

## Engine 2 Recipes

Eventually, you will very discover a new experience and exploit by spending more cash. nevertheless when? reach you believe that you require to acquire those all needs next having significantly cash? Why dont you try to acquire something basic in the beginning? Thats something that will lead you to comprehend even more nearly the globe, experience, some places, once history, amusement, and a lot more?

It is your agreed own period to operate reviewing habit. accompanied by guides you could enjoy now is **Engine 2 Recipes** below.



NEW YORK TIMES BESTSELLER • ONE OF THE MOST ANTICIPATED COOKBOOKS OF 2022—Time, Food52, Eater, Food & Wine, Thrillist, Book Riot An homage to what it means to be Korean American with delectable recipes that explore how new culinary traditions can be forged to honor both your past and your present. “This is such an important book. I savored every word and want to cook every recipe!”—Nigella Lawson, author of *Cook, Eat, Repeat* New York Times staff writer Eric Kim grew up in Atlanta, the son of two Korean immigrants. Food has always been central to his story, from Friday-night Korean barbecue with his family to hybridized Korean-ish meals for one—like Gochujang-Buttered Radish Toast and Caramelized-Kimchi Baked Potatoes—that he makes in his tiny New York City apartment. In his debut cookbook, Eric shares these recipes alongside insightful, touching stories and stunning images shot by photographer Jenny Huang. Playful, poignant, and vulnerable, Korean American also includes essays on subjects ranging from the life-changing act of leaving home and returning as an adult, to what Thanksgiving means to a first-generation family, complete with a full holiday menu—all the while teaching readers about the Korean pantry, the history of Korean cooking in America, and the importance of white rice in Korean cuisine. Recipes like Gochugaru Shrimp and Grits, Salt-and-Pepper Pork Chops with Vinegared Scallions, and Smashed Potatoes with Roasted-Seaweed Sour Cream Dip demonstrate Eric’s prowess at introducing Korean pantry essentials to comforting American classics, while dishes such as Cheeseburger Kimbap and Crispy Lemon-Pepper Bulgogi with Quick-Pickled Shallots do the opposite by tinging traditional Korean favorites with beloved American flavor profiles. Baked goods like Milk Bread with Maple Syrup and Gochujang Chocolate Lava Cakes close out the narrative on a sweet note. In this book of recipes and thoughtful insights, especially about his mother, Jean, Eric divulges not only what it means to be Korean American but how, through food and cooking, he found acceptance, strength, and the confidence to own his story. Updated with must-have new recipes, diet tips, and research. Discover the simple secret to permanent weight loss and optimal health, as seen on Dr. Oz. Fad diets come and go, but after more than two decades of success stories and media attention, The F-Factor Diet has stood the test of time. Now hailed as the go-to lifestyle program for anyone who wants to improve their health and lose weight for good, F-Factor’s scientifically proven approach allows you to achieve results without hunger, deprivation, or denial. Change your life without disrupting your lifestyle: dine out, drink alcohol, eat carbs, and work out less from Day 1. Now revised and updated with new recipes, diet tips, and research, The F-Factor Diet includes: · An easy to follow 3-step program to shed pounds, boost energy, and increase longevity, on which men lose an average of 15 lbs., and women 10 lbs., in just one month. · More than 75 quick and delicious F-Factor approved recipes plus a complete set of guidelines for dining out and ordering in. · Proven tips, tools, and solutions to keep you motivated, inspired, and on track. It’s time to change your life forever and join the F-Factor movement. Your journey to a happier, healthier you begins now!

200 Delicious Plant Based Recipes To Boost Your Life Force! Whether you want (1) to enjoy more energy from healthy and nutritious foods, (2) have a large variety of easy to make and tasty meals recipes at your fingertips or (3) just discover a new and healthier you, then this book will give you all that you need in order to start enjoying all the incredible benefits of a plant based diet. Enjoy Foods That Energize You The good news is that you don’t have to switch to a plant based diet all at once! The plant-based diet lets you grow into it gradually, one small change at a time. Nor do you have to avoid meat altogether. By “plant-based” we mean that a majority of what you eat doesn’t come from animals. You can still have your favorite foods if you desire; you just won’t eat them as often. A plant-based diet has been proven to be extremely healthy. It can help with weight loss, Blood sugar levels, cholesterol and blood pressure. Overall, a plant-based diet is a healthier way to live. Easily Transition Into A Healthy Diet The recipes in this book are delicious and primed to help you develop healthier food preferences. You may discover you don’t crave hamburgers or pizza anymore, especially after eating some of the delicious meatless versions you will find in this recipe book. Enjoy tasty portabella mushrooms that can fool your taste buds into thinking you’re eating roast beef. You won’t even miss the meat in Irish Stew! Enjoy salads such as Watermelon Blueberry Caprese, Orangety Almond Salad with Cranberries, and yummy Taco Salad. You’ll also enjoy soups like Cream of Broccoli Soup and lentil-filled Rhubarb Stew. Also included is a wide variety of appetizers, breakfasts, lunches, dinners, smoothies and desserts! What Will You Learn About Plant-Based Meals? How delicious and frequently tastier they are than their animal-based counterparts. How easy it is to make the recipes in this cookbook with usually less prep time. A huge variety of delicious ingredients that boost health and vitality. You Will Also Discover: Breakfast recipes that will get your day started off right! Healthy and Delicious Smoothies that take only minutes to make. The best lunch recipes and yummy appetizers. Incredible dinner

recipes that everyone will love! Easy to follow instructions and great recipes. Cook Up Delicious Dishes Without Animal-Based Ingredients Explore the world of plant-based diets and choose what works for you. This book describes the top eight varieties of plant-based living and offers the best recipes from each. You can enjoy: Rustic Tuscan White Bean Stew from the Mediterranean diet Peanut Stew from the Nutarian diet Cauliflower Tacos from the Flexitarian diet Dirty Rice and Beans from the Ornish diet Carrot Noodles from the Traditional Asian diet Lentil Squash Curry from the Anti-inflammatory diet White Bean Spinach Polenta from the Vegetarian diet Grilled Hummus Veggie Pizza from the Engine 2 diet Life is so much better when you are fueling your body with the best ingredients so that you have the energy needed to really enjoy life. Unleash the rejuvenating power of a plant based diet into your life! Boost your health, reduce illness and live longer: Get this book now!

The runaway New York Times bestselling diet that sparked a health revolution is simpler and easier to follow than ever! The Engine 2 Diet has sold hundreds of thousands of copies and inspired a plant-based food revolution. Featuring endorsements from top medical experts and a food line in Whole Foods Market, Engine 2 is the most trusted name in plant-based eating. Now Esselstyn is presenting a powerful, accelerated new Engine 2 program that promises staggering results in record time. In just one week on The Engine 2 Seven-Day Rescue Diet, readers can expect to: Lose weight (up to 14 pounds) Lower total cholesterol (by 32 points on average) Drop LDL cholesterol (by 22 points on average) Lower triglycerides (by 75 points on average) Lower blood pressure by an average of 10/5 points. The Engine 2 Seven-Day Rescue Diet will bring the benefits of the Engine 2 program to a whole new audience of readers, by showing that all it takes is seven days to see incredible and motivating results! /DIV/DIV

Vegan, Gluten-Free, Oil-Free Recipes for Lifelong Health Dreena’s Kind Kitchen The Revolutionary, Scientifically Proven, Nutrition-Based Cure Happy Herbivore Light & Lean Prevent and Reverse Heart Disease 120+ Recipes for Every Day or Every So Often Everything You Need to Know About Plant-Based Eating The F-Factor Diet

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 reimaged, 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 New York Times bestselling guide to the lifesaving diet that can both prevent and help reverse the effects of heart disease Based on the groundbreaking results of his twenty-year nutritional study, Prevent and Reverse Heart Disease by Dr. Caldwell Esselstyn illustrates that a plant-based, oil-free diet can not only prevent the progression of heart disease but can also reverse its effects. Dr. Esselstyn is an internationally known surgeon, researcher and former clinician at the Cleveland Clinic and a featured expert in the acclaimed documentary Forks Over Knives. Prevent and Reverse Heart Disease has helped thousands across the country, and is the book behind Bill Clinton’s life-changing vegan diet. The proof lies in the incredible outcomes for patients who have followed Dr. Esselstyn’s program, including a number of patients in his original study who had been told by their cardiologists that they had less than a year to live. Within months of starting the program, all Dr. Esselstyn’s patients began to improve dramatically, and twenty years later, they remain free of

symptoms. Complete with more than 150 delicious recipes perfect for a plant-based diet, the national bestseller Prevent and Reverse Heart Disease explains the science behind the simple plan that has drastically changed the lives of heart disease patients forever. It will empower readers and give them the tools to take control of their heart health.

More than one hundred delicious, nutritious recipes to free you from the diet cycle and help you lose weight for good from Michael Greger, MD, the author of the New York Times bestseller How Not to Die. Michael Greger brings you truly delicious, nutritious, healthy dishes that will free you from 'dieting' forever. With over one hundred recipes, this gorgeous full-colour cookbook puts into practice the twenty-one weight-loss accelerators identified in the bestselling How Not to Diet. From Grain-Stuffed Peppers with Cheesy Tomato Sauce to Crust-Free Pumpkin Pie and Black Forest Chia Pudding, this is the smart way to put an end to counting calories, gimmicky quick-fix diets and expensive diet programmes. The How Not to Diet Cookbook is for anyone looking to improve their quality of life – whether you want to lose weight or not. The plant-based recipes all incorporate everyday ingredients and easily available herbs and spices that have been scientifically proven to have a positive effect on health. All recipes in this cookbook have been fully anglicized.

"A comprehensive overview of the challenges teams face when moving to microservices, with industry-tested solutions to these problems." - Tim Moore, Lightbend 44 reusable patterns to develop and deploy reliable production-quality microservices-based applications, with worked examples in Java Key Features 44 design patterns for building and deploying microservices applications Drawing on decades of unique experience from author and microservice architecture pioneer Chris Richardson A pragmatic approach to the benefits and the drawbacks of microservices architecture Solve service decomposition, transaction management, and inter-service communication Purchase of the print book includes a free eBook in PDF, Kindle, and ePub formats from Manning Publications. About The Book Microservices Patterns teaches you 44 reusable patterns to reliably develop and deploy production-quality microservices-based applications. This invaluable set of design patterns builds on decades of distributed system experience, adding new patterns for composing services into systems that scale and perform under real-world conditions. More than just a patterns catalog, this practical guide with worked examples offers industry-tested advice to help you design, implement, test, and deploy your microservices-based application. What You Will Learn How (and why!) to use microservices architecture Service decomposition strategies Transaction management and querying patterns Effective testing strategies Deployment patterns This Book Is Written For Written for enterprise developers familiar with standard enterprise application architecture. Examples are in Java. About The Author Chris Richardson is a Java Champion, a JavaOne rock star, author of Manning’s POJOs in Action, and creator of the original CloudFoundry.com. Table of Contents Escaping monolithic hell Decomposition strategies Interprocess communication in a microservice architecture Managing transactions with sagas Designing business logic in a microservice architecture Developing business logic with event sourcing Implementing queries in a microservice architecture External API patterns Testing microservices: part 1 Testing microservices: part 2 Developing production-ready services Deploying microservices Refactoring to microservices Discover the Secret to Permanent Weight Loss No Meat Athlete Microservices Patterns The Official Companion Cookbook to the Breakthrough Film...with over 150 Plant-Based Recipes The No Meat Athlete Cookbook The PlantPure Nation Cookbook 130 Mouthwatering, Whole Food Recipes and Tips for a Plant-Based Life Over 100 Easy, Delicious Recipes to Slash Your Grocery Bill in Half: A Cookbook 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!

"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!

**INSTANT NEW YORK TIMES BESTSELLER** An all-new collection of more than 120 recipes that are so delicious and easy to make, you might forget they’re vegan, from the #1 New York Times bestselling author of *Deceptively Delicious*, *Double Delicious*, *The Can’t Cook Book*, and *Food Swings*. Jessica Seinfeld isn’t a committed vegan. Her husband and her children aren’t, either. Instead of convincing you to become vegan or shaming you for eating meat, she simply wants to show you how easy it is to be a vegan, at times, by cooking flavorful, affordable, and robust plant-based meals whenever you want—whether that’s every day, once a week, or just once in a while. With her reassuring and accessible style, Jessica shows you step-by-step recipes for sweet and savory breakfasts, comforting and healthy meals for lunch and dinner, delicious snacks that can be whipped together quickly, and essential sauces and dressings—all tailored to home cooks. She also demonstrates how to create a basic vegan pantry filled with the essential items to keep in stock, explains what kitchen equipment you’ll want to have on hand, gives sample menus for combining recipes, and tells relatable stories from her adventures in vegan cooking with her family. Simple, affordable, and comforting, and infused with Jessica’s “encouraging attitude” (Publishers Weekly), *Vegan, at Times* is the perfect gateway to a healthier and more balanced you.

This book is a lively exploration of the amazing revelation known to Mormons as the “Word of Wisdom.” It counsels us how and what we should eat to reach our highest potential, both physically and spiritually. New and surprising insights are presented through the perspective of what has been proven to be the healthiest human diet, a way of eating supported both by history and by science: a whole food, plant-based (WFPB) diet. WFPB vegetarian diets have been scientifically proven to both prevent and cure chronic disease, help you achieve your maximum physical potential, and make it easy to reach and maintain your ideal weight. In this book, you’ll find the stories of dozens of people who are enjoying the blessings of following a Word of Wisdom diet, and you’ll get concrete advice on how to get started! You will discover: What we should and should not eat to enjoy maximum physical health. How food is intimately connected to our spiritual well being. Why Latter-day Saints are succumbing to the same chronic diseases as the rest of the population, despite not smoking, drinking, or doing drugs. How

the Word of Wisdom was designed specifically for our day. How you can receive the “hidden treasures” and other blessings promised in the Word of Wisdom. Why eating the foods God has ordained for our use is better not just for our bodies, but for the animals and for the earth. You may think you know what the Word of Wisdom says, but you’ll be amazed at what you have missed. Learn why Mormons all over the world are “waking up” to the Word of Wisdom!

Recipes for Cooking and Eating the French Way  
21 Days to Better Health, with Meal and Exercise Plans, Tips, and 75 Recipes  
Surprising Insights from a Whole Food, Plant-based Perspective  
The Engine 2 Seven-Day Rescue Diet  
Minimalist Baker's Everyday Cooking  
The Happy Herbivore Cookbook  
The Engine 2 Diet Cookbook  
Eat Plants, Lose Weight, Save Your Health

The long-awaited cookbook companion to the revolutionary New York Times bestseller *Prevent and Reverse Heart Disease*. “I hope you'll treat yourself to one of these recipes and just open that door. I guarantee you won't close it!” —Samuel L. Jackson Hundreds of thousands of readers have been inspired to turn their lives around by Dr. Caldwell B. Esselstyn’s Jr.’s bestseller, *Prevent and Reverse Heart Disease*. The plant-based nutrition plan Dr. Esselstyn advocates based on his twenty-year nutritional study—the most comprehensive of its kind—is proven to stop and reverse even advanced coronary disease, and is built on the message the Esselstyn family has lived by for years: Your health is truly in your own hands, and what you eat matters. Mother-daughter team Ann and Jane Esselstyn have decades of experience developing delicious, healthful recipes for both their family and Dr. Esselstyn’s many grateful patients. Now, they combine their expertise to offer you the cookbook companion to Dr. Esselstyn’s groundbreaking book, with more than 125 easy and mouthwatering recipes, brimming with nourishment for your heart and your overall health. From their quick and easy meals like Fast Pasta and Greens and delicious “Sloppy Joes” to their indulgent desserts like their signature Kale Cake and Minty Frozen Chocolate Balls, these recipes will empower you to reclaim your health and discover the pleasures of eating plant-based. From the creators of the groundbreaking documentary comes the New York Times bestselling diet plan Sanjay Gupta called “the prescription you need to live a long, healthy life”—a plan to transition to a delicious whole-foods, plant-based diet in just twenty-eight days. The trailblazing film *Forks Over Knives* helped spark a medical and nutritional revolution. Backed by scientific research, the film’s doctors and expert researchers made a radical but convincing case that modern diseases can be prevented and often reversed by leaving meat, dairy, and highly refined foods off the plate and adopting a whole-food, plant-based diet instead. Now, *The Forks Over Knives Plan* shows you how to put this life-saving, delicious diet into practice in your own life. This easy-to-follow, meal-by-meal makeover is the approach Doctors Alona Pulde and Matthew Lederman (featured in the documentary) use every day in their nutritional health practice—a simple plan that focuses on hearty comfort foods and does not involve portion control or worrying about obtaining single nutrients like protein and calcium. In just four short weeks you’ll learn how to stock your refrigerator, plan meals, combat cravings, and discover all the tips and tricks you’ll need to eat on the go and snack healthily. You’ll also get 100 simple, tasty recipes to keep you on the right track, beautiful photographs, a 28-day eating guide, and advice throughout the book from people just like you. Whether you’re already a convert and just want a dietary reboot, or you’re trying a plant-based diet for the first time, *The Forks Over Knives Plan* makes it easier than ever to transition to this healthiest way of eating...and to maintain it for life.

Recipes recreated from beloved movies and TV shows by the host of one of the most popular food programs on the internet  
"A TABLE is a cookbook and stylish guide to gathering and sharing a meal the French way, with 125 repertoire-building recipes inspired by the modern, multicultural French kitchen"--*Run on Plants and Discover Your Fittest, Fastest, Happiest Self*  
Maximize Your Nutrient Intake and Optimize Your Health by Eating Antioxidant-Rich, Fiber-Packed, Col  
Binging with Babish  
Straight Up Food  
100 Recipes Recreated from Your Favorite Movies and TV Shows  
Plant Based Diet  
Discover the World's Healthiest Diet--with 150 Engine 2 Recipes

The Texas Firefighter's 28-Day Save-Your-Life Plan that Lowers Cholesterol and Burns Away the Pounds 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.

A revolution has begun... From a creative team that includes the producer and writer of *Forks Over Knives*, the documentary film *PlantPure Nation* captures the inspiring story of plant-based nutrition’s impact on a small town in the rural South and the effort to bring about historic political change. As the film’s official companion cookbook, *The PlantPure Nation Cookbook* brings this powerful, science-based approach to nutrition from the big screen to your kitchen with some of the same mouthwatering recipes that kick-started the revolution, promoting the health benefits of a whole food, plant-based diet. Author Kim Campbell is the wife of *PlantPure Nation* Executive Producer and Director Nelson Campbell and daughter-in-law of Dr. T. Colin Campbell, coauthor of *The China Study* and father of the modern plant-based nutrition movement. She is also a culinary contributor, recipe developer, and cooking instructor at Campbell Wellness, a health and wellness business. In *PlantPure Nation Cookbook*, she shares more than 150 extensively tested, 100% plant-based recipes that she has created and cultivated over 25 years of vegan cooking, such as: Buffalo Beans and Greens No-Bake Chocolate Pumpkin Pie Spinach Lasagna Green Pepper Tofu Scramble Reuben Casserole With a foreword by Dr. Campbell, *The PlantPure Nation Cookbook* is also filled with tips, tricks, and grocery lists for people interested in a whole food, plant-based diet. And with intimate background and behind-the-scenes details from *PlantPure Nation* film, this companion cookbook is a must-have for stimulating healthful eating in your home. Join the revolution to jumpstart your health!

"The New York Times bestselling author of *The Engine 2* diet is back with the definitive guide to the benefits of plant-based eating--and all new recipes"--

Lose weight, lower cholesterol, significantly reduce the risk of disease, and become physically fit--in just 4 weeks. Professional athlete-turned-firefighter Rip Esselstyn is used to responding to emergencies. So, when he learned that some of his fellow Engine 2 firefighters in Austin, TX, were in dire physical condition--several had dangerously high cholesterol levels (the highest was 344!)--he sprang into action and created a life-saving plan for the firehouse. By following Rip's program, everyone lost weight (some more than 20 lbs.), lowered their cholesterol (Mr. 344's dropped to 196), and improved their overall health. Now, Rip outlines his proven plan in this book. With Rip as your expert coach and motivator, you'll transform your body and lifestyle in a month. His plant-powered eating plan is based on a diet of whole foods, including whole grains, fresh fruits, vegetables, legumes, nuts, and seeds. This invaluable guide features: Dozens of easy, mouthwatering recipes--from pancakes to pizza, Tex-Mex favorites to knockout chocolate desserts--that will keep you looking forward to every bite Pantry-stocking tips will take the panic out of inevitable cravings and on-the-fly meals Guidelines on menu choices that will allow you to eat out, wherever and whenever you want Rip's simple, firefighter-inspired exercise program that will boost your metabolism and melt your fat away.

Medically approved, easy-to-follow, and amazingly effective, this diet is designed for anyone who wants to make heroic strides in his or her health, weight, and well-being--all without heroic effort. "Want to be as strong as a Texas firefighter? Or as healthy as a professional triathlete? Then follow the wonderful advice of Rip Esselstyn, who is both. His book can save your life--whether you're a man or a woman. Highly recommended!" -Dean Ornish, M.D., Founder and President, Preventive Medicine Research Institute, Clinical Professor of Medicine, U of California, SF, author, Dr. Dean Ornish's Program for Reversing Heart Disease  
100 Home-Style Recipes for Health and Weight Loss  
The How Not to Die Cookbook

Korean American  
Over 175 Delicious Fat-Free and Low-Fat Vegan Recipes  
The Plant-Based Cookbook  
75 Recipes from Leaders of the Plant-Based Movement That Will Help Save the World  
A Table  
Vegan, at Times

The must-have cookbook from the UK's most popular food blog, Americanized for a US audience! For breakfast, lunch, dinner, and desserts, Kate Allinson and Kay Featherstone's pinchofnom.com has helped millions of people cook delicious food and lose weight. With over 100 incredible recipes, the Pinch of Nom cookbook can help beginner and experienced home-cooks alike enjoy exciting, flavorful, and satisfying meals. From Chicken Fajita Pie and Vegetable Tagine to Cheesecake Stuffed Strawberries and Tiramisu, this food is so good you'll never guess the calorie count. Each recipe is labeled with icons to guide you toward the ones to eat tonight—whether you're looking for a vegetarian dish, hoping to create a takeout meal, want to feed a family of four or more, or have limited time to shop, prep, and cook. Pinch of Nom is the go-to home cookbook for mouthwatering meals that work for readers on diet plans like Weight Watchers, counting carbs and calories, or following any other goal-oriented eating program.

Is Your Kitchen a PlantPure Kitchen? The grassroots plant-based nutrition movement inspired by the film *PlantPure Nation* has helped foster a growing community of whole food, plant-based eaters. Key

to its success has been the PlantPure Director of Culinary Education Kim Campbell's inspiring and delicious recipes. In 2015, her cookbook, *The PlantPure Nation Cookbook*, helped change the way people view the food they put in their bodies. Now, Campbell is back with even more inventive recipes bursting with flavor in *The PlantPure Kitchen*. Campbell builds on favorites from her last cookbook, turning recipes like the Creamy African Stew into tasty African Wraps, and shares tons of new recipes that will turn any plant-based eater into a chef with ease. With compassion for the challenges of following a plant-pure diet, Campbell lends advice about the best natural sweeteners, the most useful kitchen tools for plant-based cooking, vegan-friendly substitutions for making recipes gluten-free, and a whole lot more. Whether you are new to the lifestyle or looking to expand your own recipe repertoire, *The PlantPure Kitchen* makes committing to your health through eating plant-based exciting, accessible, and easy! From dips and spreads, like Crockpot Apple Butter, to classic dinners, like Welsh Rarebit, *The PlantPure Kitchen's* recipes will inspire you to lead a more plant-pure life. Recipes include: Strawberry Rhubarb Streusel Muffins Asian Noodle Salad Southwestern Chili Mac Potato-Crusted Mushroom Quiche Welsh Rarebit Slow Cooker Jackfruit Tacos Hot Fudge Sundae Cake Featuring a foreword by T. Colin Campbell, coauthor of the groundbreaking national bestseller *The China Study*, this book will become a kitchen staple for PlantPure veterans and newcomers alike. *The Engine 2 Diet Cookbook* Get your copy of the most unique recipes from Zoe McLean! Do you miss the carefree years when you could eat anything you wanted? Are you looking for ways to relive the good old days without causing harm to your health? Do you want an ideal way to preserve your food? Do you want to lose weight? Are you starting to notice any health problems? Do you want to learn to prep meals like a pro and gain valuable extra time to spend with your family? If these questions ring bells with you, keep reading to find out, *Healthy Weekly Meal Prep Recipes* can be the best answer for you, and how it can help you gain many more health benefits! Whether you want to spend less time in the kitchen, lose weight, save money, or simply eat healthier, meal prep is a convenient and practical option and your family can savor nutritious, delicious, homemade food even on your busiest days. In this book: This book walks you through an effective and complete anti-inflammatory diet—no prior knowledge required. Learn how to shop for the right ingredients, plan your meals, batch-prepare ahead of time, and even use your leftovers for other recipes. and detailed nutritional information for every recipe, *The Engine 2 Diet Cookbook* is an incredible resource of fulfilling, joy-inducing meals that every home cook will love. In addition, 2 weeks of meals—a 14-day schedule of meals, including step-by-step recipes and shopping lists for each, with tips on what you can prepare ahead of time to get dinner or meal on the table faster. Let this be an inspiration when preparing food in your kitchen with your love ones for the Holiday. It would be lovely to know your cooking story in the comments sections below. Again remember these recipes are unique so be ready to try some new things. Also remember that the style of cooking used in this cookbook is effortless. I really hope that each book in the series will be always your best friend in your little kitchen. From Michael Greger, M.D., FACLM, the physician behind the trusted and wildly popular website [Nutritionfacts.org](http://Nutritionfacts.org), and author of the New York Times bestselling book *How Not to Die*, comes a beautifully-designed, comprehensive cookbook complete with more than 120 recipes for delicious, life-saving, plant-based meals, snacks, and beverages that's a perfect gift for healthy conscious eaters. Dr. Michael Greger's bestselling book, *How Not to Die*, presented the scientific evidence behind the only diet that can prevent and reverse many of the causes of premature death and disability. Now, *The How Not to Die Cookbook* puts that science into action. From Superfood Breakfast Bites to Spaghetti Squash Puttanesca to Two-Berry Pie with Pecan-Sunflower Crust, every recipe in *The How Not to Die Cookbook* offers a delectable, easy-to-prepare, plant-based dish to help anyone eat their way to better health. Rooted in the latest nutrition science, these easy-to-follow, stunningly photographed recipes will appeal to anyone looking to live a longer, healthier life. Featuring Dr. Greger's Daily Dozen—the best ingredients to add years to your life—*The How Not to Die Cookbook* is destined to become an essential tool in healthy kitchens everywhere. Over 300 Recipes for Plant-Based Eating All Through the Year Over 100 Recipes for Healthy, Permanent Weight Loss Plant-Strong *The Engine 2 Cookbook* Whole Food, Plant-Based Recipes to Fuel Your Workouts—and the Rest of Your Life 100 Recipes to Bring Your Family to the Plant-Based Table *The Fully Raw Diet* Color Me Vegan 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. A nutrition lecturer, professional triathlete and fire fighter argues in favor of a plant-based diet, explaining how to get protein, calcium and iron from plants and offers 145 recipes to help convince carnivores that vegetables are both delicious and healthy. The must-have book for FullyRaw fans or anyone who wants to explore a raw-foods vegan diet to lose weight, gain energy, and improve overall health and wellness *The Fully Raw Diet* offers a 21-day plan to help people enjoy a clean, plant-based, healthful approach to eating. Kristina Carrillo-Bucaram transformed her own health by eating vegetables, fruits, nuts, and seeds—100% fresh, raw, and ripe—and she is now the vivacious, uber-healthy founder of the FullyRaw brand. Her ten-year success with this lifestyle inspires thousands via social media, and her 21-day FullyRaw Video Challenge on YouTube in 2014 dramatically grew her fan base. This book shares her advice and will correspond to a new video challenge, with meal and exercise tips, recipes, and vivid photos. Fans will love the smoothies, salads, main dishes, and desserts, such as Lemon-Ginger Blast, Spicy Mango Basil Salad, Yellow Squash Fettuccine Alfredo, Melon Pops, and Caramel-Apple Cups. Bring the Whole Family to the Plant-Based Table with Fun and Delicious Recipes You know the benefits of a plant-based diet—it's the best choice for your own health and well-being, not to mention the planet's. But now you need to successfully navigate the transition and convince your family to do the same . . . or at least eat a few more veggies. *The China Study Family Cookbook* is the family-friendly cookbook and guide you've been waiting for. It's time to make plant-based eating easier and even more rewarding for your family—no matter your lifestyle. *The China Study Quick & Easy Cookbook* and *Forks Over Knives—The Cookbook* author Chef Del Sroufe's 100 easy, flavorful recipes—with family classics reinvented for today's health-conscious cooks—include: • Sloppy Joes • White Bean and Squash Chili • Tater Tots • Sausage Gravy and Biscuit Casserole • Mac and Cheese • Breakfast Tacos • Apple Butter Pizza • Whoopie Pies *The China Study Family Cookbook* offers stories from plant-based advocates (including *The China Study* coauthor T. Colin Campbell) whose whole families have adopted a plant-based lifestyle—and how they got their spouses and children on board. It also gives tips for getting your kids involved in the kitchen and fostering their love of plant-based cooking. *The China Study Family Cookbook* even includes strategies to negotiate the family menu from families made up of both those who eat plant-based and those who don't. Edited by *The China Study Cookbook* author LeAnne Campbell and with a foreword from *The China Study* coauthor and *The Campbell Plan* author Thomas M. Campbell II, MD, *The China Study Family Cookbook* is the ultimate guide to helping your family discover the joys and benefits of plant-based eating. *The Engine 2 Diet* *The Forks Over Knives Plan* *Forks Over Knives—The Cookbook* *The How Not to Diet Cookbook* Over 150 Low-Calorie Recipes with Workout Plans for Looking and Feeling Great *The China Study Family Cookbook* Over 125 Delicious, Life-Changing, Plant-Based Recipes *The Healthiest Argument for Eating a Plant-Strong Diet--Plus 140 New Engine 2 Recipes* Get your whole family excited about eating healthy! Veteran cookbook author Dreena Burton shows a whole foods, plant-based diet can be easy, delicious, and healthy for your entire family. In *Plant-Powered Families*, Burton shares over 100 whole-food, vegan recipes—tested and approved by her own three children. Your family will love the variety of breakfasts, lunches, dinners, desserts, and snacks, including: Pumpkin Pie Smoothie Vanilla Bean Chocolate Chip Cookies Cinnamon French Toast No-Bake Granola Bars Creamy Fettuccine Sneaky Chickpea Burgers Apple Pie Chia Pudding Plus salad dressings, sauces, and sprinkles that will dress up any dish! With tips for handling challenges that come with every age and stage—from toddler to teen years —*Plant-Powered Families* is a perfect reference for parents raising "weegans" or families looking to transition to a vegan diet. Burton shares advice and solutions from her own experience for everything from pleasing picky eaters and stocking a vegan pantry to packing school lunches and dealing with challenging social situations. *Plant-Powered Families* also includes nutritionist-approved references for dietary concerns that will ensure a smooth and successful transition for your own plant-powered family! The entrepreneur/podcaster and the bestselling author of *Forks Over Knives* serve up delicious planet-friendly, vegan recipes from chefs and innovators. From Nil Zacharias, the cofounder of multiple online platforms focused on the plant-based food space, and *Forks Over Knives* author Gene Stone, *Eat for the Planet Cookbook* is a delicious, informative guide to eating vegan—featuring 75 recipes from some of the world's greatest plant-based chefs, businesses, and influencers. These contributors range from vegan chefs and influencers such as Fran Costigan and Derek Sarno, brands like Beyond Meat and Ripple Foods, and innovative plant-based restaurants such as Veggie Grill, Next Level Burger, and The Stanford Inn. With this exceptional collection of go-to recipes and insight from some of the most influential voices in the vegan world, *Eat for the Planet Cookbook* is an essential guide to eating responsibly and eating well. 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. From veteran cookbook author Dreena Burton comes a collection of 100

dependable and delicious plant-based recipes that everyone will love. Dreena Burton has been creating plant-based, whole-food recipes for more than 20 years. Home cooks know they can trust her recipes to turn out great—and to be delicious! Now, she has created this one-stop resource for making kinder, more compassionate food choices, for other beings, for the planet, and for yourself. Whether you need weekly staple meals for your family or want a dish to wow your friends for a special occasion, Dreena's Kind Kitchen has you covered with these reliable, flavorful, and healthy recipes. You'll find a variety of breakfasts, salads and dressings, small bites, soups, entrées, and sweets, including: • Lemon-Poppyseed Muffins • Wow! Em Waffles • Potato-Cauliflower Scramble • Chipotle Chickpea Fries • White Bean and Corn Chowder • Pressure Cooker Quicken Noodle Soup • Truffle-Salted Nut Cheese • Beyond Beet Burgers • Fiesta Taco Filling • Italian Ratatouille • Holiday Dinner Torte • 1-Minute Pasta Alfredo • Crackle Blender Brownies • Mango Carrot Cake • Heavenly Baklava Dreena also shares a cooking troubleshooting section so you can boost your kitchen skills. With helpful guidance on techniques, time-saving tips, and suggestions for repurposing leftovers into delicious new dishes, this dependable resource will boost your cooking confidence and help you find success in your own plant-powered kitchen. 200 Delicious Recipes for Vibrant Health and Radiant Energy More than 130 Lip-Smacking, Rib-Sticking, Body-Slimming Recipes to Live Plant-Strong With examples in Java Eat for the Planet Cookbook Reflections and Recipes from Omma's Kitchen 100+ Recipes to Help Prevent and Reverse Disease Easy and Delicious for Weight Loss Fast, Healthy Living, Reset Your Metabolism - Eat Clean, Stay Lean with Real Foods for Real Weight Loss The Prevent and Reverse Heart Disease Cookbook 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! The debut cookbook from the Savor blog award-winning Internet expert on making eating cheap dependably delicious As a college grad during the recent great recession, Beth Moncel found herself, like so many others, broke. Unwilling to sacrifice eating healthy and well—and armed with a degree in nutritional science—Beth began tracking her costs with obsessive precision, and soon cut her grocery bill in half. Eager to share her tips and recipes, she launched her blog, *Budget Bytes*. Soon the blog received millions of readers clamoring for more. Beth's eagerly awaited cookbook proves cutting back on cost does not mean cutting back on taste. *Budget Bytes* has more than 100 simple, healthy, and delicious recipes, including Greek Steak Tacos, Coconut Chicken Curry, Chorizo Sweet Potato Enchilada, and Teriyaki Salmon with Sriracha Mayonnaise, to name a few. It also contains expert principles for saving in the kitchen—including how to combine inexpensive ingredients with expensive to ensure that you can still have that steak you're craving, and information to help anyone get acquainted with his or her kitchen and get maximum use out of the freezer. Whether you're urban or rural, vegan or paleo, *Budget Bytes* is guaranteed to delight both the palate and the pocketbook. Lose weight, lower cholesterol, and improve your health, one delicious bite at a time in this companion to the runaway New York Times bestseller *The Engine 2 Diet*. *The Engine 2 Diet* has sold hundreds of thousands of copies and inspired a plant-based food revolution. Featuring endorsements from top medical experts and a food line in Whole Foods Market, *Engine 2* is the most trusted name in plant-based eating. Now, readers can bring the *Engine 2* program into their kitchens with this cookbook companion to the original diet program. *Engine 2* started in a firehouse in Texas, and if Texas firefighters love to

eat this food, readers nationwide will eat it up, too! The Engine 2 Cookbook packs the life-saving promise of the Engine 2 program into more than 130 mouth-watering, crowd-pleasing recipes, including: Mac-N-Cash Two-Handed Sloppy Joes Terrific Teriyaki Tofu Bowl Badass Banana Bread

With easy, no-fuss recipes, the bestselling Happy Herbivore cookbooks show how easy, affordable, and delicious eating healthy can be. Now, in her latest cookbook, Happy Herbivore chef Lindsay S. Nixon provides recipes that put a special emphasis on weight-loss and a set of exercises that, like her recipes, are quick, easy, and produce great results. Like all Happy Herbivore cookbooks, Happy Herbivore Light & Lean contains filling, flavorful, plant-based recipes that take 30 minutes or less to prepare. But this time, Nixon takes healthy to an all-new level, with low-calorie, satisfying meals that will help you achieve your weight-loss goals—and without deprivation. True to its title, Happy Herbivore Light & Lean also includes "recipes" for your body with basic workouts, plus tips and tricks that will inspire you to move more for a trimmer, more-toned you. As always, Happy Herbivore Light & Lean recipes are free from oils, processed foods, and diet chemicals such as artificial sweeteners. Happy Herbivore Light & Lean keeps it healthy, keeps it simple, and keeps it delicious.

Discovering the Word of Wisdom

The PlantPure Kitchen

Delicious and Easy Plant-Based Cooking Without Salt, Oil Or Sugar

Food That Tastes Like Home

The Korean Vegan Cookbook

Pinch of Nom

How to Transition to the Life-Saving, Whole-Food, Plant-Based Diet

Budget Bytes

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, Almost 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

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.

The # 1 New York Times bestseller--now in trade paperback for the first time! In this #1 New York Times bestseller (originally published as My Beef with Meat), Rip Esselstyn arms readers with the 36 most powerful facts that prove, once and for all, that a plant-based diet can save your life. Do you want to: Prevent cancer, heart attacks, stroke, and Type 2 Diabetes? Eat plants! Have stronger bones than milk could ever give you? Eat plants! Avoid dangerous carcinogens and contaminants? Eat plants! Lose weight and look great? Eat plants! On top of these arguments are 150 other reasons why plants rule--as in 150 delicious, mouth-watering Engine 2 recipes, including 10 that are exclusive to this new edition. Prepare to eat well, be healthy, and live plant-strong!

Veteran cooking instructor Cathy Fisher guides you in preparing delicious meals made from the most health-promoting ingredients on the planet! Her recipes call for 100% plant foods: vegetables, fruits, whole grains, legumes, nuts and seeds, and contain no animal-derived ingredients: meat (beef, pork, fowl, fish, seafood), eggs, honey, or dairy products (cow's milk, cream, butter, cheese, yogurt). They are also gluten-free and "SOS-

free" (made with no added salt, oil, or sugar). These are dishes that most of us have been eating all of our lives--they've just been given a makeover! Although Cathy emphasizes whole foods instead of overly processed foods, flavor is not sacrificed: her recipes simply call for more healthful sources of sodium (salt), richness (fat), and sweetness (sugar). This is not a complicated gourmet cookbook to be admired on the bookshelf, but rather a "let's make really good food so we can feel and look really good" cookbook filled with recipes you will make on a regular basis.

The Vegan Starter Kit

Over 100 Kid-Tested, Whole-Foods Vegan Recipes

Plant-Powered Families

My Beef with Meat

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