

A Vegan Taste Of East Africa Vegan Cookbooks

Offers reinterpretations of over one hundred recipes for Caribbean meals all free of animal products, including mixed veggie jerk, Jamaican patties, and baked stuffed cabbage leaves.

What If the World Was Vegan? The true building blocks of cuisines across the planet are the spices, herbs, and grains—from basmati rice to buckwheat, coconut to caraway seeds. Apply those flavors to vegan staples such as seitan, or tofu and even straight-up vegetables, and the possibilities? If not endless, pretty darned expansive. So what if the world was vegan? Your own cooking is the answer to that question; fire up the stove and make a green curry, simmer a seitan date tagine stew, or hold a freshly made corn tortilla piled high with chile-braised jackfruit in your hand. Chart your course in the great, growing map of vegan food history. Award-winning chef, author of *Veganomicon*, and author of *Viva Vegan* Terry Hope Romero continues the vegan food revolution with more than 300 bold, delicious recipes based on international favorites. With chapters devoted to essential basics such as Spice Blends; The Three Protein Amigos; and Pickles, Chutneys & Saucier Sauces, you can make everything from salads to curries, dumplings and desserts. *Vegan Eats World* will help you map your way through a culinary world tour, whether you want to create a piergoi party or Thai feast, easy Indian chaat lunch or Your International House of Dinner Crepes.

A Vegan Taste of East Africa Jon Carpenter Publishing

A vibrant tour of Asia in 90 vegan recipes When Sasha Gill went vegan, she wasn't about to leave her family's home-cooked favorites behind. Pad thai without fish sauce? Curry without ghee? In *East Meets Vegan*, Sasha proves that Asian cooking can be plant-based—as well as easy, affordable, and delicious! Here are: Veganized favorites: Spring rolls, red bean pancakes, shiitake ramen, mango lassis Can't-believe-it's-vegan twists: Tandoori cauliflower "wings," pineapple fried rice, jackfruit biryani, "butter chicken," a sushi feast to feed a crowd Mix-and-match pairings: Combine leftovers for your own take on Asian fusion. Bursting with more than 100 sumptuous photographs, this is your passport to a culinary adventure—from the comfort of your kitchen.

Busy vegans, rejoice! award-winning husband and wife chefs/authors Reinfeld and Murray present 150 delicious, easy-to-prepare recipes for everyday vegan cooking -- all dishes that can be prepared in a half-hour. Sections include *The Lighter Side of Life: Smoothies & Satiating Beverages; Snacks, Pick Me Ups & Kids' Favorites; Lunches: Wraps, Rolls, Bowls, and More; Extraordinary Salads; Sumptuous Soups; Small Plates: Appetizers, Side Dishes, Light Dinners; Wholesome Suppers; Guilt-Free Comfort Food: Healthy Translations of Old Stand-bys; and Divine Desserts.* The *30-Minute Vegan* also provides at-a-glance cooking charts, kids' favorite dishes, and exciting menu suggestions for every occasion -- making this an essential cookbook for busy vegans who want to enjoy delicious, healthful, whole-foods vegan fare every day.

America's Test Kitchen decodes and demystifies vegan cooking so you can reap its many benefits. Avoid the pitfalls of bland food, lack of variety, and overprocessed ingredients with approachable, fresh, vibrant recipes. Can vegan cooking be flavorful?

Satisfying? Easy to make? Through rigorous testing on the science of vegan cooking, America's Test Kitchen addresses these

questions head-on, finding great-tasting and filling vegan protein options, cooking without dairy, preparing different whole grains and vegetables, and even baking. Reimagine mealtime by celebrating vegetables at the center of the plate and in salads and grain bowls. Take a new look at comfort foods with a surprisingly rich and creamy lasagna or hearty burger with all the fixings. Bake the perfect chewy chocolate chip cookie or a layer cake that stands tall for any celebration. With more than 200 rigorously-tested vibrant recipes, this cookbook has something satisfying for everyone--the committed vegan or simply those looking to freshen up their cooking.

Winner of the 2018 Hearst 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 bestsellers *Good + Simple* and *The Art of Eating Well*.

"From dhals and rice dishes to raitas and chutneys, the 120 recipes in this cookbook are faithful to the authentic flavors of India, but avoid animal ingredients. All types of savory selections are included such as snacks, starters, soups, breads, salads, drinks, and desserts."

Presents a collection of vegan recipes for dishes inspired by different countries in Asia, including Thailand, China, India, Japan, and Indonesia, with discussions on authentic ingredients, techniques, and preparation.

A celebrity-chef author of the popular 30-Minute Vegan series provides an array of vegan soup recipes—including Grandma's Chicken Noodle, Cheesy Mediterranean Cauliflower, Spicy Thai Coco Bok Choy, Japanese Udon and Asian Cucumber Mint Raw Soup—along with toppings and accompaniments. Original. 17,500 first printing.

The highly anticipated cookbook from the immensely popular food blog Minimalist Baker, featuring 101 all-new simple, vegan recipes that all require 10 ingredients or less, 1 bowl or 1 pot, or 30 minutes or less to prepare Dana Shultz founded the Minimalist Baker blog in 2012 to share her passion for simple cooking and quickly gained a devoted worldwide following. Now, in this long-awaited debut cookbook, Dana shares 101 vibrant, simple recipes that are entirely plant-based, mostly gluten-free, and 100% delicious. Packed with gorgeous photography, this practical but inspiring cookbook includes:

- Recipes that each require 10 ingredients or less, can be made in one bowl, or require 30

minutes or less to prepare. • Delicious options for hearty entrées, easy sides, nourishing breakfasts, and decadent desserts—all on the table in a snap • Essential plant-based pantry and equipment tips • Easy-to-follow, step-by-step recipes with standard and metric ingredient measurements Minimalist Baker's Everyday Cooking is a totally no-fuss approach to cooking for anyone who loves delicious food that happens to be healthy too.

This collection of cookbooks interprets the savory flavors of international cuisines for the animal-free, vegan diet. Each region's most famed dishes are detailed or redesigned to be meat- and dairy-free. With recipes for appetizers, breads, salads, main courses, desserts, and drinks, each cookbook covers the entire culinary palate. Vegan cooks can reproduce the traditional flavors of Greek cuisine with this book, which includes recipes for walnut-stuffed mushrooms, chickpea soup, gyros, and baklava.

From the author of the successful blog, mouthwateringvegan.com, comes over 130 incredible recipes to showcase how accessible, varied, delicious and nutritious vegan eating can be. In this book you'll find recipes for your favourite comfort foods in all their vegan glory. Here are meat-free, egg-free and dairy-free recipes that combine the idea of eating healthily, with food that is immediately satisfying, tastes great and is easy to prepare. From delicious dips, appetizers and soups; to main courses including curries, pastas, stews, burgers and salads. There are a whole host of recommended juices and smoothies and--at the sweeter end of scale--cookies, cakes and desserts. Mouthwatering Vegan transforms home cooking classics into vegan-accessible, delicious dishes. Miriam challenges herself to replicate dishes that are usually impossible to include in a vegan diet and opens up the scope for what vegan eating can be. Included in the book are recipes for vegan cheese, cream and mayonnaise; Chilli Con 'Carne', Shepherd's Pie, Mince & Ale Pie, Stroganoff Supreme and the Perfect Roast. As well as delicious dishes that celebrate pulses and vegetables, such as Aubergine, Chickpea and Potato Curry; Stuffed Tomatoes and Zucchini Casserole; Red Bean Nut Burgers; Spicy Rice & Quinoa Eggplant Bake; and Super Mushroom & Walnut Loaf. Many of Miriam's recipes are inspired by the Mediterranean and the Far East, and all of them have the health benefits of vegan cooking without sacrificing the taste. Mouthwatering Vegan opens up new possibilities for vegan eating that will make you rethink vegan cuisine.

Enjoyment, hospitality, tradition, creativity, sustainability and joy of life ? these starting points were the inspiration for this book. The cooking of vegetables is treated with reverence in the lands that make up the rich and varied tapestry of the Middle East. The people depend on the grains and pulses, nuts, vegetables and fruits of the region for their daily food and Parvin Razavi has taken the fresh and varied cuisines of Iran, Armenia, Syria, Lebanon, Jordan, Egypt, Morocco and Turkey to create a beautiful vegan cookbook. Whether as a main course or for the traditional mezze, this book contains dishes that blend natural culinary delights from the various food cultures and combines them with contemporary approaches. Here are warm and spicy stuffed vegetables, cool and fragrant soups, delicate preserves, pilafs, breads, pickles, relishes and pastries. The varied cuisines of the Middle East provide a wealth of vegan recipes. PARVIN RAZAVI was born in Iran and spent her early years at the Caspian Sea and in Tehran until their family emigrated to Europe. She had always been fascinated by her family kitchen and her culinary talent was valued for many years just among her circle of friends, before she made her passion into her profession. From then on, she wrote her own very successful foodblog 'thx4cooking' and began as an editor at Biorama, a magazine for a sustainable lifestyle.

This edition has been adapted for the US market. It was originally published in the UK. * Named one of the best cookbooks of the year by The New York Times, the Boston Globe, and Delish * "Enticing, inviting and delicious. Vegan and vegetarian dishes that are hard to resist (and why should you?)." —Yotam Ottolenghi "Sodha, who writes a vegan cooking column for The Guardian, has widened her scope in this

exceptional volume, drawing on ingredients and techniques from throughout Asia to inspire a mix of mostly speedy, weeknight-friendly dishes... a glimpse of Ms. Sodha at her best.” —Melissa Clark, *The New York Times* “With verve and charm, Meera Sodha persuades all cooks to make her luscious plant-based food. Her honesty and wit shine bright in this accessible collection of recipes tailored for omnivores and busy people. Every page bursts with exciting ideas you’ll want to cook up!” —Andrea Nguyen, author of *Vietnamese Food Any Day* and *The Pho Cookbook Modern*, vibrant, fuss-free food made from easy-to-find ingredients, *East* is a must-have whether you’re vegan, vegetarian, or simply want to eat more delicious meat-free food. Meera Sodha's stunning new collection features brand-new recipes from a wide range of Asian cuisines. This cookbook is a collaboration between Sodha and the East Asian and South East Asian home cooks and gourmet chefs who inspired her along the way. There are noodles, curries, rice dishes, tofu, salads, sides, and sweets, all easy to make and bursting with exciting flavors. Taking you from India to Indonesia, Singapore, and Japan, by way of China, Thailand, and Vietnam, *East* will show you how to whip up a root vegetable laksa and a chard, potato, and coconut curry; how to make kimchi pancakes, delicious dairy-free black dal and chili tofu. There are sweet potato momos for snacks and unexpected desserts like salted miso brownies and a no-churn Vietnamese coffee ice cream.

"With *Color Me Vegan*, Colleen Patrick-Goudreau takes veganism to a whole new level. This is exactly what people need to eat more compassionately, experience superior health, and enjoy out-of-this-world flavors. Get ready to taste the real rainbow!"—Rory Freedman, author of the #1 *New York Times* bestseller *Skinny Bitch* "In *Color Me Vegan*, Colleen Patrick-Goudreau makes assembling balanced meals as easy as painting by numbers. With the publication of her third book, Patrick-Goudreau remains one of the most endearing and innovative vegan chefs."—Bryant Terry, author of *Vegan Soul Kitchen* "Taking 'nutrient-dense' to a whole new level, *Color Me Vegan* provides a mouthwatering palette of simple but delectable recipes. We should make a point to eat the rainbow, and this book is the pot of gold at the end that is sure to brighten any diet!"—Dr. Michael Greger, Director of Public Health at the Humane Society of the United States Eat by color for more flavorful meals and extraordinary health! In *Color Me Vegan*, author and vegan extraordinaire Colleen Patrick-Goudreau brings an edible rainbow of plant-based cuisine to your kitchen table with 150 flavorful recipes designed to boost your health and perk up your palate. With color as the guiding principle behind each section, Colleen shows vegetarians, vegans, and everyone in between exactly how phytonutrients—the most powerful, pigmented antioxidants on earth, found in everything from select fruits and vegetables, to grains, legumes, nuts, and seeds—can be expertly incorporated into your meals for the greatest nutritional punch. From the “Color Me Blue” chapter, for example, you’ll be treated to recipes such as: —Radicchio Fennel Salad with Caper Dressing —Chilled Blueberry Mango Soup —Lavender-Roasted Purple Onions —Eggplant with Dengaku (Sweet Miso) Sauce —Purple Plum Pie with Crumble Topping From sensational starters and salads, to filling mains and sides, to crave-worthy desserts—in every color—each recipe is not just a feast for your stomach, but a feast for your eyes as well!

Take a Journey With the Best Vegan Recipes the World Has to Offer! Kirsten Kaminski, creator of *The Tasty K* and vegan travel aficionado, is here to take you on a voyage through incredible plant-based versions of her favorite international recipes, all from the comfort of your own home. And with helpful tips and tricks for traveling as a vegan, you’ll never go hungry on any of your future globe-trotting adventures. Whip up a feast for your guests with a mezze platter inspired by Kirsten’s memories of many warm nights spent in cozy Greek taverns, or indulge in a smooth and rich Lentil Moussaka, featuring a homemade béchamel sauce based on a favorite recipe from her time living in Cyprus. Discover the plant-based way to make sabich (complete with a vegan “egg”) through a recipe that mimics the creamy, silken version she

came to love while living in Tel Aviv. Fall head over heels for matcha, just as Kirsten did during her travels in Japan, as you luxuriate in totally dairy-free Matcha Ice Cream. And be transported to the sunny streets of Mexico as you bite into the tender, street-style Elotes that call back to her high school years. With this exciting cookbook, you'll eat your way through the Mediterranean, Middle East, Asia and Latin America, all without compromising flavor or your vegan diet. So take a bite, take a journey and let The Traveling Vegan Cookbook be your guide to showstopping deliciousness from around the world.

"Authentic sauces, delectable side dishes, zesty salsas, and many more selections that remain true to the culinary traditions of Mexico fill this vegan cookbook. One hundred and thirty recipes provide detailed instructions for preparing a wide range of dips, soups, and salads as well as main courses, desserts, and cakes that do not use animal ingredients."

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.

A vast region of climactic and geographic extremes, East Africa is often characterized as a wasteland of the tastebuds, where harsh conditions lead to basic, flavorless food. This vegan cookbook dispells that myth, showcasing East Africa's hearty, healthy, and delectable ingredients—from sweet potatoes and cassava to sorghum, spices, and savory curries. Italian, Indian, and Portuguese influences combine with native African traditions and tastes to create a truly unique regional flavor. The cookbook's adventurous recipes sample the best animal-free ingredients of the region to create easy-to-make and easy-to-enjoy vegan meals.

This collection of cookbooks interprets the savory flavors of international cuisines for the animal-free, vegan diet. Each region's most famed dishes are detailed or redesigned to be meat- and dairy-free. With recipes for appetizers, breads, salads, main courses, desserts, and drinks, each cookbook covers the entire culinary palate. The vegan-friendly staples of the Eastern European diet—seasonal produce, fresh and dried fruits, nuts, and poppy seeds—are at the heart of these flavorful dishes. Hearty soups topped with dumplings, dense wholesome rye breads, pickled vegetables, specialty grain dishes, beetroot salads, and sweet desserts are among the tantalizing tastes reflected in the recipes of this traditional cuisine.

Online Library A Vegan Taste Of East Africa Vegan Cookbooks

This collection of cookbooks interprets the savory flavors of international cuisines for the animal-free, vegan diet. Each region's most famed dishes are detailed or redesigned to be meat- and dairy-free. With recipes for appetizers, breads, salads, main courses, desserts, and drinks, each cookbook covers the entire culinary palate. Connoisseurs of Thai cuisine, an amalgam of influences from China, India, and Portugal, can create mouth-watering dishes indigenous to that region with these easy-to-prepare recipes. Beansprout and Lettuce Soup; Tofu and Tamarind Dip; Carrot, Ginger, and Sesame Fried Rice; and Curried Aubergine with Tofu are among the recipes in this cookbook that feature authentic Thai ingredients and spices.

Get Healthy, Go Vegan meets Healing with Whole Foods, from our author of the 30 Minute Vegan series

A collection of vegetarian dishes influenced by Middle Eastern flavors from Salma Hage, author of the bestselling classic, *The Lebanese Kitchen*, also published by Phaidon. A definitive, fresh and approachable collection of 150 traditional recipes from an authoritative voice on Middle Eastern home cooking, Salma Hage's new book is in line with the current Western trends of consciously reducing meat, and the ancient Middle Eastern culture of largely vegetarian, mezze style dining. Traditionally, the Middle Eastern diet consisted largely of vegetables, fruits, herbs, spices, pulses, grains and legumes. Salma simplifies this fast becoming popular cuisine with easily achievable recipes, many with vegan and gluten-free options. Drawing inspiration from ancient and prized Phoenician ingredients, from grassy olive oil to fresh figs and rich dates, this book offers an array of delicious breakfasts and drinks, mezze and salads, vegetables and pulses, grains and desserts. Salma shows how to easily make the most of familiar everyday fruits and legumes, as well as more exotic ingredients now widely available outside of the Middle East, with nourishing recipes so flavourful and satisfying they are suitable for vegetarians and meat-eaters alike.

Offers Indian and Asian-style recipes for preparing vegetables, beans, rice, eggs, milk products, breads, noodles, appetizers, and desserts
Provides a collection of recipes prepared without animal products, including spaghetti with artichoke-pistachio pesto, bulgur and red lentil pilaf with kale and olives, and yellow beet and arugula salad with dried cranberries.

With 140 recipes for delicious non-dairy milks, basic pastries, warming soups and mains, salads, pasta, rice, noodles and sweet things, *Easy Vegan* has your vegan options covered. It's packed with advice on how to 'veganise' a recipe by swapping out key ingredients for plant-based, healthier alternatives, without compromising on taste or flavour. It's the perfect starter manual for health-conscious would-be vegans and everyone keen to incorporate more plant-based food in their diet.

Hip, healthy, and flavorful, *Tahini & Turmeric* delivers vegan haute cuisine in 101 easy-to-prepare recipes. With gorgeous full-color photos, artful writing, and out-of-the-box recipes, you'll see why this duo's successful and heart-healthy website, MayIHaveThatRecipe.com, has such a dedicated following. Drawing on the ancient traditions of Turkey, Lebanon, and Israel to the trendy palates of Barcelona, Spain, Cohen and Fox showcase delicious vegan dishes with sophisticated flavor profiles and beautiful, crowd-pleasing presentations. From brunch specials such as Chickpea and Pepper Shakshuka and Zucchini Fritters with Yogurt Cucumber Sauce, to rich, intensely-flavored desserts, like Creamy Tahini Cheesecake and Rose Water Pudding Tartelettes with Pomegranate and Pistachios, there's a dish for every meal. Paired with fresh greens, the salads and appetizers can more than hold their own for an easy weeknight supper that is healthy, filling, and beautiful. Entrées such as Harissa meatless meatballs with Aromatic Turmeric Broth and Sweet and Savory Quinoa Stuffed Eggplant do double duty for everyday or holiday. With detailed explanations of Middle Eastern foods, and suggestions on the best way to build up a home pantry of staples, you'll discover a world of flavor. Once you begin cooking from *Tahini & Turmeric*, you'll find yourself experimenting with pistachios and pomegranate syrup--and, of course, tahini and turmeric.

The creators of the New York Times bestselling cookbook series Thug Kitchen are back to deliver you the sorta gentle, but always hilarious shove you need to take the leap into healthy eating. Thug Kitchen 101 includes more than 100 easy and accessible recipes to give you a solid start toward a better diet. TK holds your hand and explains ingredients from chickpeas to nooch so you'll feel confident knowing exactly what the f*ck you're cooking. This kickass vegan kitchen primer also serves up health benefits and nutrition statistics to remind everyone, from curious newbies to health nuts, how a plant-based lifestyle benefits our bodies, minds, environment, and our pocketbooks. THAT'S RIGHT. EAT GREEN, SAVE GREEN. So scared of commitment you can't even dedicate some time to cook? Thug Kitchen's here to fix that sh*t: All recipes in TK 101 are guaranteed to be faster than delivery, so you can whip up some tasty meals with simple ingredients regardless of when you stumbled home from work. You're too damn important to be eating garbage, so TK has made it easy to take care of #1: you. No needless nonsense or preachy bullsh*t. Just delicious, healthy, homemade food for all the full-time hustlers out there. "Thug Kitchen backs up its bluster with good, solid recipes."--New York Times "Funny, self-aware, and full of delicious-looking recipes that I want to make right this second." --Epicurious.com "F*cking delicious."--Popsugar.com

Vegan Dim Sum is the essential book for anyone looking to make authentic Chinese dim sum vegan. The book covers over 50 classic recipes and uses traditional Chinese flavors and techniques alongside a vegan pantry to make plant-based dim sum taste like actual dim sum.

Favorites like savory shu mai made from seitan and classic Chinese egg tarts flavored with Indian black salt are all on the menu.

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! In Sam Turnbull's Fast Easy Cheap Vegan, she's busting those myths and showing us just how simple (with 10 ingredients or fewer), inexpensive (for \$10 or less), and quick (in 30 minutes or less) it can be to cook delicious plant-based comfort food at home. Wholesome recipes can be made using items you already have in your pantry and fridge. And if they're not stocked in your kitchen, these ingredients are easily found at your local grocery store. Fast Easy Cheap Vegan is filled with 101 recipes, many of them 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.

Journey to the Middle East and Mediterranean with alluring recipes from Sabrina Ghayour, dubbed "the golden girl of Persian Cookery" by The Observer, in the highly anticipated follow-up to her bestselling debut cookbook, Persiana. Sirocco highlights the use of simple pantry staples and striking flavor combinations to transform everyday dishes. From eye-catching salads to indulgent sweets, each of Ghayour's recipes is a vibrant addition to the modern home cook's table.

In this definitive guide to vegan soups, award-winning chef Mark Reinfeld gives you all the tools and tips to create easy, flavorful meals--within thirty minutes or less. Prepare to feast upon a wide array of plant-based soups--from consommés to stews, chowders to raw and

dessert soups. From a selection of stocks to irresistible toppings and accompaniments, these inspired recipes cover a broad spectrum of international cuisine. *Soup's On!* contains an inspiring foreword by Dr. Neal Barnard and is divided into six sections: Part One: The Art of Soup Creation, with recipes for stocks such as Roasted Vegetable Stock, Mushroom Stock, and Dashi; Part Two : Vegetable-based Soups, including favorites such as French Onion Soup, Thai Coconut Soup with Lemongrass, Mayan Tomato and Corn, and African Peanut; Part Three: Soups and Stews with Grains, Legumes and Pasta, with classics like Wonton Soup, Matzo Ball Soup, Himalayan Dahl, and Brazilian Black Bean with Baked Plantains; Part Four: Creamy Blended Soups, with crowd pleasers like New England Chowder, Roasted Squash with Coconut, Creamy Fire-Roasted Tomato and Dill, and Cheesy Cauliflower Soup; Part Five: Raw and Dessert Soups, including cutting edge recipes for Spicy Strawberry Soup, Golden Gazpacho with Saffron, Raw Corn Chowder, and Raw Chocolate Mint Soup with Raspberries; Part Six: Garnishes and Sides, with recipes for Candied Pepitas, Vegan Creme Fraiche, Herbed Croutons, and Corn Bread. *Soup's On!* proves that you don't need meat or dairy--or a lot of time--to have a hearty, satisfying meal in a bowl!

Winner of the 2019 Art of Eating Prize With more than 90 mouth-watering recipes, *Superiority Burger Cookbook* lays bare the secrets of America's most talked-about vegetarian restaurant, in recipes as simple as they are irresistible. Along with recipes for a coterie of other delights—fresh, vegetarian, accidentally vegan, and always incredible—you'll find out why *Superiority Burger* in New York City's East Village is the hottest ticket in North America and the surrounding continents. *Superiority Burger* is a cozy counter hangout filled with affordable, innovative food that is a protest against the idea that extraordinary fare is the exclusive domain of the elite. Now you can bring its blueprint for rebel compassion and culinary sophistication into your home with this cookbook; a must-read for home cooks who want something delicious, new, and imminently within their reach. The book is divided into six flavorful sections—Sandwiches, Cool Salads, Warm Vegetables, Soups and Stews, Sweets, and Pantry Recipes—and reveals the recipes for some of the restaurant's favorites: the Sloppy Dave, Burnt Broccoli Salad, Russet Potato–Coconut Soup, Tahini Ranch Romaine Salad, and, of course, the now legendary *Superiority Burger*. "Brooks Headley makes the best veggie burger I've ever had." —David Chang

As coauthor of the phenomenally successful cookbooks *Veganomicon* and *Vegan Cupcakes Take Over the World*, Terry Hope Romero has long been one of the most popular vegan chefs around. Now, in her first solo cookbook, Romero opens the world of Latin flavor to vegans and foodies alike. *Viva Vegan!* expands the palates of anyone looking for a way to add fresh, seasonal ingredients and authentic spice to their meals without relying on animal products. A proud Venezuelan-American, Romero's enthusiasm for her culture shines through every recipe. *Viva Vegan!* covers every aspect of Latin cooking across the Americas: refreshing bebidas (drinks), vibrant ensaladas, hearty empanadas, nourishing stews, and one-dish wonders. Learn the basics - how to make the perfect tamale, salsa to complement any dish, and beans from scratch - plus special treats like flan, churros, and more. Complete with gorgeous color photos, *Viva Vegan!* is the ultimate guide to authentic and inspired new Latin cuisine.

This collection of cookbooks interprets the savory flavors of international cuisines for the animal-free, vegan diet. Each region's most famed dishes are detailed or redesigned to be meat- and dairy-free. With recipes for appetizers, breads, salads, main courses, desserts, and drinks, each cookbook covers the entire culinary palate. With influences from East and West African culinary traditions, the cuisine of North Africa is presented in this recipe collection, which provides the vegan cook with an opportunity to experiment with a wide range of crosscultural dishes. Included are recipes for Moroccan pizza, Tunisian vegetable stew, Egyptian chocolate cake, and cardamom coffee.

NAACP IMAGE AWARD NOMINEE • "Phenomenal . . . transforms the kitchen into a site for creating global culinary encounters, this time

inviting us to savor Afro-Asian vegan creations.”—Angela Y. Davis, distinguished professor emerita at the University of California Santa Cruz

NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY The New Yorker • The Washington Post • Vogue • San Francisco Chronicle • Forbes • Food & Wine • Salon • Garden & Gun • Delish • Epicurious

More than 100 beautifully simple recipes that teach you the basics of a great vegan meal centered on real food, not powders or meat substitutes—from the James Beard Award-winning chef and author of Afro-Vegan Food justice activist and author Bryant Terry breaks down the fundamentals of plant-based cooking in *Vegetable Kingdom*, showing you how to make delicious meals from popular vegetables, grains, and legumes. Recipes like Dirty Cauliflower, Barbecued Carrots with Slow-Cooked White Beans, Millet Roux Mushroom Gumbo, and Citrus & Garlic-Herb-Braised Fennel are enticing enough without meat substitutes, instead relying on fresh ingredients, vibrant spices, and clever techniques to build flavor and texture. The book is organized by ingredient, making it easy to create simple dishes or showstopping meals based on what’s fresh at the market. Bryant also covers the basics of vegan cooking, explaining the fundamentals of assembling flavorful salads, cooking filling soups and stews, and making tasty grains and legumes. With beautiful imagery and classic design, *Vegetable Kingdom* is an invaluable tool for plant-based cooking today. Praise for *Vegetable Kingdom* “In the great Black American tradition of the remix and doing what you can with what you got, my friend Bryant Terry goes hard at vegetables with a hip-hop eye and a Southern grandmama’s nature. To paraphrase Maya Angelou, Bryant wants us to know that once we know vegetables better, we will cook vegetables better. He ain’t lyin’.”—W. Kamau Bell, comedian, author, and host of the Emmy Award–winning series *United Shades of America* “[Terry’s] perspective is casual and family-oriented, and the book feels personal and speaks to a wide swath of cooks . . . each dish comes with a recommended soundtrack, completing his mission to provide an immersive, joyful experience.”—Publishers Weekly (starred review)

This collection of cookbooks interprets the savory flavors of international cuisines for the animal-free, vegan diet. Each region's most famed dishes are detailed or redesigned to be meat- and dairy-free. With recipes for appetizers, breads, salads, main courses, desserts, and drinks, each cookbook covers the entire culinary palate. The authentic taste of Middle Eastern food is reproduced in this collection of vegan recipes. Instructions for more than 100 recipes are detailed, including such flavorful dishes as hummus, falafel, pita bread, Persian naan, and orange rice pudding.

Following her bestselling *Made in India*, Meera Sodha reveals a whole new side of Indian food that is fresh, delicious, and quick to make at home. These vegetable-based recipes are feel-good food and full of flavor. Indian cuisine is one of the most vibrant vegetable cuisines in the entire world, and in *Fresh India* Meera leads home cooks on a culinary journey through its many flavorful dishes that will delight vegetarians and those simply looking to add to their recipe repertoire alike. Here are surprising recipes for every day made using easy-to-find ingredients: Mushroom and Walnut Samosas, Oven-Baked Onion Bhajis, and Beet and Paneer Kebabs. There are familiar and classic Indian recipes like dals, curries, and pickles, alongside less-familiar ones using fresh, seasonal ingredients. Enjoy showstoppers like Meera’s Sticky Mango Paneer Skewers, Roasted Cauliflower Korma, Daily Dosas with Coconut Potatoes, and luscious desserts like Salted Peanut and Jaggery Kulfi and Pistachio Cake Whether you are vegetarian, want to eat more vegetables, or just want to make great, modern Indian food, this is the book for you. Praise for *Made In India*: "The recipes are unpretentious and were immediately promoted by my family of critics into must-makes for the monthly dinner rotation, new staples for a season of chill and damp." —Sam Sifton, *The New York Times* "This book is full of real charm, personality, love, and garlic. Bring on the 100 clove curry! Not to mention fire-smoked eggplant, chicken livers in cumin butter masala, and beet and feta samosas. There's so much to be inspired by." —Yotam Ottolenghi "I want to cook everything in this book." —Nigella

Lawson, Nigella.com

This collection of cookbooks interprets the savory flavors of international cuisines for the animal-free, vegan diet. Each region's most famed dishes are detailed or redesigned to be meat-and dairy-free. With recipes for appetizers, breads, salads, main courses, desserts, and drinks, each cookbook covers the entire culinary palate. Classic French dishes are reinterpreted in this collection of recipes for the animal-free diet. This recipe book remains true to authentic French flavors in its meat-and dairy-free renditions of pate, terrine, cassoulet, ratatouille, walnut bread, and apricot frangipane.

"A Culinary Tour de Force of Europe's Most Treasured Dishes Are you looking for delicious and healthy cuisine that can fit into your busy lifestyle? Do you long for the robust flavors of Italy, France, Spain, or Greece but haven't found tasty animal-free recipes? Look no further! The 30-Minute Vegan is where the Joie de vivre meets la dolce vita to satisfy even the most discriminating palates. Award-winning author and chef Mark Reinfeld tackles the meaty fare that is European cuisine, offering inspired plant-based versions of everything from manicotti to French onion soup, moussaka to "notwurst." Including key pantry ingredients (with a special section on herbs), raw and gluten-free options (virtually all of the recipes are gluten-free), and suggestions for wine and beer pairings, Taste of Europe is a revolutionary cookbook that will help you to recreate all of your favorite classic European dishes in 30 minutes or less"--

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