorite dishes from China, Japan, Thailand, Vietnam, and beyond. Here, Smith helps readers find the perfect dish for any occasion. She includes easy meals, fun and festive weekend options, batch cooking for when there's time to plan, and sides and sauces. You'll want to try them all, from Low-Carb Chinese Scallion Pancakes and Brisket Pho to takeout classics like Sweet-and-Sour Chicken, Kung Pao Chicken, and sizzling hot Pepper Steak stir-fry. Each dish is free of gluten, wheat, soy, and sugar. With a meal prep section with shopping lists and make-ahead instructions, clever tips and tricks, and vibrant photographs for every recipe, Smith makes healthy Asian cooking totally, deliciously Paleo.

MASA is your guide to making authentic, high-quality masa from scratch and cooking with it in your home kitchen. It's time to learn the way to a perfect taco, and it all starts with the masa. Like sourdough before it, craft masa is on the brink of a global culinary movement. Jorge Gavia'ria's company, Masienda, has become a proxy message board at the center of the swelling masa conversation and with this cookbook he completes the story of how to create this special building block from scratch. Brimming with history, replicable techniques, and reflections from masa authorities, including third-generation tortiller'x and acclaimed chefs, MASA reveals the beauty and longstanding traditions behind this elemental staple. In addition to teaching how to make masa from dried corn kernel to fully realized dish, this book also shows cooks how to use masa in 50 base recipes for tortillas, pozole, tamales, and more, empowering chefs of any level to think creatively and adapt recipes confidently for their own use. In addition, ten well-known chefs offer inventive recipes—such as tamal gnocchi, masa waffles, and shrimp and masa grits—to inspire new ways of relating to this timeless, dynamic food. TORTILLAS ARE EVERYWHERE: For years now, tortillas, the most common masa application, have outpaced the consumption of hamburger buns in the United States, and their companion condiment, salsa, has outsold ketchup as the nation's leading condiment. ENDLESS DINNER INSPIRATION: This book features a wide range of recipes from the traditional basics—Tortillas, Pupusas, and Arepas—to the inventive, like Blue Masa Sourdough Bread, Tamal Gnocchi, and Shrimp and Masa Grits. THE MASTER ON MASA: Jorge Gavia'ria is the founder of Masienda, a resource and supplier of high-quality masa and masa products. Jorge Gavia'ria wrote MASA after successfully working through tens of thousands of inquiries from home cooks on everything from the best equipment to ideal cooking temperatures to how to prevent a tortilla from falling apart during reheating.

Presents more than 150 versions of some of America's favorite take-out dishes, including chicken enchiladas, Reuben sandwiches, pizza, and nachos supreme, all presented at a fraction of the fat and calories of the originals.

Chetna Makan is known for her unique recipes, which introduce colourful spices, aromatic herbs and other Indian ingredients into traditional Western baked favourites. Whether it's a sponge cake with a cardamom and coffee filling; puff pastry bites filled with fenu'greek paneer; a swirly bread rolled with citrusy coriander, mint and green mango chutney; or a steamed strawberry pudding flavoured with cinnamon, Chetna's Indian influences will transform your baking from the familiar to the exotic, from the ordinary to the extraordinary. Discover rare but precious traditional bakes from India, as well as new spice-infused recipes. Delve into the history of Indian herbs and spices and learn how to match foods and flavours.

Authentic Indian recipes that are simple and totally doable Ashia's Table features well-known traditional Indian dishes alongside a selection of exciting new dishes based on Indian flavors and textures, all of which can be easily made at home. Ashia Ismail-Singer's debut cookbook pays homage to her heritage, blending it seamlessly with a modern and authentic take on her native Indian cuisine. Her recipes aren't just a list of ingredients and measurements: For Ashia, they are memories of childhood, food experiences that have been passed down through generations, and which connect her to her family and homeland. With chutneys and bites for grazing, light lunches, nourishing main dishes, desserts, home baking, and more, this book brings you a collection of recipes inspired by India's rich food culture, made with ingredients that are easy to find wherever you are. Ashia's Table is a beautiful book to be cherished for its delicious recipes, stunning photography, and attractive design.

Chetna's Healthy Indian

The Complete Pakora & Samosa Cookbook

Entice With Spice

Mastering Gyoza, Spring Rolls, Samosas, and More [A Cookbook]

100 Inspired Recipes That Take Air-Frying in Deliciously Exciting New Directions

The Complete Gujarati Cookbook

The complete guide with easy and tasty recipes for everyone

Emeril Lagasse Power Air Fryer 360 Cookbook

We all know there is more to Indian food than just curries. It can also be really healthy, fresh and super delicious. Chetna's Healthy Indian contains home cooking at its best - straightforward methods, very few ingredients, crowd pleasing flavours, nourishment and comfort. It draws upon inspiration from Chetna's family and friends, creating realistic recipes for midweek, after work, busy weekends or when you simply want to look after yourself with wholesome food. You'll find 80 delicious recipes that require minimum time and effort, including Onion & whole spice chicken curry, Tandoori pan-fried sea bream, Paneer & cavalo nero saag and Baked cardamom & pistachio yogurt pots. Inspired by Indian cuisine, Chetna's Healthy Indian is proof that healthy food does not have to be health food, and convenient meals can be good for you, too.

A New York Times cookbook best-seller, Nom Nom Paleo is a visual feast, crackling with humor and packed with stunningly photographed step-by-step recipes free of gluten, soy, and added sugar. Designed to inspire the whole family to chow down on healthy, home-cooked meals, this cookbook compiles over 100 foolproof paleo recipes that demonstrate how fun and flavorful cooking with wholesome ingredients can be. And did we mention the cartoons? Nom Nom Paleo kicks off with a fresh introduction to Paleo eating, taking readers on a guided tour of author Michelle Tam's real-food strategies for stocking the kitchen, saving time, and maximizing flavors while maintaining a Paleo lifestyle. Also, sprinkled throughout the book are enlightening features on feeding kids, packing nutritious lunches, boosting umami, and much more. But the heart of this whole family is Michelle's award-winning primal Paleo recipes, 50 percent of which are brand-new --- even to dihard fans who own her bestselling iPad cookbook app. Readers can start by marrying their favorite ingredients with building blocks like Sriracha Mayo'naisse, Louisiana Remoulade, and the infamous Magic Mushroom Powder. These basic recipes lay the foundation for many of the fabulous delights in the rest of the book including Eggplant "Ricotta" Stacks, Crab Louie, and Devils on Horseback. There's something for everyone in this cookbook, from small bites like Apple Chips and Kabalagala (Ugandan plainain fritters) to family-sized platters of Coconut Pineapple "Rice" and Siu Yoke (crispy roast pork belly). Crave exotic spices? You won't be able to resist the fragrant aromas of Fast Pho or Mulligatawny Soup. In the mood for down-home comfort? Make some Yankee Pot Roast or Chicken Nuggets drizzled with Lemon Honey Sauce. When a quick weeknight meal is in order, Nom Nom Paleo can show you how to make Crispy Smashed Chicken or Whole-Roasted Branzini in less than 30 minutes. And for a cold treat on a hot day, nothing beats Paleo-diet-friendly Mocha Popsicles or a two-minute Strawberry Banana Ice Cream. Eating healthy doesn't mean sacrificing flavor. This book gives you "Paleo with personality," and will make you excited to play in the kitchen again.

A student cookbook with a difference. World Food for Student Cooks offers 170 quick, cheap and tasty recipes featuring the best of the world's cuisines - Chinese, Thai, Mexican, French, Italian, Middle Eastern, Japanese and more. These are recipes for food that students want to eat, can afford and can make at home with only basic cooking skills! The ingredients are inexpensive and the results are healthy as well as tasty. Tacos and noodle bowls, mac'n cheese, curries and pizzas, smoothies, cookies, brownies and more! Cookbook features include: Requires only essential pieces of kitchen equipment/Uses staples on hand in every kitchen/Sees inexpensive ingredients available at any grocery store/Focuses on recipes that are popular with students today/Healthy dishes that highlight fresh, gluten-free and nonprocessed foods/World food - inexpensive, healthy recipes from Asian, Indian, Mexican, Middle Eastern and other international cuisines/Lots of vegan and vegetarian recipes and options This book will be a favourite for students, and will help parents rest easy knowing that young people can use it to cook the food they love - and can afford.

A user-friendly volume by the author of Vegan with a Vengeance and Vegan Cupcakes Take Over the World contains 250 recipes that include a variety of gluten-free and tofu-free options for numerous occasions.

Have fun in the kitchen and wow your friends with 75 of Tasty's biggest, boldest, and most show-stopping "Over the Top" recipes that are easy to make for any occasion. Tasty is the online and Instagram go-to for creative, playful, and mouthwatering recipes. Tasty Over the Top is peak Tasty, and the eye-catching recipes that are sure to inspire you and wow all who see them --- even if you only need a couple of them to know that they're easier than they look!). Here you'll find seven+five-recipes that raise the bar with minimal effort, like Breakfast Biscuit Nachos (yes, split biscuits baked on a sheet pan with all the fixins), a sloppy joe/boacon cheeseburger mash-up, a BLT deconstructed into the salad of your dreams (think maple-glazed bread and mayo-toasted croissants), and more delicious, out-of-this-world ideas for breakfast, lunch, dinner, and everything in between. This book is your all-access ticket to proving your chops and pulling out all the stops. Not only are these dishes unexpected and stunning, but they also inspire you to explore a world of bold flavor combinations and to experiment with new techniques that will make you feel like a tried-and-true Tasty chef.

The Chickpea Flour Cookbook

Ashia's Table

The Recipes and Stories of Grandmothers from the Eight African Countries that Touch the Indian Ocean [A Cookbook]

Weight Watchers New Complete Cookbook

Chetna's 30-minute Indian

Everyday Super Food

Techniques, Recipes, and Reflections on a Timeless Staple

Healthy, delicious, easy-to-make dishes for the food-truck-loving, noodle-slurping, taco-crunching, mac-n-cheese--loving student!

A New York Times Bestseller Winner of the James Beard Award for General Cooking and the IACP Cookbook of the Year Award "The one book you must have, no matter what you're planning to cook or where your skill level falls."--New York Times Book Review Ever wondered how to pan-fry a steak with a charred crust and an interior that's perfectly medium-rare from edge to edge when you cut into it? How to make homemade mac 'n' cheese that is as satisfyingly gooey and velvety-smooth as the blue box stuff, but far tastier? How to roast a succulent, moist turkey (forget about brining!)—and use a foolproof method that works every time? As Serious Eats' culinary nerd-in-residence, J. Kenji López-Alt has pondered all these questions and more. In The Food Lab, Kenji focuses on the science behind beloved American dishes, delving into the interactions between heat, energy, and molecules that create great food. Kenji shows that often, conventional methods don't work that well, and home cooks can achieve far better results using new—but simple—techniques. In hundreds of easy-to-make recipes with over 1,000 full-color images, you will find out how to make foolproof Hollandaise sauce in just two minutes, how to transform one simple tomato sauce into a half dozen dishes, how to make the crispiest, creamiest potato casserole ever conceived, and much more.

The Samosa Cookbook30 Crispy and Crunchy Samosa RecipesCreateSpace 80 brilliant, flavour-packed Indian recipes to make in 30 minutes or less. Chetna Makan's bestselling cookbooks combine her creative flavour twists with a love of simple Indian home cooking. Taking inspiration from the eclectic tastes of Indian cuisine, these tempting recipes can all be on the table and ready to eat in less than 30 minutes. Featuring fabulous salads, traditional fast snacks, imaginative toppings for toasts, delicious dals, comforting fish and meat curries, all-in-one rice dishes, surprising raitas and dips as well as indulgent desserts, there are speedy options for every occasion. With brilliantly useful meal plans included, dishes can be enjoyed on their own or paired together and cooked quickly for an easy feast to enjoy with friends. No complicated methods, just delicious, vibrant and varied food that the whole family can enjoy every single night of the week and in little to no time at all.

The Vibrant Flavors of Bengali Cuisine Brought to Your Home Kitchen Bengali native Kankana Saxena captures the wealth of intoxicating dishes and depths of favor that are fundamental to the Bengali community with savory stews, fragrant rice dishes, zesty spice blends and iconic street foods. Each recipe preserves the authenticity of traditional Indian cuisine but with a modern approach specific to the Eastern region—such as Chicken Shingara, which is similar to an Indian samosa but in Kolkata they're smaller, spicier and deep-fried. There's Channa Raju Torkari, which features paneer (Indian cottage cheese) that is rolled into dumplings for a hearty stew. Meanwhile, Fulkobi Aachar reinvents Indian spiced cauliflower as a show-stopping pickled condiment. Brimming with culinary tradition and adventure, this rich collection of recipes transports you to the bustling streets of Kolkata, where the food

is as fun to make as it is to eat.

Tired of the same old bland taste? You're in the right place. Spice things up with Pakora and Samosa: Spicy Indian Fritters. Chutney and Spice Blend recipes also included!This Book Includes: All the basic information you will need to get started with Indian Cooking Basic Techniques of the Indian Kitchen with detailed directions 70 Recipes of Vegan Indian Masalas (Both powders and pastes) 26 Indian Pakora Recipes 10 Indian Samosa Recipes 7 Spicy Indian Relish Mixes 10 Indian Samosa Recipes 8 Indian Mathiya Recipes 40+ Indian Chutney Recipes 20+ Indian Pickle Recipes

The Healthnut Cookbook

Veganomican

A Native American Family Story

My Indian Cookbook

The Cardamom Trail

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

Pakistani Cookbook

Healthy Gluten-Free and Grain-Free Recipes to Power Every Meal of the Day

The host of the popular YouTube healthy living and cooking channel HealthNut Nutrition shares 100+ recipes and her secrets to nutritious, quick, and delicious meals. Nikole Goncalves's HealthNut Nutrition brand is all about finding a balanced life that works for you. It's about listening to your body, surrounding yourself with positive sources, and limiting stress while enjoying the foods you love. There's no calorie counting, low fat or sugar free labels on HealthNut recipes; because she uses real, unprocessed foods--it's as simple as that. In The Everyday HealthNut Cookbook, each recipe is made with a combination of plant-based and meat options with easy substitutions for vegan and gluten-free diets. Nearly all of the recipes can be prepared in 30 minutes or less, and the 4-week meal prep guide provides readers with a roadmap for sustaining healthy, time-saving cooking habits. Taking readers through breakfast, nourishing drinks and snacks, salads, plates and bowls, sweets, and HealthNut staples including a wide range of Condiments and Sauces, Herbs and Spices, Nuts and Seeds, Goncalves offers everything any reader may need to incorporate healthy, enjoyable meals into their day-to-day lives. Recipes include: Jalapeno Pumpkin Waffles, Curry Mushroom Spinach Omelet, Blueberry Basil Smoothie, Everyday Nut and Seed Loaf, Grilled Vegetable Salad with Chimichurri, Salmon Burgers with Pineapple Salsa, Spiralized Zucchini Nests with Poached Eggs, Roasted Poblano and Mushroom Fajitas, Bananas foster Caramelized Crepes, Key Lime Pie in a Jar, and more.

Named one of the Best Fall Cookbooks 2020 by The New York Times, Eater, Epicurious, Food & Wine, Forbes, Saveur, Serious Eats, The Smithsonian, The San Francisco Chronicle, The Los Angeles Times, The Boston Globe, The Chicago Tribune, CNN Travel, The Kitchn, Chowhound, NPR, The Art of Eating Longlist 2021 and many more; plus international media attention including The Financial Times, The Globe and Mail, The Telegraph, The Guardian, The Independent, The Times (U.K.), Delicious Magazine (U.K.), The Times (Ireland), and Vogue India and winner of The Guild of U.K. Food Writers (General Cookbook). Finalist for the 2021 IACP Cookbook Award. "The Flavor Equation" deserves space on the shelf right next to "Salt, Fat, Acid, Heat" as a titan of the how-and-why brigade."—The New Yorker "Deep and illuminating, fresh and highly informative... a most brilliant achievement." — Yotam Ottolenghi "[A] beautiful and intelligent book." — J. Kenji López-Alt, author The Food Lab and Chief Consultant for Serious Eats.com Aroma, texture, sound, emotion—these are just a few of the elements that play into our perceptions of flavor. The Flavor Equation demonstrates how to convert approachable spices, herbs, and commonplace pantry items into tasty, simple dishes. In this groundbreaking book, Nik Sharma, scientist, food blogger, and author of the buzz-generating cookbook Season, guides home cooks on an exploration of flavor in more than 100 recipes. • Provides inspiration and knowledge to both home cooks and seasoned chefs • An in-depth exploration into the science of taste • Features Nik Sharma's evocative, trademark photography style The Flavor Equation is an accessible guide to elevating elemental ingredients to make delicious dishes that hit all the right notes, every time. Recipes include Brightness: Lemon-Lime Mintade, Saltiness: Roasted Tomato and Tamarind Soup, Sweetness: Honey Turmeric Chicken Kebabs with Pineapple. Savoriness: Blistered Shishito Peppers with Bonito Flakes, and Richness: Coconut Milk Cake. • A global, scientific approach to cooking from bestselling cookbook author Nik Sharma • Dives deep into the most basic of our pantry items—salts, oils, sugars, vinegars, citrus, peppers, and more • Perfect gift for home cooks who want to learn more beyond recipes, those interested in the science of food and flavor, and readers of Lucky Peach, Serious Eats, Indian-Ish, and Koreatown • Add it to the shelf with cookbooks like The Food Lab: Better Home Cooking

Through Science by J. Kenji López-Alt; Ottolenghi Flavor: A Cookbook by Yotam Ottolenghi; and Salt, Fat, Acid, Heat: Mastering the Elements of Good Cooking by Samin Nosrat. Complete with 30 full magnificent Pakistani recipes that will put the joy back in the kitchen. This Pakistani Cookbook provides delicious and easy to make homemade recipes. These unique Pakistani recipes are rich and exceptionally flavorful, they are quite easy to prepare and execute. Unlike other Pakistani Cookbooks, this Pakistani Cookbook promises you a few of the world's most exclusive desserts, chutneys, dips, drinks and main dish recipes that will give you and your family thrills with the addition of a few exotic spices and seasonings. Enhance your Pakistani cooking skills by getting a hold of this fully packed Pakistani Cookbook and preparing these delicious recipes.

NEW YORK TIMES BESTSELLER • The author of Plenty teams up with Ottolenghi Test Kitchen's Ixta Belfrage to reveal how flavor is created and amplified through 100+ super-delicious, plant-based recipes. IACP AWARD FINALIST • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY The New York Times Book Review • NPR • The Washington Post • The Guardian • The Atlanta Journal-Constitution • National Geographic • Town & Country • Epicurious "Bold, innovative recipes . . . make this book truly thrilling."—The New York Times Level up your vegetables. In this groundbreaking cookbook, Yotam Ottolenghi and Ixta Belfrage offer a next-level approach to vegetables that breaks down the fundamentals of cooking into three key elements: process, pairing, and produce. For process, Yotam and Ixta show how easy techniques such as charring and infusing can change the way you think about cooking. Discover how to unlock new depths of flavor by pairing vegetables with sweetness, fat, acidity, or chile heat, and learn to identify the produce that has the innate ability to make dishes shine. With main courses, sides, desserts, and a whole pantry of "flavor bombs" (homemade condiments), there's something for any meal, any night of the week, including surefire hits such as Stuffed Eggplant in Curry and Coconut Dal, Spicy Mushroom Lasagne, and Romano Pepper Schnitzels. Chock-full of low-effort, high-impact dishes that pack a punch and standout meals for the relaxed cook, Ottolenghi Flavor is a revolutionary approach to vegetable cooking.

Did you purchase a fantastic Emeril air fryer but you don't know how to take advantage of all its functions? Are you looking for succulent recipes created specifically for this type of air fryer? Then book will be your first choice! "Emeril Lagasse Power Air Fryer 360 Cookbook" is the complete guide with fast and easy recipes for cooking tasty food with the top of the range fryer of the moment. The Emeril Lagasse Air Fryer is the ultimate answer to crispy and healthier meals. You have to know your Emeril can do more than you think! This amazing cooking appliance can satisfy all your family's needs with air fry, rotisserie, dehydrate, bake, toast, reheat, roast, bagel, slow cook, broil and warm / reheat function. Following easy step-by-step instructions, this book will give you all the information about how to use at best your Emeril, and you will find more than 150 pages of recipes to amaze your guests and finally vary your diet. The food quality you get with this appliance is incomparable and if you have an Emeril you know it. What are you waiting for to make it work properly by creating masterchef-style foods? Take a look at what you'll find inside this guide: • The functions of the air fryer • Tips for usage, cleaning, maintenance • Breakfast and Brunch recipes • Entrées and Appetizer recipes • Side dishes recipes • Dinner recipes • Bread and Sandwich recipes • 14 delicious desserts ... and much more! This book is suitable for any type of diet: Vegetarian, Vegan, Intermittent Fasting, Keto, Mediterranean. Don't hesitate! Click the "Buy-Now" button to save your time and have tasty and healthy dishes.

Mouthwatering Pakistani Recipes for the Whole Family

Best Egg Roll, Spring Roll and Dumpling Recipes from Mama Li's Kitchen

A Cookbook

Samosa Recipe Book

30 Crispy and Crunchy Samosa Recipes

Family Recipes from India and Beyond

In Bibi's Kitchen

Chat Cookbook

The Healthy Cook's Best Kitchen Companion Eating well and losing weight have never been easier - or more delicious! This comprehensive Weight Watchers cookbook is packed with more than 500 fresh and flavorful recipes for every meal and virtually every occasion. With countless cooking tips, helpful how-to's, and sixty color photographs, Weight Watchers New Complete Cookbook is the all-in-one kitchen resource you'll turn to again and again for grat iseas and inspiration. Whether you're looking for a quick and easy weeknight dinner or something special to spice up a weekend brunch, you'll find a variety of recipes to choose from on every page. How about tasty Chicken Fajitas, Smoky Roasted Broccoli with Cumin-Chipotle Butter, or rich Chocolate Fondue? With choices like these, ranging from classic comfort foods to zesty international dishes, boredom is never on the menu. Throughout, Weight Watchers nutrition and cooking experts offer you simple, flexible ways to achieve your weight loss goals without giving up favorite foods. So get cooking today with Weight Watchers New Complete Cookbook - and enjoy! Here's what is inside: More than 500 healthy recipes, including Core Plan recipes and POINTS values for every recipe. Information on Weight Watchers popular Flex Plan A brand-new holiday baking chapter, with recipes from around the world Handy recipe icons (for Core Plan, 20 minutes or less, spicy, and 5 POINTS values or less) Complete nutrition information - including trans fats Valuable tips, how to's, substitutions, and leftover ideas And much more

Winner of the 2020 Robert F. Sibert Informational Book Medal A 2020 American Indian Youth Literature Picture Book Honor Winner "A wonderful and sweet book . . . Lovely stuff." —The New York Times Book Review Told in lively and powerful verse by debut author Kevin Noble Maillard, Fry Bread is an evocative depiction of a modern Native American family, vibrantly illustrated by Pura Belpre Award winner and Caldecott Honoree Juana Martinez-Neal. Fry bread is food. It is warm and delicious, piled high on a plate. Fry bread is time. It brings families together for meals and new memories. Fry bread is nation. It is shared by many, from coast to coast and beyond. Fry bread is us. It is a celebration of old and new, traditional and modern, similarity and difference. A 2020 Charlotte Huck Recommended Book A Publishers Weekly Best Picture Book of 2019 A Kirkus Reviews Best Picture Book of 2019 A School Library Journal Best Picture Book of 2019 A Booklist 2019 Editor's Choice A Shelf Awareness Best Children's Book of 2019 A Goodreads Choice Award 2019 Semifinalist A Chicago Public Library Best of the Best Book of 2019 A National Public Radio (NPR) Best Book of 2019 An NCTE Notable Poetry Book A 2020 NCSS Notable Social Studies Trade Book for Young People A 2020 ALA Notable Children's Book A 2020 ILA Notable Book for a Global Society 2020 Bank Street College of Education Best Children's Books of the Year List One of NPR's 100 Favorite Books for Young Readers Nominee, Pennsylvania Young Readers Choice Award 2022-2022 Nominee, Illinois Monarch Award 2022

Cook healthy and delicious dishes with this friendly and easy-to-follow Indian cookbook. Entice with Spice shows Indian food enthusiasts how to prepare delicious meals at home without spending hours in the kitchen. A first-generation Indian-American, author Shubhra Ramineni has developed a no-fuss cooking style that re-creates authentic Indian flavors using easy techniques and fresh and readily available ingredients. The Indian food lover will find nearly 100 recipes—from samosa to naan bread and mouthwatering curries—for easy-to-make versions of popular dishes from both the North and South of India. Throughout this practical book Shubhra shares tricks and shortcuts she has learned from her mother, who is from Northern India; her mother-in-law, who is from Southern India; family members in India, and professional chefs in the U.S. With a friendly, reassuring voice, Shubhra shows busy home cooks how simple it is to prepare a homemade Indian meal that tastes wonderful, looks elegant and is also very healthy. Favorite Indian recipes include: Chicken Kebabs Pepper Shrimp on a Stick Coconut Chutney Whole

Wheat Flatbread Chicken Vindaloo Curry Easy Lamb Curry Fish with Tamarind Curry Sweet Rice Pudding And many more.

Chaat & Every Indian Is Familiar With This Word And Has Tasted Chaat In Some Form Or The Other! And Everyone Has Tangy Tasty Memories Of The Street Or Locality Where They Have Eaten The Most Delectable Panipuri Or Pav Bhaji. In This Book Are Some Of My Favourite Recipes.

Looking for a delicious and crunchy samosa recipe? Look no further than the Samosa Recipe Book! This book contains step-by-step instructions for making some of the best samosas you'll ever taste. Plus, the recipes are all easy to follow and require minimal ingredients. The Samosa Recipe Book also includes a section on how to make your own dough, as well as tips and tricks for making perfect samosas every time. With this book, you'll be able to create delicious and crunchy samosas that everyone will love! So what are you waiting for? Get your copy of the Samosa Recipe Book today!

The Official High Times Cannabis Cookbook

The Science of Great Cooking Explained in More Than 100 Essential Recipes

The No Meat Athlete Cookbook

Taste of Eastern India

Ottolenghi Flavor

Jamie Oliver's Christmas Cookbook

Chetna Bakes with Flavours of the East

Ajanta

Gujaratis Have Perhaps Truly Perfected The Art Of Vegetarian Cooking. This Book Is An Attempt To Document Classic Gujarati Recipes From The Basic Dals And Kadhis To The More Complicated And Difficult Recipes Like The Mohanthal.

Sweet Potato Soul

Fry Bread

Masa

Food for Humans

Recipes from our Burmese family kitchen

The Flavor Equation