

5 minute vegan recipes

5 Minute Vegan Recipes: Your Speedy Ticket to Delicious & Healthy Eating

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Introduction:

Are you a busy individual craving nutritious, delicious meals but short on time? Do you envision veganism as a time-consuming culinary endeavor? Think again! This article explores the world of 5 minute vegan recipes, proving that healthy, plant-based eating doesn't require hours in the kitchen. We'll delve into the simple yet satisfying world of quick vegan meals, offering practical tips, personal anecdotes, and case studies to demonstrate the ease and benefits of this approach.

H1: Unlocking the Power of 5 Minute Vegan Recipes

My journey into the realm of 5 minute vegan recipes began out of sheer necessity. As a busy working mom, juggling a demanding career and family life, I found myself constantly struggling to find time to prepare healthy meals. My initial attempts at vegan cooking often involved complex recipes and lengthy preparation times, leading to frustration and frequent takeout. Then, I discovered the magic of simplicity. By focusing on 5 minute vegan recipes, I not only managed to maintain a healthy plant-based diet but also saved valuable time and reduced stress.

H2: Case Study: The Busy Professional's Transformation

Sarah, a marketing executive, initially considered veganism too time-consuming for her hectic schedule. She relied heavily on processed foods and quick, unhealthy options. After adopting a few simple 5 minute vegan recipes into her routine – think avocado toast with everything bagel seasoning, or a quick lentil soup – she experienced a significant shift. Her energy levels increased, she felt lighter and healthier, and surprisingly, she found cooking less stressful. Sarah's story showcases how accessible and transformative 5 minute vegan recipes can be, even for the busiest individuals.

H2: Beyond the Basics: Creative 5 Minute Vegan Recipes

While simple avocado toast is a fantastic example of a quick vegan meal, the world of 5 minute vegan recipes extends far beyond the basics. Let's explore some more creative options:

Black Bean & Corn Salsa with Tortilla Chips: Simply combine canned black beans, corn, diced red onion, cilantro, lime juice, and a pinch of chili powder. Serve with your favorite tortilla chips for a satisfying and flavorful snack or light meal. Prep time: under 3 minutes.

Peanut Noodles: Cooked noodles (pre-cooked or quick-cooking varieties) tossed with peanut butter, soy sauce, rice vinegar, and a splash of sesame oil. Add some chopped veggies if you have a few extra seconds! Prep time: 4 minutes.

Quick Chickpea Salad Sandwich: Mash canned chickpeas with vegan mayo, mustard, celery, and onion. Spread on whole-wheat bread for a protein-packed lunch. Prep time: 5 minutes.

Overnight Oats (prepared the night before): This isn't strictly a "5-minute" recipe, but the preparation takes just minutes the night before, resulting in a ready-to-eat breakfast in the morning. Combine rolled oats, plant-based milk, chia seeds, and your favorite fruits or nuts in a jar.

Mediterranean Quinoa Salad (using pre-cooked quinoa): Combine pre-cooked quinoa with chopped cucumber, tomatoes, olives, and a lemon-herb dressing. This is a great option for a vibrant and healthy lunch or dinner, completed in under 5 minutes if using pre-cooked quinoa.

H2: Essential Pantry Staples for 5 Minute Vegan Recipes

Success with 5 minute vegan recipes relies heavily on having the right pantry staples. Stock up on these essentials:

- Canned beans (chickpeas, black beans, kidney beans)
- Canned tomatoes
- Pre-cooked quinoa or lentils
- Nuts and seeds
- Dried fruits
- Quick-cooking grains (couscous, quinoa)
- Various spices and seasonings
- Vegan mayonnaise and other condiments
- Plant-based milk

H2: Addressing Common Concerns: Taste and Nutrition

Some might worry that 5 minute vegan recipes compromise on taste or nutritional value. This isn't necessarily true. By using flavorful spices, herbs, and high-quality ingredients, you can create delicious and nutrient-rich meals quickly. The key is to focus on whole, unprocessed foods as your foundation.

H2: Beyond the Recipe: Mindful Eating and Sustainability

The speed of 5 minute vegan recipes frees up time for other aspects of well-being, such as mindful

eating and reflecting on the sustainability of our food choices. Preparing your meals quickly allows you to savour each bite and appreciate the nourishing qualities of plant-based food.

Conclusion:

Mastering 5 minute vegan recipes opens a world of culinary possibilities, demonstrating that healthy, delicious, and sustainable eating doesn't need to be time-consuming. By embracing simplicity and utilizing readily available ingredients, you can effortlessly integrate plant-based meals into your busy life, enjoying both the physical and mental benefits of this lifestyle. The journey towards a healthier and more sustainable lifestyle begins with simple steps – and 5 minute vegan recipes are the perfect starting point.

FAQs:

1. Are 5-minute vegan recipes nutritious? Yes, many 5-minute vegan recipes can be highly nutritious if you focus on whole, unprocessed ingredients like beans, lentils, and vegetables.
1. Can I lose weight with 5-minute vegan recipes? While not a weight-loss guarantee, focusing on nutritious 5-minute vegan recipes can support weight management through a balanced intake of fiber and nutrients.
1. Are 5-minute vegan recipes suitable for everyone? Most healthy individuals can enjoy them, but those with specific dietary needs or restrictions should adapt recipes accordingly. Consult a dietitian or nutritionist for personalized advice.
1. Can I meal prep 5-minute vegan recipes? Absolutely! Many ingredients can be prepped ahead of time, making your 5-minute meal even faster.
1. What if I don't like beans? There are many other quick-cooking vegan options, such as tofu, tempeh, lentils, or pre-cooked quinoa.
1. Are 5-minute vegan recipes expensive? Not necessarily. Many utilize affordable ingredients like canned beans and seasonal vegetables.

1. Where can I find more 5-minute vegan recipes? Numerous websites, cookbooks, and apps offer a plethora of quick and easy plant-based recipes.

1. Can I make 5-minute vegan recipes for a crowd? You can adapt many of these recipes to larger quantities, though preparation time will likely increase.

1. Are 5-minute vegan recipes suitable for children? Yes, many are adaptable to children's preferences. Involve them in the preparation process for added fun and engagement.

Related Articles:

1. "30 Days of 5-Minute Vegan Meals": A month-long meal plan with 30 unique and delicious 5-minute vegan recipes.

1. "5-Minute Vegan Breakfasts to Power Your Day": Quick and easy breakfast ideas to start your day off right.

1. "5-Minute Vegan Lunches for Busy Professionals": Recipes perfect for those short on time during the workday.

1. "Quick & Easy Vegan Dinner Recipes (Under 5 Minutes)": Focuses specifically on quick and simple dinners.

1. "Budget-Friendly 5-Minute Vegan Recipes": Recipes focusing on affordable ingredients and pantry staples.

1. "High-Protein 5-Minute Vegan Recipes": Recipes designed to maximize protein intake.

1. "5-Minute Vegan Snack Recipes": A collection of quick and healthy vegan snacks to curb cravings.

1. "Vegan 5-Minute Recipes for Weight Loss": Recipes designed to support healthy weight management.

1. "5-Minute Vegan Recipes for Beginners": Simple and easy-to-follow recipes perfect for those new to vegan cooking.

5 minute vegan recipes: Plant-Based Diet in 30 Minutes Ally Lazare, 2021-01-12 Fresh and flavorful plant based cooking in 30 minutes After a busy day, it may seem easier to reach for a takeout menu instead of planning for and cooking a healthy meal from scratch. This plant based diet cookbook will show you how simple it can be to prepare delicious, balanced, plant based recipes made with fresh, whole foods—all in 30 minutes or less. Plant based cooking basics—Explore the health benefits of a plant based diet and the essential kitchen tools and top ingredients you'll need for cooking. 100 Quick and easy recipes—Make 30-minute cooking even easier with some recipes requiring only one pot, 5 ingredients, or minimal prep time. Cost- and time-saving tips—Stock your plant based diet kitchen affordably with tips on buying in bulk, recipes for homemade staples, and meal prep advice. Serve up vibrant and delicious recipes that can be ready faster than delivery with The Plant Based Diet in 30 Minutes.

5 minute vegan recipes: Rachel Ama's Vegan Eats Rachel Ama, 2019-06-20 'this book is filled with recipes that look so very, very good to eat.' NIGELLA LAWSON 'it's refreshing that Rachel Ama is, in many ways, just herself' RUBY TANDO OBSERVER RISING STAR OF FOOD, 2019 Find brilliant plant-based dishes that make cooking and enjoying delicious vegan food every day genuinely easy - and fun - in Rachel Ama's Vegan Eats. No bland or boring dishes, and forget all-day cooking. Rachel takes inspiration from naturally vegan dishes and cuisines as well as her Caribbean and West African roots to create great full-flavour recipes that are easy to make and will inspire you to make vegan food part of your daily life. Rachel's recipes are quick and often one-pot; ingredients lists are short and supermarket-friendly; dishes can be prepped-ahead and, most importantly, she has included a song with each recipe so that you have a banging playlist to go alongside every plate of delicious food. Cinnamon French toast with strawberries Chickpea sweet potato falafel Peanut rice and veg stir-fry Caribbean fritters Plantain burger Tabbouleh salad Carrot cake waffles with cashew frosting So if you share Rachel's attitude that vegan food should fit into your life with ease and pleasure - whether you are a fully fledged vegan looking for new ideas, want to reduce your meat intake, make more environmentally friendly food choices, or just keen to eat more veg - Rachel's genius cookbook is for you.

5 minute vegan recipes: Oh She Glows for Dinner Angela Liddon, 2020-10-13 Angela Liddon, author of the New York Times bestselling Oh She Glows cookbooks, returns to offer readers nourishing plant-based dinners bursting with layers of flavor. For more than a decade, Angela Liddon has been one of the biggest names in the healthy cooking blogosphere. Famous for her

flavorful, creative, and whole foods approach to plant-based cooking, Angela's recipes are beloved by all, whether you are vegan, plant-based curious, or simply looking to add more energizing ingredients to your meals without sacrificing an ounce of satisfaction. Now, in her third, much-anticipated cookbook, *Oh She Glows for Dinner*, Angela gives readers her foolproof recipes, tips, and tricks for creating super tasty, always nourishing dinners that will have the whole family glowing from the inside out. In *Oh She Glows for Dinner*, Angela shares her Glow Getters meal prep plans, helpful make-ahead tips, and favorite seasonal and holiday menus, as well as one-pot and on-the-glow meals that will help streamline your busy week. Storage and reheating instructions remove time-consuming guesswork, and a handy new label index helps you look up dishes based on allergies or food preferences such as gluten-free, freezer-friendly, one pot, nut-free, and more. Angela's thorough, easy-to-follow recipes help you feel like she's cooking with you in your kitchen. With irresistible, light meals like Kitchen Sink Sheet Pan Buddha Bowl and Mediterranean Smashed Chickpea Salad with Tzatziki Aioli and cozy, hearty meals like Portobello Boats with Rosemary-Lentil Crumble and Italian One Pot Buttery Tomato, White Beans, and Farro, dinner can be chock full of flavor and nutritious at the same time. And don't forget dessert: treats like O Canada! Spiced Maple Cream Torte with Warm Apple Pie Compote and Brain Child Cherry-Lemon Coconut Cream Pops make mealtimes (and snack times) a little extra sweet while utilizing ingredients you can feel good about. With its inspiring, yet practical approach, Angela's latest collection of feel good recipes will become a dog-eared staple in your kitchen for years to come!

5 minute vegan recipes: *Minimalist Baker's Everyday Cooking* Dana Shultz, 2016-04-26 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.

5 minute vegan recipes: *Sweet Potato Soul* Jenné Claiborne, 2018-02-06 100 vegan recipes that riff on Southern cooking in surprising and delicious ways, beautifully illustrated with full-color photography. Jenné Claiborne grew up in Atlanta eating classic Soul Food—fluffy biscuits, smoky sausage, Nana's sweet potato pie—but thought she'd have to give all that up when she went vegan. As a chef, she instead spent years tweaking and experimenting to infuse plant-based, life-giving, glow-worthy foods with the flavor and depth that feeds the soul. In *Sweet Potato Soul*, Jenné revives the long tradition of using fresh, local ingredients creatively in dishes like Coconut Collard Salad and Fried Cauliflower Chicken. She improvises new flavors in Peach Date BBQ Jackfruit Sliders and Sweet Potato-Tahini Cookies. She celebrates the plant-based roots of the cuisine in Bootylicious Gumbo and savory-sweet Georgia Watermelon & Peach Salad. And she updates classics with Jalapeño Hush Puppies, and her favorite, Sweet Potato Cinnamon Rolls. Along the way, Jenné explores the narratives surrounding iconic and beloved soul food recipes, as well as their innate nutritional benefits—you've heard that dandelion, mustard, and turnip greens, okra, and black eyed peas are nutrition superstars, but here's how to make them super tasty, too. From decadent pound cakes and ginger-kissed fruit cobblers to smokey collard greens, amazing crabcakes and the most comforting sweet potato pie you'll ever taste, these better-than-the-original takes on crave-worthy dishes are good for your health, heart, and soul.

5 minute vegan recipes: *30-Minute Vegan Dinners* Megan Sadd, 2019-02-05 Stay In, Save Time, Eat Vegan! This brilliant cookbook reveals the secrets to cooking dinners that you crave—the

kind that comfort, nourish and inspire you, without a ton of work. With every recipe clocking in under 30 minutes (prep included!), anyone can enjoy incredible plant-based meals every night of the week. Fabulous recipes like Roasted Cauliflower Romesco Tacos, Spicy Buffalo Tempeh Wraps or Date Night Truffled Mac 'n' Cheez mean you can cut back your restaurant spending by making your own photo-worthy dishes at home. Megan Sadd has your back with smart tips for cooking efficiently, and a recipe for every mood you may find yourself in. Many of these amazing meals are gluten-free to boot, helping you maximize healthy eating in as little time as possible. These vegan dinners will satisfy the herbivorous and the omnivorous (and not just on Meatless Monday)! Whether you're craving Jerk Lettuce Wraps with Caramelized Pineapple or Texas-Style Chili with Cashew Sour Cream, these easy plant-based dinners are more than salads and stir-fries—they're fun, fast and scrumptious.

5 minute vegan recipes: The Oh She Glows Cookbook Angela Liddon, 2014-03-04 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!

5 minute vegan recipes: Plant-Based on a Budget Toni Okamoto, 2019-05-14 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*

5 minute vegan recipes: The Vegan Instant Pot Cookbook Nisha Vora, 2019-06-18 A new and vibrant vegan cookbook authorized by Instant Pot, from the creator of the Rainbow Plant Life blog. With food and photos as vivid, joyous, and wholesome as the title of her popular cooking

blog--Rainbow Plant Life--suggests, Nisha Vora shares nourishing recipes with her loyal followers daily. Now, in her debut cookbook, she makes healthy, delicious everyday cooking a snap with more than 90 nutritious (and colorful!) recipes you can make easily with the magic of an Instant Pot pressure cooker. With a comprehensive primer to the machine and all its functions, you, too, can taste the rainbow with a full repertoire of vegan dishes. Start the day with Nisha's Homemade Coconut Yogurt or Breakfast Enchilada Casserole, then move on to hearty mains like Miso Mushroom Risotto, and even decadent desserts including Double Fudge Chocolate Cake and Red Wine-Poached Pears. The Vegan Instant Pot Cookbook will quickly become a go-to source of inspiration in your kitchen.

5 minute vegan recipes: The Vegan 8 Brandi Doming, 2018-10-16 Five years ago, popular blogger Brandi Doming of The Vegan 8 became a vegan, overhauling the way she and her family ate after a health diagnosis for her husband. The effects have been life-changing. Her recipes rely on refreshingly short ingredient lists that are ideal for anyone new to plant-based cooking or seeking simplified, wholesome, family-friendly options for weeknight dinners. All of the recipes are dairy-free and most are oil-free, gluten-free, and nut-free (if not, Brandi offers suitable alternatives), and ideally tailored to meet the needs of an array of health conditions. Each of the 100 recipes uses just 8 or fewer ingredients (not including salt, pepper, or water) to create satisfying, comforting meals from breakfast to dessert that your family--even the non-vegans--will love. Try Bakery-Style Blueberry Muffins, Fool 'Em Cream Cheese Spinach-Artichoke Dip, Cajun Veggie and Potato Chowder, Skillet Baked Mac n' Cheese, and No-Bake Chocolate Espresso Fudge Cake.

5 minute vegan recipes: The Plant-Based College Cookbook Adams Media, 2020-08-18 Enjoy healthy, plant-based meals and avoid the temptations of the dining hall and vending machines with over 175 easy, recipes any college student can master! Who says the food in college has to be unhealthy? Now, eating healthy is simpler than ever and can even be enjoyed when you're at college! The Plant-Based College Cookbook is perfect for even the busiest college student and features 175 totally doable (and delicious) recipes to help you stick to your plant-based diet while on campus. Enjoy a Banana-Chocolate Chip Muffin and Creamy Carrot Smoothie to make that 8am class feel a bit easier. Impress your roommates with some homemade Vegan Spinach and Artichoke Dip and Mango Citrus Salsa. And never skip out on dessert with some Cocoa-Nut-Coconut No-Bake Cookies and DIY Peanut Butter Cups. With helpful advice on the kitchen basics and quick, effortless recipes, you can skip the temptations of the dining hall, eat clean, and even keep off that freshman fifteen!

5 minute vegan recipes: 15-Minute Vegan Katy Beskow, 2017-03-23 15-Minute Vegan features 100 brand new vegan recipes that can be prepared in mere moments. Using ingredients that are available in supermarkets, the recipes are as easy as can be - from shopping to cooking to serving. The book starts with Katy's introduction to vegan cooking and cooking, with advice on the equipment you need to make your cooking go faster, plus essential storecupboard ingredients. In chapters covering Breakfast, Light Bites, Mains, Essentials and Sweet Stuff, Katy offers 100 straightforward recipes and tips about preparation, freezing and storing. Whether you're already eating vegan or just want to try something new, nothing could be simpler and faster than 15-Minute Vegan.

5 minute vegan recipes: Fast Easy Cheap Vegan Sam Turnbull, 2021-03-30 TASTE CANADA AWARDS SILVER WINNER From Sam Turnbull, the bestselling author of Fuss-Free Vegan, and creator of the blog It Doesn't Taste Like Chicken, comes her eagerly awaited second cookbook. She is cooking up even simpler vegan comfort food--on a budget, with fewer ingredients, and in 30 minutes or less! Some people think that a vegan diet can be too time-consuming, too much work, and too expensive! In Sam Turnbull's Fast Easy Cheap Vegan, she's busting those myths and showing us just how simple (with 10 ingredients or fewer), inexpensive (for \$10 or less), and quick (in 30 minutes or less) it can be to cook delicious plant-based comfort food at home. Wholesome recipes can be made using items you already have in your pantry and fridge. And if they're not stocked in your kitchen, these ingredients are easily found at your local grocery store. Fast Easy

Cheap Vegan is filled with 101 recipes, many of them perfect for busy weeknights, like 10-Ingredient Creamy Basil Gnocchi, Gorgeous Greek Bowl, and Quicker Quesadillas. You'll have tons of options for speedy breakfasts and lunches, including Oatmeal Breakfast Cookies, 20-Minute Breakfast Sandwiches, 15-Minute Apple Chickpea Salad, and DIY Instant Ramen Soup, and no shortage of ready-to-go snacks, like Cheesy Cracker Snackers, Loaded Queso Dip, and Cool Ranch Popcorn. And don't skip dessert because there's Lickety-Split Ice Cream, Easy Peasy Peanut Butter Squares, Brownie in a Cup, and 10-Minute Mini Berry–Crisp. Fast Easy Cheap Vegan is all about smart tips and easy techniques that simplify cooking. Many recipes are one-pot, freezer-friendly, and make-ahead meals, creating a stress-free kitchen. So whether it's breakfast, lunch, dinner, or dessert, Sam has thought of everything to help get delicious, fuss-free meals on the table in no time flat.

5 minute vegan recipes: Artisan Vegan Cheese Miyoko Schinner, 2013-03-14 Gourmet restaurateur and vegan food expert Miyoko Schinner shares her secrets for making homemade nondairy cheeses that retain all the complexity and sharpness of their dairy counterparts while incorporating nutritious nuts and plant-based milks. Miyoko shows how to tease artisan flavors out of unique combinations of ingredients, such as rejuvelac and nondairy yogurt, with minimal effort. The process of culturing and aging the ingredients produces delectable vegan cheeses with a range of consistencies from soft and creamy to firm. For readers who want to whip up something quick, Miyoko provides recipes for almost-instant ricotta and sliceable cheeses, in addition to a variety of tangy dairy substitutes, such as vegan sour cream, creme fraiche, and yogurt. For suggestions on how to incorporate vegan artisan cheeses into favorite recipes, Miyoko offers up delectable appetizers, entrees, and desserts, from caprese salad and classic mac and cheese to eggplant parmesan and her own San Francisco cheesecake.

5 minute vegan recipes: *The Happy Pear: Recipes for Happiness* David Flynn, Stephen Flynn, 2018-05-03 The No 1 bestsellers' new book - packed with quick and easy veggie options, clever meat-free versions of popular favourites and inspiring advice on how to be healthier! 'These lovely boys always create incredibly tasty food' Jamie Oliver Though they have written two No 1 bestselling vegetarian cookbooks, David and Stephen Flynn, the twins behind the Happy Pear cafés and food business, know it can be challenging to juggle everything and still feel inspired! And being busy dads themselves they also know the pressure of getting delicious healthy meals on the table every day. So *Recipes for Happiness* is very close to their hearts. And it does what it says on the cover: it is crammed with recipes to make you happier - including a huge section of economical easy dinners that can be rustled up in 15 minutes (chickpea tikka masala, thai golden curry, one-pot creamy mushroom pasta); gorgeous hearty dishes (goulash, Greek summer stew, an ingenious one-pot lasagne that's cooked the hob); a selection of plant-based alternatives to family favourites (burgers, hotdogs, nuggets, kebabs), and irresistible treats (summer fruit bakewell tart, double choc brownie cake). For nearly 15 years David and Stephen's mantra has been Eat More Veg!. They have seen fads come and go and they know that what works - for themselves, their families and the thousands of people who eat the Happy Pear way. Cook from *Recipes for Happiness* and you too will definitely be well on the way to making your life healthier and happier! 'The poster boys for a healthy way of life!' Sunday Times 'A healthy eating phenomenon' Mail on Sunday 'These twins are on a roll' Time Out '[They] couldn't look healthier or happier ... poster boys for vegetarianism' The Times 'Crammed with great recipes to make you healthier and happier' Take a Break 'The boys are helping to make the world a healthier, happier place ... what's not to love?' Vegan Food and Living 'Enjoy these indulgent-but-healthy dishes indoors or out - you won't even notice it's raining' Vegan Living 'Substantial ... just right for someone interested in exploring the world of plant-power' The Vegetarian 'Inspired' Choice Magazine

5 minute vegan recipes: The 5-Minute Salad Lunchbox Alexander Hart, 2019-02-05 Sometimes preparing your food for the impending day can feel impossible. You opt for the easy way out: buying lunch. Often this is less healthy, and always more expensive, than bringing your own to work. On the other hand, maybe you're just in desperate need of inspiration after making the same pitiable

sandwich day after day (month after month... year after year). The 5-Minute Salad Lunchbox makes food prepping an exciting and nutritious lunch a total breeze. These 52 recipes are a comprehensive range of diverse salads, including vegan salads, grain salads, Zoodle and seafood salads. There's a new one to try each week. Expect myriad flavours from across the globe. Imagine a Vietnamese-style chicken coleslaw, Mexican-spiced quinoa salad or a Japanese(ish) combination of edamame and chickpeas with avocado-lime dressing. Do you know what Korean-style Bibimbap is? The 5-Minute Salad Lunchbox explains all, alongside its foolproof recipe.

5 minute vegan recipes: The Doctor's Kitchen Rupy Aujla, 2017-12-18 'I'm just a straight-talking NHS doctor lending my unbiased opinion on healthy eating and showing everybody how to get phenomenal ingredients on their plates everyday.' Dr Rupy Aujla's first cookbook, *The Doctor's Kitchen*, is the go-to book to help you kick unhealthy faddy diets for good. In the book, Rupy, explains the principles of healthy living in a fun and relatable way with over 100 vibrant, tasty recipes steeped in medical science which are easy and inexpensive to make. The impact of lifestyle on illness has never been higher on the national agenda and Rupy believes that what we choose to put on our plates is the most important health intervention we can make. *The Doctor's Kitchen* stands out from the crowd by using medical knowledge to create the recipes. Rupy advocates Plates over Pills every time and he is living proof that what you eat can shift medical outcomes as he overhauled his own heart condition by addressing his diet and creating his own delicious food that he now shares in this book. Infused with flavours from around the world, this tasty selection of everyday meals makes healthy eating an absolute pleasure.

5 minute vegan recipes: *Healthy Happy Vegan Kitchen* Kathy Patalsky, 2015 Kathy Patalsky, creator of the popular vegan food blog HealthyHappyLife.com proves just how delicious, easy and fun going vegan can be. Includes handy guides for veganizing your kitchen and helpful wellness tips.

5 minute vegan recipes: *Five Ingredient Vegan* Katy Beskow, 2020-02-04 From the author of *15 Minute Vegan*, *Five Ingredient Vegan* showcases simple yet exciting recipes using five ingredients or fewer. It's perfect for vegans and non-vegans alike looking for effortless ways to introduce plant-based meals into their everyday cooking. Katy Beskow is the expert on making easy meals for home cooks – even if you're not confident in the kitchen or with vegan cooking. Using ingredients available from your local supermarket and with a list of larder essentials, plus helpful tips throughout, you'll have everything you need to fill food with taste and texture. With 100 recipes covering Basics (Baba ganoush, 3-ingredient beer bread, Citrus tabbouleh, Green apple salsa), Soups (Lemony super greens, Country lentil pottage, Spicy noodle soup, Pantry minestrone), Lunches (Santorini tomato fritters, Welsh rarebit stuffed potatoes, Spicy bean and avocado wraps, Spinach pancakes), Suppers (Baked aubergine with dukkah, Roasted cherry tomato risotto, Pumpkin and sage macaroni, Pear and butterbean traybake), and Sweets (Carrot cake porridge, Zesty bread and butter pudding, Coconut panna cotta, Blood orange granita), you too can get maximum flavor with minimal fuss – all with just five ingredients.

5 minute vegan recipes: *The Korean Vegan Cookbook* Joanne Lee Molinaro, 2021-10-12 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.

5 minute vegan recipes: Ultimate Veg Jamie Oliver, 2020-01-07 NEW YORK TIMES BESTSELLER Jamie Oliver, one of the bestselling cookbook authors of all time, is back with brilliantly easy, delicious, and flavor-packed vegetable recipes. This edition has been adapted for the US market. It was originally published in the UK under the title Veg. From simple suppers and family favorites, to weekend dishes for sharing with friends, this book is packed full of phenomenal food - pure and simple. Whether it's embracing a meat-free day or two each week, living a vegetarian lifestyle, or just wanting to try some brilliant new flavor combinations, this book ticks all the boxes. Super-tasty, brilliantly simple, but inventive veg dishes include: · AMAZING VEGGIE CHILI, comforting black rice, zingy crunchy salsa and chili-rippled yogurt · GREENS MAC 'N' CHEESE with leek, broccoli & spinach and a toasted almond topping · VEGGIE PAD THAI, crispy fried eggs, special tamarind & tofu sauce and peanut sprinkle · SUPER SPINACH PANCAKES with avocado, tomato and cottage cheese · SUMMER TAGLIATELLE, basil & almond pesto, broken potatoes and delicate green veg With chapters on Soups & Sandwiches, Brunch, Pies & Bakes, Curries & Stews, Salads, Burgers & Fritters, Pasta, Rice & Noodles, and Traybakes there's something tasty for every occasion. Sharing simple tips and tricks that will excite the taste buds, this book will give you the confidence to up your vegetable intake and widen your recipe repertoire, safe in the knowledge that it'll taste utterly delicious. It will also leave you feeling full, satisfied and happy - and not missing meat from your plate. "It's all about celebrating really good, tasty food that just happens to be meat-free." Jamie Oliver

5 minute vegan recipes: Minimal Madeleine Olivia, 2020-01-09 Love yourself. Love the planet. We are facing an urgent climate crisis and we must all take action now. However, it can be difficult to know where to start when bombarded with overwhelming facts and statistics every day. We all want to make a difference, but what can we do? Minimal makes simple and sustainable living attainable for everyone, using practical tips for all areas of everyday life to reduce your impact on the earth. Leading environmentalist Madeleine Olivia shares her insights on how to care for yourself in a more eco-friendly way, as well as how to introduce a mindful approach to your habits. This includes how to declutter your life, reduce your waste and consumption, recipes for eating seasonally and making your own natural beauty and cleaning products. Learn how to minimise the areas that aren't giving you anything back and discover a happier and more fulfilled life, while looking after the Earth we share.

5 minute vegan recipes: Fuss-Free Vegan Sam Turnbull, 2017-10-17 Being vegan doesn't have to mean living off kale and quinoa, or spending your money on fancy and expensive ingredients. And it definitely doesn't have to mean feeling limited for choices of what to eat! What if "vegan food" could mean cheesy nachos and pizza, hearty burritos, gooey spinach and artichoke dip, decadent chocolate cake or even crème brûlée? Well, it can. In Fuss-Free Vegan, Sam Turnbull shows you that "vegan" does not equal unappetizing dishes, complicated steps, ingredients you have never heard of, or even food that tastes healthy. Instead, she gives you drool-worthy yet utterly fuss-free recipes that will bring everyone together at the table, vegans and non-vegans alike, in a chorus of rave reviews. This is the cookbook Sam wishes she had when she went vegan: one that recreates and veganizes the dishes she loved most in her pre-vegan days, like fluffy pancakes and crispy bacon, cheesy jalapeño poppers and pizza pockets, creamy Caesar salad and macaroni and cheese, rich chocolate brownies and holiday-worthy pumpkin pie, to name just a few. (And there's no hummus recipe in sight.) Say goodbye to searching endlessly around for that one special ingredient that you can't even pronounce, or cooking dishes that don't deliver on their promise of yumminess; instead, say hello to ingredients you can pick up at your local grocery store, step-by-step techniques, and Sam's enthusiastic voice cheering you on throughout this fun, approachable cookbook. With 101

tried-and-tested, one-of-a-kind vegan recipes for every meal, from breakfasts to lunches to dinners, and even snacks, desserts, appetizers and vegan staples, as well as handy menu plans and tips to amp up the recipes and your vegan life, Sam Turnbull and Fuss-Free Vegan are your ultimate guides in the new vegan kitchen.

5 minute vegan recipes: *Vegan Meal Prep* Robin Asbell, 2019-03-15 Skip the takeout, save money, eat better and prep meals like a pro with 125 healthy and delicious vegan recipes for every meal of the day. It's a fast-paced world out there, making it easy to fall into the habit of eating fast food. If you're vegan (or trying to eat a more plant-based diet) then you've got even more of a challenge, since finding vegan options on-the-go is no small feat. The answer is #mealprepping. Meal prepping -- the practice of preparing whole meals and meal components for the week ahead -- has gained immense popularity in the last few years. In *Vegan Meal Prep*, Robin Asbell shares this solution in the form of 125 inventive and inspired recipes for breakfast, lunch, mains, snacks and desserts using vegan ingredients. Armed with five 5-day meal plans, you'll be happy to avoid sad takeout while saving time and money. Recipes include Maple Granola with Almonds and Raisins, Tempeh Tacos with Mango Sriracha Sauce, Avocado Goddess Salad with Edamame, and Matcha Pistachio Blondies.

5 minute vegan recipes: *Just Enough* Gesshin Claire Greenwood, 2019-06-11 Fresh out of college, Gesshin Claire Greenwood found her way to a Buddhist monastery in Japan and was ordained as a Buddhist nun. Zen appealed to Greenwood because of its all-encompassing approach to life and how to live it, its willingness to face life's big questions, and its radically simple yet profound emphasis on presence, reality, the now. At the monastery, she also discovered an affinity for working in the kitchen, especially the practice of creating delicious, satisfying meals using whatever was at hand — even when what was at hand was bamboo. Based on the philosophy of oryoki, or “just enough,” this book combines stories with recipes. From perfect rice, potatoes, and broths to hearty stews, colorful stir-fries, hot and cold noodles, and delicate sorbet, Greenwood shows food to be a direct, daily way to understand Zen practice. With eloquent prose, she takes readers into monasteries and markets, messy kitchens and predawn meditation rooms, and offers food for thought that nourishes and delights body, mind, and spirit.

5 minute vegan recipes: *Cooking on a Bootstrap* Jack Monroe, 2018-08-23 Award-winning cookery writer and anti-poverty campaigner Jack Monroe is back with *Cooking on a Bootstrap*: a creative and accessible cookbook packed with affordable, delicious recipes, most of which are vegetarian. Winner of the Observer Food Monthly Best Food Personality Readers' Award 2018. Jack Monroe is a campaigner, food writer and activist, her first cookbook *A Girl Called Jack*, was a runaway bestseller. The sequel *Cooking on a Bootstrap* makes budget food fun and delicious, with 118 incredible recipes including Fluffy Berry Pancakes, Self-Love Stew, Marmite Mac 'n' Cheese and Hot Sardines with Herby Sauce. Chapters include Bread, Breakfasts, A Bag of Pasta and a Packet of Rice, Spuds and Eat More Veg. There are vegan, sweet and what Jack calls 'contraband' dishes here, as well as nifty money-saving tips. With her trademark humour and wit, Jack shows us that affordable, authentic and creative recipes aren't just for those with fancy gadgets or premium ingredients. Initially launching this book as a very limited black and white edition on Kickstarter, Jack reached the funding target in just one day. This beautiful edition contains illustrations and original full-colour photographs to really make your mouth water.

5 minute vegan recipes: *The First Mess Cookbook* Laura Wright, 2017-03-07 The blogger behind the Savor award-winning blog *The First Mess* shares more than 125 beautifully prepared seasonal whole-food recipes. “This plant-based collection of recipes is full of color, good ideas, clever tricks you'll want to know.”—Deborah Madison, author of *Vegetable Literacy* and *The New Vegetarian Cooking for Everyone* Home cooks head to *The First Mess* for Laura Wright's simple-to-prepare seasonal vegan recipes but stay for her beautiful photographs and enchanting storytelling. In her debut cookbook, Wright presents a visually stunning collection of heirloom-quality recipes highlighting the beauty of the seasons. Her 125 produce-forward recipes showcase the best each season has to offer and, as a whole, demonstrate that plant-based wellness is

both accessible and delicious. Wright grew up working at her family's local food market and vegetable patch in southern Ontario, where fully stocked root cellars in the winter and armfuls of fresh produce in the spring and summer were the norm. After attending culinary school and working for one of Canada's original local food chefs, she launched The First Mess at the urging of her friends in order to share the delicious, no-fuss, healthy, seasonal meals she grew up eating, and she quickly attracted a large, international following. The First Mess Cookbook is filled with more of the exquisitely prepared whole-food recipes and Wright's signature transporting, magical photography. With recipes for every meal of the day, such as Fluffy Whole Grain Pancakes, Romanesco Confetti Salad with Meyer Lemon Dressing, Roasted Eggplant and Olive Bolognese, and desserts such as Earl Grey and Vanilla Bean Tiramisu, The First Mess Cookbook is a must-have for any home cook looking to prepare nourishing plant-based meals with the best the seasons have to offer.

5 minute vegan recipes: 30-Minute Frugal Vegan Recipes Melissa Copeland, 2019-07-09 Incredible Budget-Friendly Plant-Based Meals for the Busy Home Cook Think maintaining a vegan diet is draining on the wallet? Think again. Melissa Copeland, the self-proclaimed Stingy Vegan, is on a mission to prove that cooking vibrant plant-based meals doesn't have to break the bank. Main dishes like Veggie-Packed Mexican Rice, Coconut-Lentil Curry and Smoky Mushroom Fajitas are the perfect balance of quick, flavorful and economical. Fruity Granola Yogurt Parfaits and Blistered Cherry Tomatoes and Beans on Garlic Toast make breakfast a cinch, and frugal staples like beans and pasta are transformed into mouthwatering meals like Garlicky Spring Vegetable Pasta, Black Bean Salsa Burgers and Bee-Free Honey Mustard Chickpea Salad Sandwiches. With Melissa's wallet-friendly recipes, you can skip expensive vegan substitutes and pricey health food stores, all while enjoying nourishing meals that are as pleasing to your palate as they are to your bank account.

5 minute vegan recipes: Mindful Vegan Meals Maria Koutsogiannis, 2018-06-12 Framed by her own personal struggle with bulimia and body dysmorphia, Maria Koutsogiannis' Mindful Vegan Meals traces the foods she ate to get her to the next stage of her recovery in a way that will inspire and help others with this large and growing problem as evidenced by her large social media following. Maria pairs stories of her recovery from bulimia and body dysmorphia with the recipes that kept her body nourished along the way, giving an intimate look at how she went from eating disorder to proclaiming her personal mantra: Fear not. Food is your friend. Packed with vibrant and healthy recipes inspired by her journey, including milestone recipes like the first carbs she allowed herself to eat, Mindful Vegan Meals offers a hopeful look at life while overcoming an eating disorder. This book will have 75 recipes and 75 photos.

5 minute vegan recipes: Gorgeously Green Sophie Uliano, 2008-07-08 Are you confused by all the advice you hear and see daily on how to go green? Do you want to incorporate earth-friendly practices into your life, but you don't know where to start? Don't stress! Green guru Sophie Uliano has sorted through all the eco-info out there and put everything you need to know about living a green lifestyle right at your fingertips. In Gorgeously Green, Sophie offers a simple eight-step program that is an easy and fun way to begin living an earth-friendly life. Each chapter covers topics from beauty to fitness, shopping to your kitchen—even your transportation. Whether it's finding the right lipstick, making dinner, buying gifts, or picking out a hot new outfit, finally, there is a book that tackles your daily eco-challenges with a take-charge plan. Just consider Sophie your go-to girl with all the eco-solutions. Find out how to: Green your entire beauty regime Detoxify your home Indulge in guilt-free shopping Adopt a home fitness routine Prepare eco-licious treats Give your kitchen a green makeover Become more aware of your impact on the earth The book's dozens and dozens of eco-friendly tips, products, and practices combine to form a treasure trove of practical advice for every possible way to become stylishly green. Your questions about dressing, makeup, eating, shopping, cleaning, travel, and more are all answered right here. Adopting a green lifestyle is among the most positive, forward-thinking, and personally fulfilling choices that anyone can make—and Gorgeously Green shows that it doesn't have to be tedious, time-consuming, or glamourless!

5 minute vegan recipes: Blissful Basil Ashley Melillo, 2016-12-20 Experience the happiest side of life through beautiful, nourishing foods. Ashley Melillo believes in enjoying a wide array of

wholesome foods in order to thrive—physically, mentally, and emotionally. For her blog, Blissful Basil, she finds innovative ways to use plants for fun, flavorful dishes that keep her readers coming back. Her gorgeous debut cookbook brings brand-new recipes, plus a handful of signature dishes, from her kitchen to yours. Blissful Basil focuses on bringing out the best flavors of whole foods and features more than 100 plant-based dishes that will delight vegans, vegetarians, and meat-eaters alike. What's more, most of the recipes are free from gluten, soy, and refined sugars. Inside, you'll discover a variety of new creations and fan favorites, including: - Raw Apple-Cinnamon Breakfast Parfait with Cinnamon Soft-Serve - Burst Heirloom Tomato + SuperSeed Pesto Pasta - Cosmically Fudgy Cacao-Tahini Brownies - Crispy Parmesan Brussels Sprout Chips with Lemon Aioli - Crispy Cauliflower Tacos with Tangy Slaw + Avocado Crema - Pile 'Em High Epic Plant-Powered Nachos Blissful Basil offers a vibrant journey through vegan cooking, where delicious plant-based foods become the colorful foundation for meals that nourish the body and delight the senses. When you treat plants with love and a splash of creativity, you'll discover dishes that are flavor-packed and satisfying, whether it's a quick breakfast or a savory dinner. This is a cookbook for anyone in search of an accessible way to cook and enjoy more delicious, health-giving meals. Make your table a blissful place where wonderful foods rejuvenate your body, delight your palette, and enhance your well-being. With Blissful Basil, each meal is a new opportunity to choose foods that are as beneficial as they are delectable.

5 minute vegan recipes: Quick-Fix Vegetarian Robin Robertson, 2007-03-01 Winner of PETA's Best New Cookbook Award: "Anyone who likes nutritious and flavorful meals with minimum fuss should invest in Quick-Fix Vegetarian." —VegNews The American Heart Association has told us: "Many studies have shown that vegetarians seem to have a lower risk of obesity, coronary heart disease (which causes heart attack), high blood pressure, diabetes mellitus, and some forms of cancer." Now, even the busiest cooks can benefit from the power of plant food—with the added bonus of living a more climate-friendly and cruelty-free lifestyle! Robin Robertson provides thirty-minutes-or-less recipes such as Spinach and Sun-Dried Tomato Quesadillas, Chipotle-Kissed Black Bean Soup, Mediterranean Orzo Salad, Beat-the-Clock Lasagna, Five-Minute Slow-Cooker Chili, and No-Bake Oatmeal Almond Cookies—and shows how to use many commercial vegetarian products. She also offers recipe variations and tips for speedy, stress-free entertaining without sacrificing flavor, making it easier than ever to eat healthy.

5 minute vegan recipes: *The Honeysuckle Cookbook* Dzung Lewis, 2020-09-22 100 crave-worthy, wholesome recipes and time-saving tips for busy home cooks from the founder and host of the Honeysuckle channel on YouTube. The Honeysuckle Cookbook is stuffed with exciting ideas for easy, approachable, Asian-influenced cooking at home. With 100 recipes, from the breakfast favorites that consistently rate the highest in views on the author's popular YouTube channel (like her Overnight Oats, 6 Ways) to original twists on one-pan and pressure-cooker meals, this book is for those of us who want feel-good meals made healthy, delicious, and quick. Dzung's recipes take the familiar and turns it ever-so-slightly on its head: Marinara sauce gets extra umami with the addition of fish sauce, while mac and cheese becomes more than an out-of-the-box staple when made fresh with kimchi. Lattes get an extra kick from bold Vietnamese coffee and sweet, floral lavender, and quinoa pilaf is mixed with a creamy curry-miso dressing. Dzung also teaches readers how to stretch groceries so they spend a little less money, how to plan meals seasonally, and how to match main courses with sides so plates look impressive and taste great. With quick snack ideas, recipe hacks, foolproof instructions, and genius tips for pretty presentation, The Honeysuckle Cookbook will be the friendly hand busy young cooks need to hold in the kitchen.

5 minute vegan recipes: *Healthy Living* James James Wythe, 2022-03-03 A dairy-free rich chocolate tart that only takes 10 minutes to make? Banana waffles drizzled with maple syrup that are gluten-free? Flaky sausage rolls that are totally plant-based? Goopy nut butter choc pots made without eggs and ready to eat, fresh from the oven, in just 15 minutes? If you have suffered ill health or have food allergies and intolerances and are looking for recipes that can be made in minutes, with instructions you can understand, using ingredients you probably already have and are guaranteed

healthy and tasty, then this is the only cookbook you need in your kitchen. Healthy Living James includes 80 delicious recipes, each one gluten-free, dairy-free, egg-free and mainly plant-based (but with easy options to add in meat or fish). Every recipe aims to teach you how easy it is to cook this food, using affordable supermarket ingredients and a couple of pots and pans, even if you have limited time, energy or skill. 'I've created a cookbook to cater for all, no matter your allergies or food choices. No judgement or preaching, just accessible recipes for all to enjoy. That's why I've opened this recipe book up so that you can use whatever flour, milk, cheese, meat or fish you want.' Recipes include: Chocolate Peanut Butter Shake & Take Oats Strawberry Granola Pot Tex-Mex Quinoa Salad Homemade Pot Noodle Mushroom Stroganoff 20-Minute Fish Curry Chickpea & Avocado Smash Burgers Cheesy Gnocchi Bake Meat-Free Ball Marinara Sub Garlic Flatbread Salt & Vinegar Smashed Potatoes 'Healthy Living James is the book that I needed when I was struggling with my health. Ten years ago, I fell seriously ill out of the blue, which left me bed-bound for two years and house-bound for the next four. I knew that food could be an important part of my recovery journey, but I had no idea how to cook and no energy to concentrate on complicated instructions. I was looking for quick, easy and healthy recipes, with just a handful of ingredients and basic steps that even I could follow. I couldn't find anything suitable, so I decided to teach myself.'

5 minute vegan recipes: Just the Good Stuff Rachel Mansfield, 2020-02-25 Welcome to food freedom: 100+ recipes that prove you can make healthy choices without sacrificing the meals, snacks, and sweets you love—with plenty of gluten-free, Paleo, and plant-based options. Rachel Mansfield's vibrant debut cookbook proves that living a healthy lifestyle doesn't mean adhering to restrictive diets or giving up all the foods you crave. Using better-for-you ingredients, such as grain-free flours, collagen peptides, and coconut sugar, you can indulge while still maintaining a balanced approach to eating. Rachel's recipes focus on creative, flavor-forward takes on favorite, comfort food dishes—think Almond Butter Pad Thai, Sweet Potato Nachos with Cashew Cheese, Homemade Pastry Tarts with Berry Chia Jam, and Epic Quinoa Burrito Bowls. Though Rachel personally doesn't prescribe to a single diet or label, many recipes are Paleo-friendly, dairy-free, and gluten-free, and none include any refined sugar. This highly approachable book is organized to reflect the rhythms of real life: grab-and-go breakfasts, meat and vegetables perfect to mix and match for meal prep, easy solo dinners, potluck-friendly spreads, shareable snacks, and, of course, sweets—lots of 'em because as Rachel says, "You can have your gluten-free cake and eat it too!" Perfect for those who are new to cooking or learning how to incorporate healthy ingredients into their everyday lives, Just the Good Stuff includes an entire chapter on food prep (both a money and time saver!), lots of confidence-building tips, and inspirational advice. Praise for Just the Good Stuff "In Just the Good Stuff, Rachel creates recipes that are gluten-free, dairy-free, and deliciously vibrant. Her Crunchy Tahini Chocolate Grain-Free Granola and Paleo Everything Bagel Bread are just two of the many recipes you'll crave over and over again. Plus, having a guide to prepping food for the week, this book has you covered for all aspects of eating."—Frank Lipman, MD, bestselling author of *The New Health Rules* and *How to Be Well* "Rachel's recipes are modern, approachable, and simple enough that anyone can make them! Just the Good Stuff is a new staple on my bookshelf!"—Gina Homolka, New York Times bestselling cookbook author and founder of Skinnytaste

5 minute vegan recipes: East Meera Sodha, 2020-10-20 This edition has been adapted for the US market. It was originally published in the UK. * Named one of the best cookbooks of the year by The New York Times, the Boston Globe, and Delish * "Enticing, inviting and delicious. Vegan and vegetarian dishes that are hard to resist (and why should you?)." —Yotam Ottolenghi "Sodha, who writes a vegan cooking column for The Guardian, has widened her scope in this exceptional volume, drawing on ingredients and techniques from throughout Asia to inspire a mix of mostly speedy, weeknight-friendly dishes... a glimpse of Ms. Sodha at her best." —Melissa Clark, The New York Times "With verve and charm, Meera Sodha persuades all cooks to make her luscious plant-based food. Her honesty and wit shine bright in this accessible collection of recipes tailored for omnivores and busy people. Every page bursts with exciting ideas you'll want to cook up!" —Andrea Nguyen,

author of *Vietnamese Food Any Day* and *The Pho Cookbook* Modern, vibrant, fuss-free food made from easy-to-find ingredients, *East* is a must-have whether you're vegan, vegetarian, or simply want to eat more delicious meat-free food. Meera Sodha's stunning new collection features brand-new recipes from a wide range of Asian cuisines. This cookbook is a collaboration between Sodha and the East Asian and South East Asian home cooks and gourmet chefs who inspired her along the way. There are noodles, curries, rice dishes, tofu, salads, sides, and sweets, all easy to make and bursting with exciting flavors. Taking you from India to Indonesia, Singapore, and Japan, by way of China, Thailand, and Vietnam, *East* will show you how to whip up a root vegetable laksa and a chard, potato, and coconut curry; how to make kimchi pancakes, delicious dairy-free black dal and chili tofu. There are sweet potato momos for snacks and unexpected desserts like salted miso brownies and a no-churn Vietnamese coffee ice cream.

5 minute vegan recipes: The 30-Minute Vegan Mark Reinfeld, Jennifer Murray, 2009-07-07 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.

5 minute vegan recipes: The Veggie Queen Jill Nussinow, 2005 A seasonal cookbook with more than 100 recipes to elevate the status of vegetables on your plate. A lighthearted look at vegetables to inspire people to eat more of them.

5 minute vegan recipes: Vegan Pizza Julie Hasson, 2013-09-03 "Appealing, fun, and doable recipes for the vegan pizzaiolo at home" with a guide to ingredients and equipment included (Diane Morgan, author of *Roots: The Definitive Compendium*). Love a warm, crisp, chewy thin-crust pizza with creamy, melty cheese? Just because you're vegan doesn't mean that you can't bake amazing pizzas right in your own oven. Julie Hasson offers 50 deliciously innovative recipes and simple techniques that will have you making artisan-style, thin-crust vegan pizzas right in your own kitchen. *Vegan Pizza* is filled with 50 modern recipes from easy-to-make pizza dough (including spelt, whole wheat, and gluten-free crusts), creamy dairy-free cheese sauces, vibrant-flavored pestos and spreads, and meatless and wheat-less burger crumbles. Also included are inventive toppings and pizzas that run the gamut from comfort food like Eggplant Parmesan Pizza to fresh vegetable-laden pizzas like Asparagus, Tomato and Pesto Pizza. You'll even find desserts like Babka Pizza and Coconut Caramel Dream Pizza. "Julie Hasson has broken all the rules for pizza and taken it to uncharted territory . . . How about a Korean Bibimbap or Chili Mac pizza? Or one that marries peanut butter with barbecue sauce for a peanut Barbecue pizza? If you want the classics, you'll find those, too. After reading Julie's recipes, who needs pepperoni?" —Miyoko Schinner, cohost of *Vegan Mashup* "[A] compelling and thorough take on vegan artisan pizza. Classic pizzas such as garlic, sausage, and onion pizzas are reimaged and every bit as flavorful and toothsome as their traditional counterparts." —Diane Morgan, author of *Roots: The Definitive Compendium* "Vegans, rejoice . . . With a dazzling array of globally inspired toppings, pizza night will be healthier—and more fun—than ever before!" —Nava Atlas, author of *Wild About Greens*

5 minute vegan recipes: 5 Ingredients Jamie Oliver, 2019-01-08 NEW YORK TIMES BESTSELLER Jamie Oliver—one of the bestselling cookbook authors of all time—is back with a bang. Focusing on incredible combinations of just five ingredients, he's created 130 brand-new recipes that you can cook up at home, any day of the week. From salads, pasta, chicken, and fish to exciting ways with vegetables, rice and noodles, beef, pork, and lamb, plus a bonus chapter of sweet treats, Jamie's got all the bases covered. This is about maximum flavor with minimum fuss, lots of nutritious options, and loads of epic inspiration. This edition has been adapted for US market.

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