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The Get Healthy, Go Vegan Cookbook

125 Easy and Delicious Recipes to Jump-Start Weight Loss and Help You Feel Great

Da Capo Lifelong Books This physician-endorsed vegan cookbook presents proven recipes for reversing diabetes, improving cholesterol and blood pressure, and permanently losing weight.

The Vegan Starter Kit

Everything You Need to Know About Plant-Based Eating

Grand Central Publishing Leading medical authority Neal Barnard, MD, FACC, shows you how to put the power of a vegan diet to work with an easy, step-by-step approach. Many are looking to adopt a more healthful diet but may have questions, like: How do I plan a vegan meal? Is protein an issue? How do I make it work if I don't cook? Which are the best choices at restaurants? In THE VEGAN STARTER KIT Dr. Neal Barnard, perhaps the world's most respected authority on vegan diets, answers your questions and gives you everything you need to put vegan power to work. You'll learn how to ensure complete nutrition, and get quick-reference charts for calcium sources, tips for modifying your favorite recipes, and examples of quick and easy meals. Everything you need for permanent weight control and dramatically better health is presented. THE VEGAN STARTER KIT also includes information on healthy eating in childhood, pregnancy, and other stages of life, and a complete set of basic meals, holiday feasts, snacks, among many other features.

Dr. Neal Barnard's Cookbook for Reversing Diabetes

150 Recipes Scientifically Proven to Reverse Diabetes Without Drugs

Rodale Books 150 delicious plant-based recipes designed to tackle diabetes and its complications. Finally an approach to managing diabetes that is not based on pills or injections, but on food—the most delicious “prescription” you could imagine. Written by Dr. Neal Barnard, the unparalleled expert on diabetes and health, with recipes developed by Dreena Burton, bestselling cookbook author and creator of the Plant Powered Kitchen blog, this plant-based cookbook is filled with 150 easy and delicious recipes. Inside, expect to find favorite foods like burgers, onion rings, muffins, and pudding, but approached from a healthful angle—focusing on vegetables, fruits, whole grains, and legumes. Dr. Barnard also offers thorough explanations about the scientific relationship between nutrition and diabetes, and identifies the ingredients in the book by their vitamins, nutritional properties, and health power in a simple and easy to

understand way. Dr. Neal Barnard's Cookbook for Reversing Diabetes is a treasury of meals that are as tasty as they are powerful for health.

Never Too Late to Go Vegan

The Over-50 Guide to Adopting and Thriving on a Plant-Based Diet

The Experiment If you're 50 or over and thinking (or already committed to!) a vegan diet and lifestyle that will benefit your health, animals, and the planet, look no further than this essential all-in-one resource. Authors Carol J. Adams, Patti Breitman, and Virginia Messina bring 75 years of vegan experience to this book to address the unique concerns of those coming to veganism later in life, with guidance on:

- The nutritional needs that change with aging
- How your diet choices can reduce your odds of developing heart disease, diabetes, cancer, and other conditions
- Easy steps for going vegan, including how to veganize your favorite recipes and navigate restaurant menus, travel, and more
- How to discuss your decision to go vegan with friends and family
- The challenges of caring for aging or ailing relatives who are not vegan
- And many other topics of particular interest to those over 50. Warmly written, down-to-earth, and filled with practical advice, plus insights from dozens of seasoned over-50 vegans, Never Too Late to Go Vegan makes it easier than ever to reap the full rewards of a whole-foods, plant-rich diet.

Food for Life

How the New Four Food Groups Can Save Your Life

Harmony Citing overwhelming medical evidence previously downplayed by powerful lobby groups, Dr. Barnard reveals why a diet based on the new four food groups (grains, legumes, vegetables, and fruits) will sharply decrease the risk of cancer and heart disease and dramatically increase life expectancy. He also unveils a 21-day program for a smooth transition to the new way of eating healthfully. Line drawings.

The Great Vegan Bean Book

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

Fair Winds Press (MA) Features over one hundred vegan recipes starring beans, from soups and spreads to cakes and cookies, and provides information on soaking and cooking times as well as preparation methods.

Let Them Eat Vegan!

200 Deliciously Satisfying Plant-Powered Recipes for the Whole Family

Da Capo Lifelong Books Vegan food has come a long way in the past decade. The once ubiquitous dry, packaged veggie burger is no longer the poster child for an animal-free diet. It has evolved into a creative, sophisticated cuisine touted by the likes of Food & Wine magazine. Long at the fore of vegan blogging and cooking, Dreena Burton has been known for making healthy taste delicious. Let Them Eat Vegan! distills more than fifteen years of recipe development that emphasize unrefined, less-processed ingredients--no white flour or white sugar, but instead whole-grain flours, natural sweeteners, raw foods, and plenty of beans 'n greens. There's no relying on meat analogues here, either--just hearty, healthy food that looks and tastes great. As the mother of three young girls, Burton always keeps their nutrition--and taste buds--in mind. From the simplest comfort foods like Warm "Vegveeta" Cheese Sauce to the more sophisticated Anise-and Coriander-Infused Orange Lentil Soup, these recipes will delight and inspire even the pickiest eaters and provide lifelong vegans with the innovative, wholesome recipes they've always wanted.

Your Body In Balance

The New Science of Food, Hormones and Health

Hachette UK This nationally bestselling book explains the shocking new science of how hormones are wreaking havoc on the body, and the delicious solution that improves health, reduces pain, and even helps to shed weight. Hidden in everyday foods are the causes of a surprising range of health problems: infertility, menstrual cramps, weight gain, hair loss, breast and prostate cancer, hot flashes, and much more. All of these conditions have one thing in common: they are fuelled by hormones that are hiding in foods or are influenced by the foods we eat. Your Body in Balance provides step-by-step guidance for understanding what's at the root of your suffering-and what you can do to feel better fast. Few people realize that a simple food prescription can help you tackle all these and more by gently restoring your hormone balance, with benefits rivalling medications. Neal Barnard, MD, a leading authority on nutrition and health, offers insight into how dietary changes can alleviate years of stress, pain, and illness. What's more, he also provides delicious and easy-to-make hormone-balancing recipes, including: * Cauliflower Buffalo Chowder * Kung Pao Lettuce Wraps * Butternut Breakfast Tacos * Mediterranean Croquettes * Apple Pie Nachos * Brownie Batter Hummus Your Body in Balance gives new hope for people struggling with health issues. Thousands of people have already reclaimed their lives and their health through the strategic dietary changes described in this book - and now it's your turn.

The Happy Herbivore Cookbook

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

BenBella Books, Inc. Vegan chef of one of the top 50 food blogs on the Web, HappyHerbivore.com, Lindsay Nixon, gives hundreds of thousands of her followers recipes each month, showing that the vegan diet is not only healthy but delicious, too. Now, Nixon combines some of her tastiest recipes in The Happy Herbivore Cookbook, each made with no added fats, using only whole, plant-based foods. It's easy to make great food at home using the fewest number of ingredients and ones that can easily be found at any store, on any budget. The Happy Herbivore Cookbook includes: • A variety of recipes from quick and simple to decadent and advanced • Helpful hints and cooking tips, from basic advice such as how to steam potatoes to more specific information about which

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

Dr. Neal Barnard's Program for Reversing Diabetes

The Scientifically Proven System for Reversing Diabetes without Drugs

Rodale Books Tackle diabetes and its complications for good with this newly updated edition of Dr. Neal Barnard's groundbreaking program. Revised and updated, this latest edition of Dr. Barnard's groundbreaking book features a new preface, updates to diagnostic and monitoring standards, recent research studies, and fresh success stories of people who have eliminated their diabetes by following this life-changing plan. Before Dr. Barnard's scientific breakthrough, most health professionals believed that once you developed diabetes, you were stuck with it—and could anticipate one health issue after another, from worsening eyesight and nerve symptoms to heart and kidney problems. But this simply is not true—Dr. Barnard has shown that it is often possible to improve insulin sensitivity and tackle type 2 diabetes by following his step-by-step plan, which includes a healthful vegan diet with plenty of recipes to get started, an exercise guide, advice about taking supplements and tracking progress, and troubleshooting tips.

21-Day Weight Loss Kickstart

Boost Metabolism, Lower Cholesterol, and Dramatically Improve Your Health

Grand Central Life & Style For years, Dr. Neal D. Barnard has been at the forefront of cutting-edge research on what it really takes to lose weight and restore the body to optimal health. Now, with his proven, successful program, in just three short weeks you'll get fast results-drop pounds, lower cholesterol and blood pressure, improve blood sugar, and more. With Dr. Barnard's advice on how to easily start a plant-based diet, you'll learn the secrets to reprogramming your body quickly: Appetite reduction: Strategically choose the right foods to naturally and easily tame your appetite. Metabolism boost: Adjust eating patterns to burn calories faster for about three hours after each meal. Cardio protection: Discover the powerful foods that can help reduce cholesterol nearly as much as drugs do in just weeks. Whether you are one of the millions who are anxious to get a jumpstart on weight loss or who already know about the benefits of a plant-based diet but have no idea how or where to start, this book is the kickstart you've been waiting for. Complete with more than sixty recipes, daily meal plans for the 21-day program, tips for grocery shopping, and more, this book will teach you how to make the best food choices and get your body on the fast track to better health.

Master Plants Cookbook

The 33 Most Healing Superfoods for Optimum Health

Running Press Food isn't just food, it can be medicine! A plant-based, whole-food diet can help prevent chronic diseases, while also promoting a healthy weight. This isn't just a modern concept that's supported by today's science, but a knowledge that's deeply entrenched in our collective food history. *Master Plants Cookbook*, from the founder and chef for *Naked Food*® magazine, takes you on a fascinating journey of discovery that spans ancient civilizations, and links the wisdom of our ancestors with the magnificent power of foods we can still enjoy today. The plants and grains that these ancient cultures grew, ate, and thrived on remain the most powerful foods for our own optimum health. And by incorporating these 33 "Master" plants into your diet—from avocados, lentils, and beets to sweet potatoes, blueberries, and chia—you can benefit from their detoxifying, immune-boosting, health-promoting powers. With more than 100 delectable and easy recipes including "Himalayan Rice," "Machu Picchu's Quinoa Cookies," and "Incan Mango

“Pudding,” Master Plants Cookbook draws on the best of ancient traditions to spark a new love for real, organic cuisine that packs a powerful healing punch. Whether you are already well on the road to a plant-based way of eating, or just need a little push, Master Plants will empower you to eat your way to your healthiest, most radiant self.

The Everything Vegan Cookbook

Simon and Schuster Each simple guide offers a clear overview of all the information one needs to know about a particular topic, making learning something new easy, accessible, practical and affordable.

The Cheese Trap

How Breaking a Surprising Addiction Will Help You Lose Weight, Gain Energy, and Get Healthy

Grand Central Life & Style New York Times bestselling author Dr. Neal Barnard reveals the shocking truth about cheese—the dangerous addiction that is harming your health—and presents a radical program to lose weight and feel great. We've been told that dairy does a body good, but the truth is that cheese can be dangerous. Loaded with calories, fat, and cholesterol, cheese can make you gain weight and leads to a host of health problems like high blood pressure and arthritis. Worse, it contains mild opiates that make it addictive, triggering the same brain receptors as heroin and morphine. In The Cheese Trap, Dr. Neal Barnard presents a comprehensive program to help readers break free of their cheese addiction so they can lose weight, boost energy, and improve their overall health. This easy-to-follow diet features a treasury of healthy recipes that will tame even the toughest cravings—from pizza, to lasagna, to ice cream and cheesecake.

Forks Over Knives—The Cookbook

Over 300 Recipes for Plant-Based Eating All Through the Year

The Experiment New York Times Bestseller A whole-foods, plant-based diet that has never been easier or tastier—learn to cook the Forks Over Knives way with more than 300 recipes for every day! Forks Over Knives—the book, the film, the movement—is back again in a cookbook. The secret is out: If you want to lose weight, lower your cholesterol, avoid cancer, and prevent (or even reverse) type 2 diabetes and heart disease, the right food is your best medicine. Thousands of people have cut out meat, dairy, and oils and seen amazing results. If you're among them—or you'd like to be—you need this cookbook. Del Sroufe, the man behind some of the mouthwatering meals in the landmark documentary, proves that the Forks Over Knives philosophy is not about what you can't eat, but what you can. Chef Del and his collaborators Julieanna Hever, Judy Micklewright, Darshana Thacker, and Isa Chandra Moskowitz transform wholesome fruits, vegetables, grains, and legumes into hundreds of recipes—classic and unexpected, globally and seasonally inspired, and for every meal of the day, all through the year: Breakfast: Very Berry Smoothie, Breakfast Quinoa with Apple Compote Salads, Soups and Stews: Kale Salad with Maple-Mustard Dressing, Lotsa Vegetable Chowder, Lucky Black-Eyed Pea Stew Pasta and Noodle Dishes: Mushroom Stroganoff, Stir-Fried Noodles with Spring Vegetables Stir-Fried, Grilled and Hashed Vegetables: Grilled Eggplant “Steaks” Baked and Stuffed Vegetables: Millet-Stuffed Chard Rolls The Amazing Bean: White Beans and Escarole with Parsnips Great Grains: Polenta Pizza with Tomatoes and Basil Desserts: Apricot Fig Squares, Bursting with Berries Cobbler . . . and much more! Simple, affordable, and delicious, the recipes in Forks Over Knives—The Cookbook put the power of real, healthy food in your hands. Start cooking the plant-based way today—it could save your life!

Power Foods for the Brain

An Effective 3-Step Plan to Protect Your Mind and

Strengthen Your Memory

Balance Strengthen your memory with New York Times bestselling author Dr. Neal Barnard's simple 3-step plan to protecting your brain with your diet. Could your breakfast or lunch be harming your memory? Are you missing out on the foods that could prevent Alzheimer's disease? Everyone knows good nutrition supports your overall health, but few realize that certain foods-power foods-can protect your brain and optimize its function, and even dramatically reduce your risk of Alzheimer's Disease. Now, New York Times bestselling author, clinical researcher and health advocate Dr. Neal Barnard has gathered the most up-to-date research and created a groundbreaking program that can strengthen your memory and protect your brain's health. In this effective 3-step plan Dr. Barnard reveals which foods to increase in your diet and which to avoid, and shows you specific exercises and supplements that can make a difference. It will not only help boost brain health, but it can also reduce your risk of Alzheimer's disease, stroke, and other less serious malfunctions such as low energy, poor sleep patterns, irritability, and lack of focus. You'll discover: The best foods to increase cognitive function Dairy products and meats-the dangers they may pose to your memory The surprising roles alcohol and caffeine play in Alzheimer's risk The latest research on toxic metals, like aluminum found in cookware, soda cans, and common antacids. Plus a detailed menu plan, recipes and time-saving kitchen tips

The Plant-Based Cookbook

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

Skyhorse An essential resource for your health—if we are what we eat, let's make every (delicious) bite count! This cookbook will no doubt transform your kitchen, bringing new plant-based, whole food ideas to the table and offering easy yet healthy recipe solutions for everything from celebratory meals to rushed weeknight dinners. Ashley Madden is a pharmacist turned plant-based chef, certified holistic nutritional consultant, and devoted health foodie. A diagnosis of multiple sclerosis changed her whole life and approach to food, eventually shaping a new food philosophy and inspiring this book. The Plant-Based Cookbook is especially helpful for those with dietary requirements or food allergies as all recipes are vegan, dairy-free, gluten-free, and oil-free without compromising on taste or relying on packaged and processed ingredients. All-natural recipes include: One-pot creamy pasta Vibrant nourish bowls Decadent no-bake cinnamon rolls A show-stopping cheese ball Life-changing carrot cake And so much more! Whether you consider yourself an

amateur home cook or a Michelin Star chef, this collection of recipes will inspire you to turn whole foods into magical, mouthwatering meals and give you confidence to prepare plants in creative and health-supportive ways.

The 30-Minute Vegan

Over 175 Quick, Delicious, and Healthy Recipes for Everyday Cooking

Da Capo Lifelong Books 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.

The Eat-Clean Diet Vegetarian Cookbook

Lose weight - get healthy - one mouthwatering meal at a time!

Ballantine Group With The Eat-Clean Diet® Vegetarian Cookbook, New York Times best-selling author and health and fitness authority Tosca Reno shows us that it is possible to make meatless meals that are fresh, flavorful and most of all - Clean! Whether you follow a strict plant-based diet or you've just started participating in the "Meatless Mondays" movement, this collection has got you covered with: -150 brand-new, delicious and doable recipes that will keep you looking and feeling your best -Protein-rich meatless meals for all

tastes and occasions - including family-friendly classics, globally inspired delights and irresistible desserts -Helpful icons to make it easy to get the exact recipe you want - gluten free, vegan, kid friendly and more -Plenty of tips, techniques and advice for everyone from seasoned vegetarians to those who are new to the lifestyle

Mayim's Vegan Table

More than 100 Great-Tasting and Healthy Recipes from My Family to Yours

Da Capo Lifelong Books Explains the advantages of a plant-based diet for families with children and offers a collection of family-friendly vegan recipes for breakfast foods, soups, salads, sandwiches, snacks, main and side dishes, breads, and desserts.

Deliciously Ella The Plant-Based Cookbook

100 Simple Vegan Recipes to Make Every Day Delicious

Quercus 100 all-new plant-based recipes by bestselling author Deliciously Ella. "Deliciously magnificent!" --Kris Carr, author of the NYT-bestselling Crazy Sexy Diet Ella's latest book features the most popular, tried-and-tested recipes from her supper clubs, pop-ups, and deli to show how delicious and abundant plant-based cooking can be. These simple vegan recipes cover everything from colorful salads to veggie burgers, falafel, creamy dips and sides, hearty one-pot curries and stews, speedy breakfasts, weekend brunches, muffins, cakes, and brownies. They're the recipes that Ella's thousands of customers have been asking for since the deli first launched in 2015, and each recipe has a beautiful photograph to show you how it should look. In addition to the more than 100 brand-new plant-based recipes, for the first time we are treated to a personal insight into Ella's journey--how she grew her blog, which she began writing to help get herself well while suffering from illness, into a wellness brand--and all that she has learned along the way, as well as what drives the Deliciously Ella philosophy and her team's passion for creating delicious healthy food. With diary excerpts that document the incredible journey that Deliciously Ella has taken and more than 100 irresistible recipes for every day using simple,

nourishing ingredients, this stunning book will be a must-have for fans and food-lovers alike, and it's also perfect for anyone looking to experiment with vegan cooking for the first time.

Veganist

Lose Weight, Get Healthy, Change the World

Hachette Books Kathy Freston wasn't born a vegan. The bestselling author and renowned wellness expert actually grew up on chicken-fried steak and cheesy grits, and loved nothing more than BBQ ribs and vanilla milkshakes. Not until her thirties did she embrace the lifestyle of a veganist--someone who eats a plant-based diet not just for their own personal well-being, but for the whole web of benefits it brings to our ecosystem and beyond. Kathy's shift toward this new life was gradual--she leaned into it--but the impact was profound. Now Kathy shows us how to lean into the veganist life. Effortless weight loss, reversal of disease, environmental responsibility, spiritual awakening--these are just a few of the ten profound changes that can be achieved through a gentle switch in food choices. Filled with compelling facts, stories of people who have improved their weight and health conditions as a result of making the switch, and Q&As with the leading medical researchers, Veganist concludes with a step-by-step practical guide to becoming a veganist...easily and gradually. It is an accessible, optimistic, and illuminating book that will change the way you eat forever. No less delicious, still hearty and satisfying--just better for you and for all.

The Wicked Healthy Cookbook

Free. From. Animals.

Grand Central Life & Style Hi, we're Chad and Derek. We're chefs and brothers who craft humble vegetables into the stuff of food legend. Everything we create is a bold marriage of delicate and punchy flavors, and crunchy textures-all with knife-sharp attention to detail. We're proud graduates of the University of Common Sense who simply believe that eating more veg is good for you and good for the planet. THE WICKED HEALTHY COOKBOOK takes badass plant-based cooking to a whole new level. The chefs have pioneered innovative cooking techniques such as pressing and searing mushrooms until they reach a rich and delicious meat-like consistency. Inside, you'll find informative sidebars and must-have tips on everything from oil-free and gluten-free cooking (if you're into that) to

organizing an efficient kitchen. Celebrating the central role of crave-able food for our health and vitality, Chad and Derek give readers 129 recipes for everyday meals and dinner parties alike, and they also show us how to kick back and indulge now and then. Their drool-inducing recipes include Sloppy BBQ Jackfruit Sliders with Slaw, and Grilled Peaches with Vanilla Spiced Gelato and Mango Sriracha Caramel. They believe that if you shoot for 80% healthy and 20% wicked, you'll be 100% sexy: That's the Wicked Healthy way.

72 Reasons to Be Vegan

Why Plant-Based. Why Now.

Workman Publishing Company Did you know that if you adopt a vegan diet you can enjoy better sex? Save money? Have glowing skin? You can ward off Alzheimer's, Type 2 diabetes, rheumatoid arthritis, and other metabolic diseases. You can eat delicious burgers. Help save the planet. Join the cool kids, like Gandhi, Tolstoy, Leonardo—and Kyrie Irving, Kat Von D, and Joaquin Phoenix. Oh, and did we mention have better sex? (It's about blood flow.) Those are just some of the 72 reasons we should all be vegan, as compiled and persuasively argued by Gene Stone and Kathy Freston, two of the leading voices in the ever-growing movement to eat a plant-based diet. While plenty of books tell you how to go vegan, *72 Reasons to Go Vegan* is the book that tells you why. And it does so in a way that emphasizes not what you'd be giving up, but what you'd be gaining. The tone is upbeat, passionate, and direct, and the facts are plentiful and annotated. Whether because of environment, health, or compassion for animals, more and more people are dipping their toes into Meatless Mondays, eating vegan before 6:00 p.m., choosing Impossible Burgers, or helping books like *Thug Kitchen*, *Forks Over Knives*, and *Skinny Bitch* become national bestsellers—making *72 Reasons to Go Vegan* the ideal next book for every food-conscious reader and the perfect gift vegans can give to their friends and family.

The Korean Vegan Cookbook

Reflections and Recipes from Omma's Kitchen

Penguin THE INSTANT NEW YORK TIMES BESTSELLER • NAMED ONE OF THE BEST NEW COOKBOOKS OF THE YEAR BY Epicurious • EATER • Stained Page • Infatuation • Spruce Eats • Publisher's Weekly • Food52 • Toronto Star The dazzling debut cookbook from Joanne Lee Molinaro, the home cook and spellbinding storyteller behind the online sensation @thekoreanvegan Joanne Lee Molinaro has captivated millions of fans with her powerfully moving personal tales of love, family, and food. In her debut cookbook, she shares a collection of her favorite Korean dishes, some traditional and some reimagined, as well as poignant narrative snapshots that have shaped her family history. As Joanne reveals, she's often asked, "How can you be vegan and Korean?" Korean cooking is, after all, synonymous with fish sauce and barbecue. And although grilled meat is indeed prevalent in some Korean food, the ingredients that filled out bapsangs on Joanne's table growing up—doenjang (fermented soybean paste), gochujang (chili sauce), dashima (seaweed), and more—are fully plant-based, unbelievably flavorful, and totally Korean. Some of the recipes come straight from her childhood: Jjajangmyun, the rich Korean-Chinese black bean noodles she ate on birthdays, or the humble Gamja Guk, a potato-and-leek soup her father makes. Some pay homage: Chocolate Sweet Potato Cake is an ode to the two foods that saved her mother's life after she fled North Korea. The Korean Vegan Cookbook is a rich portrait of the immigrant experience with life lessons that are universal. It celebrates how deeply food and the ones we love shape our identity.

The Mediterranean Vegan Kitchen

Meat-Free, Egg-Free, Dairy-Free Dishes from the Healthiest Region Under the Sun: A Vegan Cookbook

Penguin After years of research, scientists declared that the Mediterranean diet was the best one for overall good health—and the exciting news was that it tasted great, too. With recipes for everything from nutritious appetizers to dairy-free desserts, this unique Mediterranean vegan cookbook is ideal for vegetarians, those with a lactose intolerance, and anyone who wants to make gloriously delicious dishes without meat, eggs, or dairy. Dishes include: * Sicilian Eggplant Relish * Catalan Grilled Vegetables with Almond Sauce * Classic Italian Minestrone * Moroccan Fresh Tomato Salad * Black Olive Bread * Zucchini-Lemon Couscous * Greek Currant

Cake * Braised Pears in Red Wine * and more

Plant-Based on a Budget

Delicious Vegan Recipes for Under \$30 a Week, in Less Than 30 Minutes a Meal

BenBella Books Eat vegan—for less! Between low-paying jobs, car troubles, student loans, vet bills, and trying to pay down credit card debt, Toni Okamoto spent most of her early adult life living paycheck to paycheck. So when she became a vegan at age 20, she worried: How would she be able to afford that kind of lifestyle change? Then she discovered how to be plant-based on a budget. Through her popular website, Toni has taught hundreds of thousands of people how to eat a plant-strong diet while saving money in the process. With Plant-Based on a Budget, going vegan is not only an attainable goal, but the best choice for your health, the planet—and your wallet. Toni's guidance doesn't just help you save money—it helps you save time, too. Every recipe in this book can be ready in around 30 minutes or less. Through her imaginative and incredibly customizable recipes, Toni empowers readers to make their own substitutions based on the ingredients they have on hand, reducing food waste in the process. Inside discover 100 of Toni's "frugal but delicious" recipes, including: • 5-Ingredient Peanut Butter Bites • Banana Zucchini Pancakes • Sick Day Soup • Lentils and Sweet Potato Bowl • PB Ramen Stir Fry • Tofu Veggie Gravy Bowl • Jackfruit Carnita Tacos • Depression Era Cupcakes • Real Deal Chocolate Chip Cookies With a foreword by Michael Greger, MD, Plant-Based on a Budget gives you everything you need to make plant-based eating easy, accessible, and most of all, affordable. Featured in the groundbreaking documentary What the Health

Love the Foods That Love You Back

Clean, Healthy, Vegan Recipes for Everyone

Rizzoli Publications This exciting, new cookbook is for the food curious and people who like to cook as well as for home cooks who want to reinvigorate their repertoires and uncover the healing properties of food. One thing that Katin-Grazzini guarantees is that her

recipes are sure to be crowd pleasers whether you're an herbivore, carnivore, or omnivore. Offering tried-and-true advice for setting up for success, stocking a pantry, and mastering the building block recipes, she also serves up such tasty, global-inspired fare as Curly Tzatziki Salad, Pulled Barbecue Jackfruit, Early Spring Miso Soup, Pasta alla Puttanesca, and a Savory Torte with New Potatoes, Tomatoes, and Snap Beans. The chapters on breads and sweet treats will have you baking frequently and saying farewell to processed foods. "Plants are rising in popularity, so I want to entice food lovers and excite their imaginations with creative remakes of traditional favorites as well as new dishes that are delicious, original, and by the way, really good for us, the planet, and our fellow creatures," says Katin-Grazzini. Katin-Grazzini began her journey into the whole-foods, plant-based world after her husband Giordano's life-threatening surgery. She ramped up her research, received a degree in plant-based nutrition from Cornell, and discovered that changing the way we cook and eat can transform health and give us a biological reboot! With her culinary and nutrition expertise, she will guide home cooks through the delicious, nourishing power of plant-based foods across more than ninety recipes without oil, salt, meat, dairy, or sugar. With her fresh and flavorful dishes, you will discover foods that are not only soul satisfying but also good for the body. *LOVE THE FOODS THAT LOVE YOU BACK* is just the kind of inspiration for those who want to eat mindfully but don't want to skimp on taste and the foods they crave.

No Meat Athlete

Run on Plants and Discover Your Fittest, Fastest, Happiest Self

Fair Winds Press (MA) Combining the winning elements of proven training approaches, motivational stories, and innovative recipes, *No Meat Athlete* is a unique guidebook, healthy-living cookbook, and nutrition primer for the beginner, every day, and serious athlete who wants to live a meatless lifestyle. Author and popular blogger, Matt Frazier, will show you that there are many benefits to embracing a meat-free athletic lifestyle, including: - Weight loss, which often leads to increased speed- Easier digestion and faster recovery after workouts- Improved energy levels to help with not just athletic performance but your day-to-day life - Reduced impact on the planet Whatever your motivation for choosing a meat-free lifestyle, this book will take you through everything you need to know to apply your lifestyle to your training. Matt Frazier provides practical advice and tips on how to transition to a plant-based diet while getting all the nutrition you need; uses the power of habit to make those changes last; and offers up menu plans for high performance,

endurance, and recovery. Once you've mastered the basics, Matt delivers a training manual of his own design for runners of all abilities and ambitions. The manual provides training plans for common race distances and shows runners how to create healthy habits, improve performance, and avoid injuries. No Meat Athlete will take you from the start to finish line, giving you encouraging tips, tricks, and advice along the way.

Vegan Diet for Beginners

35 Delicious and Easy Recipes for a New Healthy Vegan Lifestyle

Createspace Independent Publishing Platform This book is both for newbies eager to explore veganism, and experienced vegans looking to expand their recipe collection. It is the perfect companion for beginners and contains easy guidelines on becoming vegan and following a sustainable clean eating diet. It will teach you everything you need to know in order to adopt the vegan lifestyle, including: * A definition of veganism and common misconceptions * Foods to avoid * Ingredients to shop for * Useful tips for cooking vegan and eating vegan when dining out * 35 Delicious and Easy recipes for clean and healthy vegan meals * Nutritional information with each recipe to help you balance your diet ♦ Much more The hearty and delectable meals contained in this book will introduce you to a whole new world of nutritious foods that keep you healthy, fit, and active. You will discover new recipes for breakfast, lunch, dinner, soups, salads, deserts, stews, and sides, to keep you and your loved ones well fed at any time of the day. Add these 35 exciting vegan recipes to your meal plan, and surprise your family and friends with your expanded collection of delicious vegan recipes.

Healthy at Last

A Plant-Based Approach to Preventing and Reversing Diabetes and Other Chronic Illnesses

Hay House, Inc Brooklyn Borough President Eric Adams is on a mission to tackle one of the most stubborn health problems in the country: chronic disease in the African American community. African Americans are heavier and sicker than any other group in the U.S., with nearly half of all Black adults suffering from some form of cardiovascular disease. After Adams woke up with severe vision loss one day in 2016, he learned that he was one of the nearly 5 million Black people living with diabetes-and, according to his doctor, he would have it for the rest of his life. A police officer for more than two decades, Adams was a connoisseur of the fast-food dollar menu. Like so many Americans with stressful jobs, the last thing he wanted to think about was eating healthfully. Fast food was easy, cheap, and comfortable. His diet followed him from the squad car to the state senate, and then to Brooklyn Borough Hall, where it finally caught up with him. But Adams was not ready to become a statistic. There was a better option besides medication and shots of insulin: food. Within three months of adopting a plant-based diet, he lost 35 pounds, lowered his cholesterol by 30 points, restored his vision, and reversed his diabetes. Now he is on a mission to revolutionize the health of not just the borough of Brooklyn, but of African Americans across the country. Armed with the hard science and real-life stories of those who have transformed their bodies by changing their diet, Adams shares the key steps for a healthy, active life. With this book, he shows readers how to avoid processed foods, cut down on salt, get more fiber, and substitute beef, chicken, pork, and dairy with delicious plant-based alternatives. In the process he explores the origins of soul food-a cuisine deeply important to the Black community, but also one rooted in the horrors of slavery-and how it can be reimagined with healthy alternatives. Features more than 50 recipes from celebrities and health experts, including Paul McCartney, Queen Afua, Jenné Claiborne, Bryant Jennings, Charity Morgan, Moby, and more! The journey to good health begins in the kitchen-not the hospital bed!

Everyday Happy Herbivore

Over 175 Quick-and-Easy Fat-Free and Low-Fat Vegan Recipes

BenBella Books After vegan chef Lindsay S. Nixon wrapped up her popular cookbook *The Happy Herbivore Cookbook* last year, she went back to her kitchen in her new home of St. Maarten. Island living encouraged her to come up with simpler recipes, which led her to create a follow-up cookbook with a focus on recipes that bring tasty back to quick-and-easy. Now, in Nixon's much-anticipated follow-up cookbook, *Everyday Happy Herbivore*, readers will see, once again, that just because plant-based eating is optimal for health, that doesn't mean it has to be expensive or time-consuming. *Everyday Happy Herbivore* will include more than 175 doable recipes—recipes that are so quick and easy, you could cook three healthy meals from scratch every day. Each of Nixon's recipes are made with wholesome, easy-to-find, fresh ingredients and include no added fats. With additional notes indicating recipes that are ideal for preparing ahead of time and those you can whip up with just a few dollars, *Everyday Happy Herbivore* will be the must-have cookbook for anyone desiring a healthier, happier menu!

The Oh She Glows Cookbook

Over 100 Vegan Recipes to Glow from the Inside Out

Penguin The New York Times bestseller from the founder of Oh She Glows "Angela Liddon knows that great cooks depend on fresh ingredients. You'll crave every recipe in this awesome cookbook!" —Isa Chandra Moskowitz, author of *Isa Does It* "So many things I want to make! This is a book you'll want on the shelf." —Sara Forte, author of *The Sprouted Kitchen* A self-trained chef and food photographer, Angela Liddon has spent years perfecting the art of plant-based cooking, creating inventive and delicious recipes that have brought her devoted fans from all over the world. After struggling with an eating disorder for a decade, Angela vowed to change her diet — and her life — once and for all. She traded the low-calorie, processed food she'd been living on for whole, nutrient-packed vegetables, fruits, nuts, whole grains, and more. The result? Her energy soared, she healed her relationship with food, and she got her glow back, both inside and out. Eager to share her realization that the food we put into our bodies has a huge impact on how we look and feel each day, Angela started a blog, ohsheglows.com, which is now an Internet sensation and one of the most popular vegan

recipe blogs on the web. This is Angela's long-awaited debut cookbook, with a treasure trove of more than 100 mouthwatering, wholesome recipes — from revamped classics that even meat-eaters will love, to fresh and inventive dishes — all packed with flavor. The Oh She Glows Cookbook also includes many allergy-friendly recipes — with more than 90 gluten-free recipes — and many recipes free of soy, nuts, sugar, and grains, too! Whether you are a vegan, "vegan-curious," or you simply want to eat delicious food that just happens to be healthy, too, this cookbook is a must-have for anyone who longs to eat well, feel great, and simply glow!

Vegan for Life

Everything You Need to Know to Be Healthy on a Plant-based Diet

Hachette UK Going vegan? Here's the go-to-guide, with a six-step transition plan to a plant-based diet, with detailed nutritional information for everyone from athletes to kids to pregnant women. Whether you're considering going vegan or just want to learn more about plant-based nutrition, Vegan for Life is your comprehensive, go-to guide for optimal healthy eating. Registered dietitians and long-time vegans Jack Norris and Virginia Messina debunk some of the most persistent myths about vegan nutrition and provide essential information about getting enough calcium and protein, finding the best supplements, and understanding the "real deal" about soy. Covering everything from a six-step transition plan to meeting protein requirements and even calorie and nutrient needs during pregnancy and breastfeeding, Vegan for Life is the guide for aspiring and veteran vegans alike, complete with an easy-to-use food chart, tasty substitutions, sample menus, and expansive resources.

Thrive Energy Cookbook

150 Plant-Based Whole Food Recipes

Da Capo Press Packed with 150 plant-based, nutrient-dense, whole food recipes developed within the Thrive nutritional philosophy, Thrive Energy Cookbook brings concepts that started the functional, plant-based nutrition revolution to life. Recipes are all vegan and

allergen-free (or with gluten-free options) to eliminate wheat, yeast, gluten, soy, refined sugar, and dairy from your diet. Easy-to-make and performance-enhancing, these chef-created recipes merge purpose driven functionality (every ingredient has a nutritional purpose) with mouth-watering appeal. From the alkaline-forming, plant protein-packed Vanilla-Almond-Mocha Motivator Smoothie to Roasted Red Pepper & Sweet Potato Soup, Thai Green Curry Rice Bowl, and desserts such as Raspberry Chocolate Pomegranate Tart, Thrive Energy Cookbook will have you quickly preparing nutrient-packed and delicious dishes.

The Vegucated Family Table

Irresistible Vegan Recipes and Proven Tips for Feeding Plant-Powered Babies, Toddlers, and Kids

Ten Speed Press Raise happy and healthy plant-powered children with more than 125 family favorite recipes by Vegucated film creator Marisa Miller Wolfson, plant-based chef Laura Delhauer, and parents in the vegan community. “The Vegucated Family Table comes at a perfect time, when it’s never been more urgent for people to live more in line with their own values.”—Senator Cory Booker For both vegans and the veg-curious, The Vegucated Family Table answers the question every caregiver ponders on a daily basis: “What should I feed my child?” But this book goes a step further, showing parents how to navigate the early years of childhood as a vegan, giving not only recipes and nutritional advice but also tips for holidays, packed lunches, play dates, and more. Unlike other family-oriented vegan cookbooks, The Vegucated Family Table is the first to focus on raising vegans “from scratch,” from five months through elementary school. A Q&A section focuses on nutrition, with advice by renowned pediatric plant-based expert Reed Mangels. With more than 125 rigorously tested recipes for beloved dishes like Baby Mac-o-Lantern and Cheeze, Chickpea Sweet Potato Croquettes, PBJ Smoothie Bowl, Tempeh Tacos, Baby’s First Birthday Smash Cake, and more, this book will become the go-to reference for parents raising vegan children.

The Wisdom of Crowds

Anchor In this fascinating book, New Yorker business columnist James Surowiecki explores a deceptively simple idea: Large groups of people are smarter than an elite few, no matter how brilliant—better at solving problems, fostering innovation, coming to wise

decisions, even predicting the future. With boundless erudition and in delightfully clear prose, Surowiecki ranges across fields as diverse as popular culture, psychology, ant biology, behavioral economics, artificial intelligence, military history, and politics to show how this simple idea offers important lessons for how we live our lives, select our leaders, run our companies, and think about our world.

Vegan Cookbook for Beginners

Fat Free Quick and Easy Vegan Recipes - Delicious Recipes Purely Starch-Plant Based for a Dairy-Free, Low-Cholesterol, Low-Fat Diet

Createspace Independent Publishing Platform [Vegan Recipes Cookbook: Transform Your Life! 35 Recipes for a plant-based, oil-free diet - Menu Ideas for One Week Mix and Match as You Like!](#) Eating a whole-foods diet without animal foods and added oils, less salt and sugar, and very few processed foods dramatically improves the health. The recipes in this book are based on a purely starch-plant based diet (diet based on whole starches, vegetables, and fruits) without added oils. All the recipes are quick and easy. Bestselling author, nutritionist, and advocate for health, nutrition and vegan diets A. I. Jaeger brings you this wonderful book where you will find 35 recipes based on scientific research (such as the starch-plant based Dr. McDougall program). These recipes are meant to be used to create a healthier 7-day meal plan. They are broken down into four sections: Breakfast, Snacks, Lunch, Dinner and Desserts (healthier options). Each section also includes two quick and easy recipes that can be prepared in under 15 minutes. Mix and match according to your lifestyle and create a meal plan that will work for you. In addition to being vegan-friendly, these recipes are also high-carb and low (or no) fat. Cheers to you for bidding goodbye to oil! Enjoy healthy, vegan, oil-free recipes such as: Blueberry Pancakes & Cookies Tortillas Vanilla Chia Pudding Mac n' Cheese Baked Sweet Potato Chips (the perfect snack!) Pesto Pasta Black Bean Veggie Burger Quinoa Teriyaki Lasagna Rolls Craving a delicious dessert? Enjoy desserts in healthier dairy-free, low-fat options such as: Peach Cobbler Raw Apple Crumble Dark Chocolate Brownies Chocolate Mousse Banana Cream Pie Apple Strudel And many more! Some of the features of this book are: - Includes many vegan mouthwatering meal recipes under 15 minutes - Suited for

beginners and advanced cooks alike - All recipes include a photo - All recipes low fat or fat-free - All recipes include nutritional information The recipes in this book are based on a purely starch-plant based low-fat diet without animal foods and added oils. The recommended low-fat vegan diet is based on scientific research and recommendations by experts such as Dr. Neal Barnard, T. Collin Campbell, Dr. Michael McGregor, and especially Dr. John A. McDougall. Available as Kindle Edition and as Paperback.

Ageless Vegan

The Secret to Living a Long and Healthy Plant-Based Life

Da Capo Lifelong Books Harness the healing power of plant-based foods for vibrant health and longevity Vegan lifestyle expert Tracye McQuirter teams up with her mother Mary to share their secrets for maintaining radiant health for more than 30 years (hint: it's all in the greens), and 100 of their favorite plant-based recipes that have kept them looking and feeling ageless. They break down the basics of nutrition, how to build a vegan pantry, and how to make sure you're getting the best nutrients to promote longevity and prevent chronic disease. They also provide a 14-step guide with practical, easy-to-follow advice on how to transition to vegan foods, jumpstart your healthy eating habits, and how to up your game if you're already a vegan. Their 100 fresh, simple, and flavorful recipes are based on everyday whole food ingredients, including Maple French Toast with Strawberries, Thai Coconut Curry Soup, Cajun Quinoa with Okra and Tomato, Vegetable Pot Pie, Citrusy Dandelion Greens Salad, and Perfect Pecan Pie. Illustrated with beautiful, full-color photographs, Ageless Vegan helps you kiss diet-related disease and fatigue goodbye and gives you the information, inspiration, and affirmation you need to live a long, glowing, and healthy life you love.

Elsa's Wholesome Life

Eat Less from a Box and More from the Earth

Plum Ellie Bullen's hugely popular blog Elsa's Wholesome Life is a veritable explosion of colour, sunshine, coastal living and delicious plant-based recipes. Her first cookbook features more than 100 of her go-to dishes, from nutritious granolas and powerhouse smoothies to flavour-packed salads and soups, hearty curries and burgers, and drop-dead delicious sweets. A qualified dietitian and nutritionist, Ellie explains everything you need to know about adopting a plant-based diet, including how to: - get enough iron, vitamin

B12 and calcium - achieve the right balance of carbs, proteins and good fats - shop smarter and get more organised in the kitchen - enjoy a lifestyle that is better for you and the environment Ellie's food is fresh, flavoursome, nutrient-dense and - above all - fun. If you ever needed a reason to eat less from a box and more from the earth, this is it! This is a specially formatted fixed-layout ebook that retains the look and feel of the print book.