



*100 Super Easy, Super Fast Recipes*

*150 Delicious Paleo-Friendly Recipes to Nourish Your Life*

*Rice Recipes*

*Fresh and Easy Southeast Asian Recipes From a London Kitchen*

*Damn Delicious*

Cook the best, most nutritious food for your family and save time and money with this mega-delicious guide to preparing meals you can fix-and-freeze now and enjoy any night of your crazy-busy week! Unlike the sodium-laced, preservative-filled meals you might find in your grocer ’ s freezer aisle, the recipes in this book feature wholesome ingredients full of flavors that harmoniously come to life the instant you reheat them—so your meals don ’ t just taste as good as the day you stored them away, but better! From comforting casserole and lasagna recipes made new again with fresh veggies and whole grains, to show-stopping breakfast baked goods and sweet treats, you ’ ll discover so many “ must-make ” recipes inside that you may need to consider a larger freezer!

Southeast Asian food is fresh, easy and full of unforgettable flavours: Chicken and Rice will show you just how simple it is to make at home. Shu Han Lee moved to London from Singapore as a student. Homesick and hungry, she started teaching herself to cook the food she'd grown up with - Singaporean and Malaysian dishes, with a strong Chinese influence from her Hokkien Chinese mother. These recipes, from her mother's sesame oil chicken to ox cheek and venison rendang, are ones you will want to make time and time again. There are perfect midweek suppers rustled up in less time than it takes to order a takeaway, and healthier and better tasting at that: fennel and minced pork stir fry, fried hot fun noodles with kale and beansprouts or tom yum soup with mussels. For weekends, there are more adventurous projects: learn how to make your own steamed buns, egg noodles, or BBQ sambal lemon sole - a whole fish barbecued on banana leaves. Although these are Southeast Asian recipes, Shu's seasonal approach to the very best of UK produce is reflected throughout this book; from Brussels sprouts with smashed garlic and oyster sauce to no-churn rhubarb and condensed milk ice cream. There are also recipes that Shu has picked up on her travels throughout Southeast Asia, such as Vietnamese caramel pork ribs, Thai baked glass noodles with prawns and black pepperand Burmese chickpea tofu with fish sauce, lime and honey dressing.

You will absolutely love the 101 Asian recipes in this easy-to-use cookbook. This engaging cookbook includes dozens upon dozens of full-proof Asian recipes that are quick and easy to do—all in time for tonight's supper! The recipes will appeal to Americans' growing interest in Asian cuisines and a taste for foods that range from pot stickers to bulgogi burgers and from satay to summer rolls. Whether you're hurrying to get a weekday meal on the table for family or entertaining on the weekend, author and blogger (steamykitchen.com) Jaden Hair will walk you through the steps of creating fresh, delicious Asian meals without fuss. In an accessible style and a good splash of humor, Jaden takes the trauma out of preparing "foreign" Asian recipes. With Jaden's guiding hand, you'll find it both simple and fun to recreate Asian flavors in your own kitchen and to share the excitement of fresh Asian food with your family and friends! Asian recipes include: Firecracker Shrimp Pork & Mango Potstickers Quick Vietnamese Chicken Pho Beer Steamed Shrimp with Garlic Korean BBQ-style Burgers Maridei's Chicken Adobo Simple Baby Bok Choy and Snow Peas Chinese Sausage Fried Rice Grilled Bananas with Chocolate and Toasted Coconut Flakes

Make every meal a fresh and flavorful delight! These days, millions of people are discovering that cooking with vegetables, fruits, and herbs from their backyard gardens or local farmers ’ markets is a great way to eat more healthfully. Garden Fresh Meals from Better Homes and Gardens offers delicious recipes that make the most of your seasonal bounty—from light summer salads to comforting autumn soups to hearty winter roasts. With a broad range of innovative, great-tasting, and easy-to-prepare meals, this gorgeous cookbook offers something for everyone in the family to savor. Plus, helpful cooking tips are peppered throughout the book, including plenty of advice on choosing and preparing the best and freshest ingredients. • Cook your way through the year with more than 150 recipes organized by cooking method, offering a simple way to find a recipe that matches your mood • Find inspirations in stunning full-color photographs throughout • Get informed with a seasonal produce guide filled with information on what ’ s in season when, how to select the ingredients at their peak, and storage and prep tips • Eat right with complete nutritional information for every recipe Garden Fresh Meals provides everything you need to know to make the most of homegrown produce or farmers ’ market finds.

*Two Peas & Their Pod Cookbook*

*The Mom 100 Cookbook*

*Bandera County*

*Lidia's Italy*

*Instant Pot Asian Pressure Cooker Meals*

*Recipes from the Chicago Restaurant Inspired by Macau [A Cookbook]*

*Stories and Recipes from My Corner of the South*

*The Steamy Kitchen Cookbook*

300 easy, healthy, and delicious Mediterranean recipes—many ready in 30 minutes or less—perfect for busy weeknights or just about any time! Mediterranean cuisine is celebrated all over the world for its fresh, healthy ingredients, vibrant flavors, and complex recipes. Centering mostly around fresh fruits, vegetables, whole grains, seafood, and lean meats, it's no wonder it's not just a fad diet. But who has time to make complicated, traditional recipes every weeknight? The Everything Healthy Mediterranean Cookbook provides all the tools you need to make healthy, classic Mediterranean meals right at home. Including 300 recipes—most of which can be made in 30 minutes or less, along with make-ahead and slow cooker meals—this cookbook is perfect for Mediterranean diet beginners. This fun and easy cookbook has the step-by-step guidance you need to effortlessly incorporate this healthy lifestyle into your busy schedule. Whether you are cooking a quick, delicious meal on a weeknight or an elaborate, decadent meal for a holiday, The Everything Healthy Mediterranean Cookbook makes starting the Mediterranean diet easier than ever.

Featuring 140 mouthwatering new recipes, a gastronomic journey of the Italian regions that have inspired and informed Lidia Bastianich's legendary cooking. For the home cook and the armchair traveler alike, Lidia's Italy offers a short introduction to ten regions of Italy—from Piemonte to Puglia—with commentary on nearby cultural treasures by Lidia's daughter Tanya, an art historian. . In Istria, now part of Croatia, where Lidia grew up, she forages again for wild asparagus, using it in a delicious soup and a frittata; Sauerkraut with Pork and Roast Goose with Milnzi reflect the region's Middle European influences; and buzara, an old mariner's stew, draws on fish from the nearby sea. . From Trieste, Lidia gives seafood from the Adriatic, Viennese-style breaded veal cutlets and Beef Goulash, and Sacher Torte and Apple Strudel. . From Friuli, where cows graze on the rich tableland, comes Montasio cheese to make fricos; the corn fields yield polenta for Velvety Cornmeal-Spinach Soup. . In Padova and Treviso rice reigns supreme, and Lidia discovers hearty soups and risottos that highlight local flavors. . In Piemonte, the robust Barolo wine distinguishes a fork-tender stufato of beef; local white truffles with scrambled eggs is "heaven on a plate"; and a bagna cauda serves as a dip for local vegetables, including prized cardoons. . In Maremma, where hunting and foraging are a way of life, earthy foods are mainstays, such as slow-cooked rabbit sauce for pasta or gnocchi and boar tenderloin with prune-apple Sauce, with Galloping Figs for dessert. . In Rome Lidia revels in the fresh artichokes and fennel she finds in the Campo dei Fiori and brings back nine different ways of preparing them. . In Naples she gathers unusual seafood recipes and a special way of making limoncello-soaked cakes. . From Sicily's Palermo she brings back panelle, the delicious fried chickpea snack; a caponata of stewed summer vegetables; and the elegant Cannoli Napoleon. . In Puglia, at Italy's heel, where durum wheat grows at its best, she makes some of the region's glorious pasta dishes and re-creates a splendid focaccia from Altamura. There's something for everyone in this rich and satisfying book that will open up new horizons even to the most seasoned lover of Italy.

Vivian Howard, star of PBS's *A Chef's Life*, celebrates the flavors of North Carolina's coastal plain in more than 200 recipes and stories. This new classic of American country cooking proves that the food of Deep Run, North Carolina – Vivian's home – is as rich as any culinary tradition in the world. Organized by ingredient with dishes suited to every skill level, from beginners to confident cooks, Deep Run Roots features time-honored simple preparations alongside extraordinary meals from her acclaimed restaurant Chef and the Farmer. Home cooks will find photographs for every single recipe. Ten years ago, Vivian opened Chef and the Farmer and put the nearby town of Kinston on the culinary map. But in a town paralyzed by recession, she couldn't hop on every new culinary trend. Instead, she focused on rural development: If you grew it, she'd buy it. Inundated by local sweet potatoes, blueberries, shrimp, pork, and beans, Vivian learned to cook the way generations of Southerners before her had, relying on resourcefulness, creativity, and the traditional ways of preserving food. Deep Run Roots is the result of years of effort to discover the riches of Eastern North Carolina. Like The Fannie Farmer Cookbook, The Art of Simple Food, and The Taste of Country Cooking before it, this is landmark work of American food writing. Recipes include: Family favorites like Blueberry BBQ Chicken Creamed Collard-Stuffed Potatoes Fried Yams with Five-Spice Maple Bacon Candy Chicken and Rice Country-Style Pork Ribs in Red Curry-Braised Watermelon Show-stopping desserts like Warm Banana Pudding, Peaches and Cream Cake, Spreadable Cheesecake, and Pecan-Chewy Pie. You'll also find 200 more quick breakfasts, weeknight dinners, holiday centerpieces, seasonal preserves, and traditional preparations for all kinds of cooks.

62 Rice Recipes in This Cookbook Rice is a staple in many countries being served with every meal. It is great resource for bulking up a side dish into a hearty complete meal. Adding countless variety of sauces to rice means that one will never be bored if they chose to have rice every day.This cookbook is full of ideas to add flavor and pizzazz to any serving of rice. Whether it is with soups, sauces, curries or herbs, this recipe book has something for everyone. Recipes Include: Perfect White Rice Rice Pilaf Spanish Rice Cashew Raisin Rice Pilaf Onion Rice Pilaf 6 Rice Pilaf with Raisins and Veggies Mexican Rice Louisiana Red Beans and Rice Jamaican Rice Pumpkin Carrot Rice Island-Style Fried Rice Lime Cilantro Rice Rice Stuffing with Apples, Herbs, and Bacon Mahi Mahi with Coconut Rice and Mango Salsa Asian Coconut Rice Paella Rice Pudding Rice with Fresh Herbs Arroz Con Pollo Taco Rice Chicken Fajita Rice Stuffed Peppers Mediterranean Rice Bowl Rice with Parsley, Almonds, and Apricots Pumpkin Pie Rice Pudding Broccoli Cheddar Brown Rice Skillet Parmesan Rice Southwestern Rice Portuguese Rice Garlic Butter Rice Shrimp Fried Rice Saffron Rice Baked Mushroom Rice Honey Rice Orzo and Rice Curried Rice Korean Curry Rice Ginger Curry Rice Chicken Curry And Rice Panang Chicken Curry and Red Bean Rice Cilantro Rice Baked Brown Rice Cranberry and Orange Wild Rice Broccoli Wild Rice Casserole Risotto Mushroom Risotto Risotto alla Milanese Green Risotto With Mushrooms Buffalo Ranch Chicken and Rice Sriracha Fried Rice Cajun Fried Rice Minnesota Wild Rice Soup Ham, Shrimp, Rice Dish Hearty Tomato Rice Soup Hamburger-Rice Skillet Cheesy Burger, Rice and Broccoli Skillet Lemon Pilaf Indian Rice Pilaf Sun Dried Tomato Risotto Feta Rice Pilaf Pork Fried Rice Recipe Ranch Chicken and Rice

Say Goodbye to Boring Chicken with 500 Recipes for Easy Dinners, Braises, Wings, Stir-Fries, and So Much More

A Fresh and Zesty Dish : Try Serving it with Some Brown Rice and Some Green Beans

Make-Ahead Meals Made Healthy

Instant Pot Baby Food and Toddler Food Cookbook