

Freeze 120 Delicious Recipes And Fantastic New Ways To Use Your Freezer And Make Life Just That Bit Easier

Cooking doesn't have to be a chore. Why make it difficult—when it can be easy? When you're juggling a job, kids, pet, house, spouse, you-name-it—it can be tough to resist the urge to toss a frozen meal in the oven and call it a day. Stacie Billis knows the challenge of feeding your family well, without stress. Make It Easy's 120 recipes prove that you don't have to be only a scratch cook or convenience cook. You can be both, and there's no shame in using store-bought ingredients when you're in a pinch. Stacie's got a guide to the healthiest shortcuts in the supermarket and three big tips for making it easy: 1. Go between scratch and homemade with her handy shopping guide. 2. Mix and match recipes that build on the same ingredients. 3. Break any rule that makes you want to bolt from your kitchen. With recipes for: Blueberry Almond Polenta, Country-Style Greek Salad, Slow Cooker Hoisin Pulled Pork, No-Fuss Roasted Paprika Chicken, Chili-Rubbed Steak Tacos, Salmon Rice Bowl, Parmesan Roasted Broccoli, Easy Food Processor Pizza Dough, Gingered Peach Crisp, Hummingbird Muffins, Bacon Cheddar Waffles...and many more!

It's time to re-think how to use your freezer and in this book, highly regarded food writer and consultant Justine Pattison will show you how to prepare and heat a range of fabulously tasty dishes with minimal effort. Featuring all the family favourites - from Fabulous Freezer Fish Pie to Best-ever Freeze Ahead Lasagne, Classic Chicken Curry and Mum's Toad in the Hole - as well as exciting ideas for picnics, canapés, sweet treats and desserts, FREEZE will take the stress out of cooking for any occasion. Packed with countless innovative freezer tips such as the revolutionary flat freeze and quick strip techniques, as well as ways to defrost and reheat leftovers to ensure foolproof and tasty results every time. Beautifully designed with easy-to-follow recipes and mouth-watering photographs, this cookbook is ideal for busy lives. With advice on buying and preparing food for yourself and your family, it will save you money as well as time! Whether it's meals for one, standby classics, a fuss-free family supper or a gorgeous, layered Chocolate Truffle Cake, this indispensable freezer guide will show you how - making your life just that bit easier.

Delectable recipes for those who hunt and fish—or any cook who want to try something new. The updated edition of this popular cookbook adds twenty new game recipes; now, you can indulge your taste buds with more than 120 delicious recipes for cooking grouse, partridge, pheasant, duck, rabbit, venison, and other game. These easy-to-follow recipes include dishes appropriate for everyday family meals, special occasions, picnics, and barbecues. Game is naturally low in fat and calories and is an ideal part of a healthy diet. A guide for preparing game so that it is fit to be eaten is included, as is an assortment of recipe accompaniments such as sauces, stuffings, and salads. With eighteen full-color illustrations by the well-known wildlife artist John Paley, this is an attractive and useful gift for all those keen on cooking what they hunt, shoot, and fish.

ICE CREAM COOKBOOK: The book contains a simple guide to making the ice creams you love at home. Also inside is a recipe book with more than 120 tasty and original recipes. Everyone loves a cold dessert on a hot sunny day. You may think you need sophisticated equipment and hours of free time to make ice cream at home, but the truth is that making the perfect frozen dessert in your own kitchen has never been easier! This comprehensive guide is perfect for beginners and teaches you everything you need to know, including common mistakes to avoid and expert tips and tricks to get your best result. Get ready to freeze flawlessly with our entire collection of recipes! The best part of making ice cream at home is being able to adjust the flavours, texture and sweetness to your liking. Use premium organic ingredients or incorporate fresh fruit from your own garden for a truly gourmet experience. Once you've perfected your craft, experiment with new flavours or even turn your new hobby into a small business to earn some extra cash! No matter how you do it, your friends and family will fall in love with all your homemade frozen desserts. Ready with over 120 foolproof recipes that are so easy to make in no time. Enjoy!!!

Cooking with Flavor Bombs

120 Recipes for Building Muscle, Getting Lean, and Staying Healthy

Over 120 Favourite Comfort Food Recipes for a Vegan Lifestyle

343 make-ahead dishes that are ready when you are

Cooking for Geeks

Goin' Nuts Cookbook

Game Cookery

The Stay-at-Home Chef Slow Cooker Cookbook

Your freezer is your friend! Freezers allow busy home chefs to plan their family menus a weekend, a week, or even a month in advance. Now expert chef and flood blogger Cheri Sicard presents recipes for 120 delicious, healthy meals that can be frozen and then reheated-and still taste fantastic. Over 120 delicious, unique and easy to prepare recipes Great cooking tips designed to help the home cook Flexible menu planning from a weekend to a full month

“Klivans rounds up all the freezer cookies she can think of and hands them to us in one very tempting package. . . You'll find all your favorites here.” —Kitchn For those short on time but long on cookie love, Slice & Bake Cookies comes to the rescue! Elinor Klivans, the baking expert behind Big Fat Cookies and Cupcakes!, shares fifty recipes that are quick to mix up, stash in the refrigerator or freezer, and have at the ready to slice and bake whenever a sweet craving strikes. From classics such as old-fashioned oatmeal raisin cookies and Linzer hearts to modern takes on savory cookies and crackers, the recipes collected here fit the bill for any impromptu get-together. With a rundown of ingredients and baking equipment—plus tips on decorating, serving, storing, and even shipping—freshly baked, warm-from-the-oven cookies will always be on hand. “The bible of slice-and-bake cookies.” —The Dallas Morning News “Many recipes have built-in kid appeal and are easy enough for any child adept at Play-Doh to help with measuring, mixing or shaping the rolls. Little ones may just like to help with decorating.” —Chicago Tribune

#1 New York Times bestseller Bring the family together—and take it easy on yourself! Between my family, my website, my cookbooks, and my TV show, I make a lot of food around here! And as much as I’ve always loved cooking (and of course, eating!), it seems that more and more these days, I’m looking for ways to simplify my life in the kitchen. I find myself gravitating toward recipes that are delicious but don’t require a lot of prep or fuss, because they free me up to have more time (and energy) for other areas of my life. This also makes cooking less of a chore and more of a pleasure—exactly what cooking should be! The Pioneer Woman Cooks—Super Easy! will free you up and transform your cooking life as well, with 120 recipes that range from effortless breakfasts to breezy skillet meals to speedy soups to ready-in-minutes Tex-Mex delights, so you’ll have lots of options for any given meal. Many recipes in this cookbook call for step-saving (and sanity-saving) shortcuts that will revolutionize the time you spend making meals for your family, and all of them are utterly scrumptious! I’ve absolutely fallen in love with this new generation of recipes, including Butter Pecan French Toast, Buffalo Chicken Totchos, Speedy Dumpling Soup, Broccoli-Cheese Stromboli (so great for kids!), and an entire section of pastas and grains, such as One-Pot Sausage Pasta and colorful and fresh Hawaiian Shrimp Bowls.

You’ll find yummy meals such as Pepperoni Fried Rice, Chicken-Fried Steak Fingers, and ultra-tasty Chicken Curry in a Hurry. . . as well as assemble-in-the-baking-dish casseroles, throw-together sheet pan suppers, and simply decadent desserts such as Mug Cakes, Coconut Cream Pie, and Brownie S’Mores Bars that you’ll dream about. There’s something for everyone in this cookbook, and not a single recipe, ingredient, or step is complicated or difficult. Now that’s the kind of cooking we can all get behind!

Containing 10 simple and nutrient packed recipes, Cooking with Flavor Bombs will ensure you never have another bland meal.

120 Ridiculously Simple and Naturally Wholesome Baby Food Recipes

More Than 120 Delicious, No-Fuss Recipes for Memorable Meals from Loaves and Fishes

Summer on a Plate

COOKING FOR YOURSELF for the First Time

Simple Guide and Tips for Making Ice Cream at Home Including Easy and Delicious Recipes (120+recipes)

100+ Delicious Ways to Savor the Best of Every Season: A Baking Book

Cook and Share

Real Science, Great Hacks, and Good Food

FreezeWith 120 Delicious Recipes and Fantastic New Ways to Use Your Freezer and Make Life Just That Bit EasierOrion Publishing Company

Are you ready to take your baking over the top? Here are sixty decadent and delightful ice creams and the sixty desserts that are their vehicles. A la Mode offers not just solid dessert recipes, from raspberry oat bars to bear claws, from chocolate pecan pie to a white chocolate pavlova, but also gives you the unforgettable pairings that make these desserts smash hits: apple cranberry pie with Camembert ice cream, chocolate sheet cake with salt caramel frozen custard, and espresso cream jelly roll with mascarpone ice cream. Let's face it: vanilla can sometimes be so... vanilla. A great a-la-mode pairing should be as decadent as finding the perfect wine to go with your cheese plate. With A la Mode, IACP winners and cookbook dynamos Bruce Weinstein and Mark Scarbrough show you how to create innovative delights such as creamy hazelnut gelato atop coffee-poached pears, or maple frozen custard with a mouthwatering cinnamon roll cake, alongside simpler classics like confetti ice cream with layered vanilla birthday cake. You haven't lived until you've had peanut brittle pie with popcorn ice cream, a Cracker Jack fantasy! Because what's a warm pie without ice cream? With A la Mode, you'll have to answer that question!

120 simple and delicious recipes in a cookbook that's chock-full of nutritional information and expert advice from Seattle's popular grocer, PCC Community Markets. Eating healthy, local food prepared from scratch is at the heart of this cookbook from PCC Community Markets. Going strong for sixty-five years, they are respected and appreciated throughout the NW for their commitment to local producers, sustainable food practices, and healthful, organic seasonal foods. You will find 120 recipes organized for every meal of the day, including many of PCC's most popular dishes, such as their treasured Emerald City Salad. The book also includes cooking, storing, and shopping tips -everything you need to know to make the most of the local bounty offered in your area, wherever you live.

The blogger and Food Network personality answers that age-old question "What's for Dinner?," bringing together more than 125 simple, step-by-step recipes for delicious dinners the whole family will love.

Nut Cookery in Over 120 Delicious Recipes

Cooking from Frozen in Your Instant Pot

Fast Recipes from your Refrigerator or Freezer

The Pioneer Woman Cooks—Super Easy!

The Classics Veganized

Prep It, Freeze It, Drop It . . . Transform Dinner!

A la Mode

The Cannabis Gourmet Cookbook

Transform the way you use your freezer with 100 flavorful meal prep recipes from two-time James Beard Award–winning Southern chef Ashley Christensen and cookbook author Kaitlyn Goalen. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY TASTE OF HOME • “Ingenious . . . Ashley and Kaitlyn are leading us in the right direction to making life in the kitchen a little bit easier.”—Emeril Lagasse, chef and restaurateur In It's Always Freezer Season, Ashley Christensen and Kaitlyn Goalen reveal how the freezer can easily become the single most important tool in your kitchen. By turning your freezer into a fully provisioned pantry stocked with an array of homemade staples, you'll save time and energy. Even on a tight schedule you can now put together delicious, complex dishes such as Cornbread Panzanella with Watermelon, Cucumber, and Za'atar Vinaigrette; Potato Pierogi; Pan-Roasted Chicken Breast with Preserved Lemon–Garlic Butter; Braised Short Ribs with Cauliflower Fonduta; and Provenç?! Onion Tart (Pissaladiè?)e) with Tomato-Olive Relish. Christensen and Goalen also share fully prepared make-ahead dishes for every meal of the day to keep in your freezer, like Pistachio Croissant French Toast with Orange Blossom Soft Cream, Chicken and Kale Tortilla Soup, Pimento Mac and Cheese Custard, and Deviled Crab Rigatoni, plus snacks, sweets, and drinks ready to be enjoyed at a moment's notice. With innovative recipes, helpful technical information, and tips on stocking your new “pantry,” this book will allow you to make more delicious meals with a lot less effort.

With over 120 delicious kitchen tested recipes, The Cannabis Gourmet Cookbook has something for everyone's taste. From simple to sophisticated, all recipes were written by cookbook author, food writer, and medical marijuana activist Cheri Sicard.Cheri's background and experience bring a fresh perspective to the subject of marijuana edibles. Her book shows readers how to cook with all types of marijuana - bud, kief, and hash, along with how to make your own cannabis infused butter and oils.A common complaint of commercial edibles is that they are either too weak or too strong. Cheri teaches you to how make edibles that are properly dosed for your specific needs. Plus, most recipes come with freezing and reheating instructions so you can save extra medicated foods to use when you need them and waste nothing.If you ever wished you could turn your own favorite recipes into medicated foods, now you can! The Cannabis Gourmet Cookbook will teach you which foods adapt well and how to transform your own favorite recipes into tasty medibles. Cheri also provides expert advice on reducing unwanted cooking odors, maintaining potency, and insuring your medicated foods actually taste good!

Incredible classic comfort food recipes for a vegan lifestyle. Vegan cuisine is exploding in popularity around the world, and now more than ever, people are adopting a plant-based diet or vegan lifestyle. Not only can you thrive eating a healthy plant-based diet, but also you can now enjoy all those familiar comfort food dishes that you have been craving. In The Classics Veganized, you will find over 120 drool-worthy dishes that reinvent classic comfort foods with a modern spin. Standout vegan dishes that no one would know are meatless! Start with appetizers, like Crispy Mushroom Calamari, Cheesy Tex-Mex Quesadillas, and Boneless Wings, because really, is there any other way to kick-off a meal? You will find lots of hearty mains like Hickory Smoked Ribs, Chickpea Pot Pie, Home-Style Meatloaf, White Widow Mac and Cheese, and Shepherd's Pie. Round out dishes with sides and salads like Buttermilk Onion Rings, Creamy Caesar Salad, and Twice Baked Vegan Taters. Weekend brunch is a must with Buttermilk Blueberry Pancakes, Breakfast in Bed Scones, Quiche Lorraine, and Sunny Side Up Vegan Eggs with Yolks. Easy-to-make vegan desserts put the finishing touch on any meal. Classic desserts like Chocolate Fudge Cake with Buttercream Frosting, Soft and Chewy Chocolate Chip Cookies, and Pineapple Upside Down Cake are a breeze to throw together with basic ingredients. The Classics

Veganized also includes recipes to make your own vegan pantry staples and condiments from cheeses and butters to dressings and sauces. Gorgeous seasonal fruits abound in Martha Stewart's collection of 100+ dependable recipes for crumbles, crisps, pies, buckles, and more. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY FOOD NETWORK From perfectly ripe peaches and plump, tender figs to crisp, honey-sweet apples and bright, juicy citrus, Martha Stewart's Fruit Desserts celebrates easy-to-prepare recipes that highlight the fresh, vibrant flavors of fruit at its peak. In spring and summer, delight in warm-weather desserts such as Red-Fruit Pavlovas, Vanilla-Rhubarb Tart, and Double-Crust Peach Slab Pie. When the days grow shorter and cooler, enjoy cozy comforts including Apple Fritters, Fig and Almond Crostata, Poached Pear and Cranberry Pie, and Polenta-Grape Snacking Cake. Whether you're in the mood for an old-fashioned countertop classic or a modern treat with an elevated touch, these comforting, delicious desserts will gratify all year long.

Over 120 Delicious Recipes for Game Meat and Fish

More Than 300 All-New Healthy and Delicious Recipes from Our Homes to Yours : A Cookbook

The Healthy Crockpot Cookbook

Cooking from Scratch

120 Recipes for Colorful, Seasonal Food from PCC Community Markets

Fill Your Freezer

100 Foolproof Recipes with No Thawing

120 Recipes in 60 Pairings: Pies, Tarts, Cakes, Crisps, and More Topped with Ice Cream, Gelato, Frozen Custard, and More

The popular host of QVC’s In the Kitchen with David® offers a new collection of 110 simple, time-saving recipes that will change the way you shop, cook, and enjoy homemade meals. Like busy people everywhere, David Venable wants to spend less time in the kitchen prepping and cooking and more time at the table with family and friends. From appetizers to desserts, the 110 dishes in Half Homemade, Fully Delicious show home cooks how to take advantage of supermarket shortcuts with ready-to-use products found in every grocery aisle. These cook-friendly spice blends, jarred sauces, frozen fruits, canned foods, and prepped vegetables mean satisfying meals are ready in a fraction of the usual time. A looks-good-enough-to-eat photograph accompanies each recipe. From breakfast to breads, casseroles to cast-iron cooking, there are ideas for every meal and gathering. Here’s a sampling of what you’ll discover: • Cheeseburger Hand Pies • Hawaiian Breakfast Bake • Sloppy Joe Soup • Anytime Autumn Salad • Oven-Baked Baby Back Ribs with Lettuce Slaw • Ground Beef-Noodle Casserole • Reuben “Sandwich” Skillet Bake • Creamy Corn off the Cob • Rosé Summer Spritzers • Donut Bread Pudding • Chocolate Dream Icebox Pie As acclaimed restaurateur and Iron Chef Geoffrey Zakarian writes in his foreword, “What David does better than anyone than I know is take the simplest, most ordinary ingredients and in practically no time create something extraordinary. In this book, Half Homemade, Fully Delicious, David shares his secrets on how to make incredible meals incredibly easy. He expertly shows you how to take store-bought staples and pair them with fresh ingredients for dishes that never compromise on taste.”

From Freezer to Feast in an Instant With this brilliant cookbook packed with 100 recipes, you can pull meat directly from the freezer, pop it right into your Instant Pot® or other multifunction cooker, set the timer and sit down to a delicious homemade dinner in no time. Kristy Bernardo has done all the hard work for you, figuring out the correct cook times to get foolproof results. Following her tips, you’ll have juicy chicken, tender beef and succulent seafood, no sweat. These recipes are classics that don’t require a lot of prep work, but they all feature Kristy’s special flavor twists that will have your whole family asking for seconds. This is also a terrific economical solution for your budget. Stock up on meats when they’re on sale, store them in the freezer and then turn to this cookbook for amazing dinners all week long! A few featured recipes are: • Chicken with Lemon and Capers • Whole “Rotisserie” Chicken • Beef and Blue Cheese Stroganoff • Chicken with Creamy Mushroom Garlic Sauce • Pineapple-Chipotle Ribs • Pork Tenderloin with Apple Cider Sauce • Salmon with Basil Sauce • Chicken and Wild Rice Soup • Beef and Barley Pot Pie with Buttery Parmesan Biscuits No matter what cut of meat you have tucked away in your freezer, there’s a recipe here for you.

From acclaimed cookbook author, successful store proprietor, and regular guest on the Food Network's Barefoot Contessa, comes Summer on a Plate, a cookbook filled with simple but elegant recipes that showcase the spectacular fresh produce of the summer months. Wherever you are, summer is a time to savor longer days and lazy weekends. Fresh produce abounds, and life moves at a more relaxed pace. Anna Pump, proprietor of the iconic Loaves & Fishes store on Long Island, has catered to a devoted clientele of Hamptons weekenders for more than twenty-five years and understands summer's rhythms. She knows that while you may want to enjoy a picnic on the beach or a late supper on the porch, you don't want to spend the entire day in the kitchen, painstakingly preparing elaborate dishes. In Summer on a Plate she shares more than 120 recipes for delicious, no-fuss, memorable meals that celebrate the bounty of summer. Anna never confuses simple with ordinary. A distinctive first course of Avocado Mousse and Shrimp on Tortilla Chips comes together in a flash. Chilled Tomato and Cucumber Soup with Seasoned Croutons makes a light and refreshing midday meal, and Spicy Corn Fritters with Salmon Caviar Dip are just the thing to set out for your weekend guests when a sunny Saturday on the beach turns into breezy evening on the deck. Many dishes can go straight from the grill to the table, like Grilled Tenderloin of Beef with Fresh Herb Sauce or Perfect Whole Grilled Chicken with Plum Chutney. In the mood for seafood? Halibut Baked with Olives, Lemons, and Fresh Basil is a snap to prepare and full of fresh flavors. And what would summer be without salads? Serve Black Mission Figs with Goat Cheese and Upland Cress to begin a dinner party, while the Magret of Duck and Wild Rice Salad or the Asian-Flavor Beef, Pepper, and Spinach Salad are meals in themselves. If your favorite part of the meal is dessert (like Anna!) you won't be disappointed. Chocolate Chunk Orange Cake is a sweet ending to any meal (or even a sweet breakfast) and is just as satisfying with a cup of midafternoon coffee. Rhubarb Blueberry Pie or a Peach Tart with Almond Topping and a Cookie Crust take advantage of the best of summer fruits. The Coconut Lemon Layer Cake is a showstopper, or you can opt for a simple dish of dead-ripe berries lavished with a dollop of Crème Fraîche. Put summer on your plate and enjoy everything the season has to offer. The Absolute Easiest Baby Food Cookbook for New Parents You can't keep up with the laundry. You can't fit into anything but yoga pants. You can't make your baby sleep through the night. But you can make easy, wholesome, and delicious food for your baby in minutes. Fortunately, the nutritional needs of babies are very simple. This accessible yet comprehensive book has new parents covered, with · Nutritional and developmental advice for ages 4 to 18 months · The latest information on which foods to introduce and when · Easy-to-follow instructions for a wide variety of first purées, flavorful and nutritious combination purées, and fast and healthy toddler meals · Sample meal plans for babies and toddlers Take comfort in knowing that when everything else is out of your control, you can still make the best food for your baby in 30 minutes or less.

The Big Book of Quick and Healthy Make Ahead Recipes. Easy to Cook, Prep, Store, Freeze: Packable Lunches, Grab and Go Breakfasts, Wholesome Dinners (120+ Recipes with Pics)

Extensively annotated bibliography and sourcebook

75+ Simple, Whole Foods Recipes for Gathering, Cooking, and Sharing: A Cookbook

Super Nourishing Meals to Batch Cook, Freeze and Eat on Demand

Meal Prepping for Weight Loss

Sheet Pan Suppers

Help Has Arrived - 120 Easy, Healthy Recipes

Half Homemade, Fully Delicious: An "In the Kitchen with David" Cookbook from QVC's Resident Foodie

From beloved Chicago restaurateur Stephanie Izard, named one of "10 Breakthrough Rock Star Chefs of 2016" by Rolling Stone, comes a cookbook with flavor and fun at the forefront, with more than 100 recipes and 100 photographs. Since becoming Top Chef's first female winner, Stephanie Izard opened three restaurants in Chicago, traveled around China, and became an Iron Chef. And now she's here to share her next adventure: a cookbook with recipes that hit all of the right salty, savory, tangy, and sweet notes. Her craveable, knockout food pairings--the ones her fans have been clamoring for--will surprise and delight any home cook: Banh Mi Burgers, Duck Breast with Brown Butter Kimichi, Roasted Shishito Peppers with Sesame Miso and Parmesan, and Sticky Sweet Potato Cake with Blueberry-Tomatillo Jam.

+0.5"> Cook Now. Eat Later. It's time to re-think how to use your freezer From ITV's Freezer Queen! Take the stress out of cooking with 120 delicious freezer-friendly recipes perfect for all the family. From pies and lasagnes to curries and cakes - Fill Your Freezer shows you how to create tasty dishes everyone will love with minimal effort. With easy-to-follow recipes, mouth-watering photographs and top tips on how to safely prep, freeze and defrost your meals, this cookbook is ideal for those looking to save money as well as time! Recipes include: · THAI CHICKEN AND COCONUT CURRY · 30-MINUTE MEATBALLS · SPICED RED LENTIL SOUP · FABULOUS FREEZER FISH PIE · SUPER-QUICK STICKY TOFFEE PUDDING and many more! The ultimate fuss-free cookbook, this indispensable freezer guide will make your life that little bit easier. This ebook was previously published under the title Freeze.

??Receive DOUBLE VALUE on this book. Now when you purchase the paperback version of this book you get the Kindle version FOR FREE?? Meal Prepping: The number one tool for a busy people seeking a healthy lifestyle! Save Time. Save Money. Lose Weight. Enjoy Healthy Meals Every Day With Minimal Effort. No more pitstops at those unhealthy restaurants on your way home from work. No more unhealthy take-out or stacks of pizza boxes. No more excuses. This book proves to you that healthy eating and weight loss does not have to require a lot of time or effort. It CAN be quick and painless with Meal Prepping! Not only will your bathroom scale thank you, but your wallet will too! This book teaches you everything you need to know to maximize your time in the kitchen so that you only have to cook a few times per week and you'll have delicious, and healthy meals for the whole family ready at any moment to last you through the week. This book is ideal for: People with a busy schedule People who want to lose weight People who want to improve their health People who want to free up more time in their week This book contains over 100 recipes that are: Delicious, healthy, and easy to prepare Prep-able: meaning you can make them ahead to enjoy later or to make several meals out of them Low in calories, high in vitamins and nutrients, and designed to help you shed pounds and reduce your waistline Complete with detailed nutrition facts, pictures of the food, detailed instructions on preparing the food, instructions on how to store the food and how to re-heat it. Borrowing from some of the world's healthiest diets, you will have no end of variety in recipes: Grab and Go Breakfast recipes like: Pumpkin Coconut Breakfast Bars Hearty Mediterranean Diet Recipes like: Pork Tenderloin with Mediterranean Quinoa Salad Healthy Make Ahead Dinners like: Maple Salmon Rice Bowls Low Carb Creations Like: Pad Thai Zoodle Bowls Packable Work Lunches Like: Greek Salad in a Mason Jar Healthy Vegetarian Temptations like: 5-Cheese Spinach Portobello Mushroom Caps Freezer Meals like: BBQ Meatloaf Unbelievable Healthy Desserts like: Sweet Potato Fudge Brownies +PLUS: Paleo Meals, Fresh and Healthy Asian Fusion Recipes, Vegan Meals, Easy Last Minute Side Dishes, Homemade Salad Dressings, Healthy Smoothies and So Much More!

Mary's favourite fuss-free recipes... In this brand new tie-in to her new BBC series, Mary Berry shares over 100 of her favourite dishes to share with the ones we love. Home cooking has never been more important, and every recipe has been created to bring families and friends together. Mouth watering brunch recipes like Brioche with Avocado, Spinach and Bacon will tempt anyone to the table, or indulgent Mac and Cheese with Smoked Haddock is perfect for colder evenings. As ever, Mary's puddings are unbeatable - try her Ultimate Chocolate Brownie, or an irresistible Sunday Lunch Crumble Cake. Featuring all the recipes from Mary's new series, plus many more fresh from Mary's kitchen, each recipe has been rigorously tested to make your cooking stress-free. What's more, every single dish is accompanied by a photograph of the finished food, so you know exactly what you can look forward to eating!

120 Restaurant-Quality Recipes You Can Easily Make at Home

Martha Stewart's Fruit Desserts

Delicious batch-cooking recipes for all the family

Make It Easy

The Shredded Chef

Comfort Classics, Freezer Food, 16-minute Meals, and Other Delicious Ways to Solve Supper!

From Baby's First Foods to Wholesome Family Meals: Over 120 Delicious Recipes for Clean Eating and Healthy Living

Are you cooking for yourself for the first time and going crazy in the process? Help has arrived! Say goodbye to a steady diet of fast food, frozen dinners, and Top Ramen. The best way to become a good cook is to actually start cooking! Healthy eating expert and top-selling cookbook author, Nancy N. Wilson, has over 60-years-experience cooking and testing recipes, which ensures that you are in good hands. She has put together a collection of over 120 delicious recipes especially for new cooks exactly like you. They are easy-to-prepare, made with familiar ingredients, and won't damage your pocketbook. Cooking for Yourself for the First Time is a practical, easy-to-follow cookbook tailored for young professionals or college students who want to learn how to cook healthy meals and snacks for themselves and friends. If you could only have one cookbook, this is the one! It is filled with the author's favorite easy recipes, plus a few elaborate ones for special occasions when you are willing to go big! Being on your own is fun, exciting, and maybe a little overwhelming. Everything has changed - except you still have to eat! Cooking may or may not be a problem, depending on how much you did at home when your mom or dad was around to help out if things went awry. On the other hand, if cooking were never your thing, it may be a bit more challenging. Never fear, you've got this! In Cooking for Yourself for the First Time you'll discover: 120 easy-to-follow recipes for all meals, plus snacks and desserts Tips to make your cooking experience more successful Healthy packed lunch suggestions to ensure a healthy diet all day long The number of servings and the calorie count for each recipe Recipe tips and variations to help you change things up occasionally BONUS: How to prepare the author's never-fail recipe for Thanksgiving Turkey and Dressing. The cookbook includes many of Wilson's family favorites - super easy and delicious recipes that will have you quickly cooking with confidence. Most are made 100% from scratch, which means you are in control of the ingredients - eliminating additives and extra sugars that are bad for your health. You will be able to cook delicious meals for yourself, your roommates, visiting family, a group of friends, or that special someone in your life. Buy TODAY Cooking for Yourself for the First Time It is the perfect cookbook to begin your life-long adventure in cooking and your "go-to" cookbook for many years to come. It is the only resource you'll need to learn to cook well - and enjoy it! Bon Appétit!

From the bestselling authors of the Trim Healthy Mama Plan and Trim Healthy Mama Cookbook, a new cookbook for the whole family! The Trim Healthy Mamas have helped hundreds of thousands of women lose weight and live healthier lives with their bestselling cookbook and eating plan and now they are ready to help the entire family! After experiencing incredible life transformations of their own, readers want to be able to help their families feel better and trim down, too. Trim Healthy Table is just the answer. It bursts with over 300 family friendly, delicious and trimming recipes, along with practical advice on how to healthfully nourish your family without going insane and chaining yourself to the kitchen. Bestselling authors and sisters Serene Allison and Pearl Barrett have 18 children between them and their two families have been thriving on the Trim Healthy Mama plan for years. Trim Healthy Table contains all their best tips, tricks and encouragement for families, whether large or small. Serene and Pearl shamelessly share cunning ways to get picky eaters gobbling down veggies and other healthy foods they usually detest. You will learn how to painlessly use whole, unprocessed foods, including blood-sugar friendly carbs, fats, proteins, fruits and vegetables to create meals even the fussiest kids (and husbands) will love. You'll also learn how one basic meal can make a whole family happy even with different nutritional needs. The quick and easy recipes include lots of one-pot dishes such as, skillet meals, slow cooker meals, electric pressure cooker meals, casserole and soups. With the recipes you can wake up to hearty breakfasts, prepare bars for on-the-go or try a creamy, quick-to-make smoothie, even Indulge yourself with the many trimming desserts...cake for breakfast is celebrated! And, if you're simply looking for single serve 5 - 10 minute meals, the Hangry Meal chapter has you covered. In addition to the hundreds of recipes, included is a Simple Start Guide to the Trim Healthy Plan which concisely explains how you can trim down by getting your blood sugar under control and how to, ever so gently, help other members in your family who may be struggling with weight issues. So, gather your family, bring them to the Trim Healthy Table... eat up... and trim down!

Presents recipes ranging in difficulty with the science and technology-minded cook in mind, providing the science behind cooking, the physiology of taste, and the techniques of molecular gastronomy.

A Year in 120 Recipes is the follow-up cookbook from the No 1 bestseller Jack Monroe. Jack Monroe's tasty and resourceful recipes from her well-loved blog have propelled her into the spotlight during the past year. Her first cookbook, A Girl Called Jack, was an immediate success, and confirmed her reputation as an energetic new culinary talent. In A Year in 120 Recipes, Jack gives us a full year of inspiring new recipes. Making the most of seasonal produce, yet with her trademark budget approach, Jack's second cookbook is just as creative and fresh as her first. With 120 recipes in full-colour photography, these include a substantial Baba Gosht, Burned Brown Sugar Meringues, Lazarus Pesto, and a moreish Peanut Sugar Butter Bread. Whether you're cooking for a summertime party, or a warming weekday meal, A Year in 120 Recipes gives us affordable recipes for every occasion. Jack was awarded the 2013 Fortnum and Mason Judges' Choice Award for the impact that her blog, A Girl Called Jack, has had. She is now a well-known campaigner against hunger and poverty in the UK, a journalist and weekly recipe columnist for the Guardian.

The Pioneer Woman Cooks - Dinnertime; Walmart Edition

It All Begins with Food

From Freezer to Table

Freeze

Taste of Home Freezer Pleasers Cookbook

Slice & Bake Cookies

Trim Healthy Mama's Trim Healthy Table

Slow Cooker Big Collection

Getting Your FREE Bonus Download this book, read it to the end and see "BONUS: Your FREE Gift" chapter after the conclusion. Slow Cooker Big Collection: Over 120 Delicious Recipes For Your Slow Cooker BOOK #1. Slow Cooker Cookbook: 30 Healthy and Easy To Prepare Slow Cooker Recipes The Slow Cooker Cookbook: 30 Healthy and Easy To Prepare Slow Cooker Recipes is designed with numerous delicious recipes. The slow cooker has numerous health benefits; therefore, people prefer them to cook their food. If you are a working lady or a busy mother, then this cookbook is really good for you because you can utilize your crock pot to provide healthy and fresh food to your family. The food cooked in the slow cooker on low setting may take 6 to 8 hours and it can absorb all juices in a better way to increase the nutritional value of the food. BOOK #2. Slow Cooker Cookbook: 30+ Healthy, Delicious And Easy To Prepare Crockpot Recipes The Slow Cooker Cookbook: 30 Healthy, Delicious and Easy to Prepare Crockpot Recipes is planned with various scrumptious formulas. Many people prefer to use crock pot because it provide various health benefits and heart smart diet too. The food cooked in the crock pot on low setting may take 6 to 8 hours and it can retain all juices in a better way to build the healthful estimation of the nourishment. If you are a working lady then this book is very helpful for you. Under the spell of its low heat, crock pots lean meats, whole grains, legumes, vegetables, and fruits transform into tasty meals. BOOK #3. Slow Cooker Freezer Meals: 20+ Easy and Delicious Make-Ahead Freezer Meals Are you tired of making meals every night of the week? Or maybe you're always having to stop and grab fast food for your family rather than making a homemade, healthy meal? Why not try prepping the ingredients ahead of time and freezing them? Then you can dump the ingredients into your slow cooker and turn it on before you go to work, and by the time you get home, you have a homemade, delicious meal for one or your entire family! BOOK #4. Make Ahead Freezer Meals Cookbook: Daily Clean Eating Recipes For Your Slow Cooker You can utilize your weekend to prepare healthy and nutritious food for your family to enjoy in the whole month. There is no need to make your job as an excuse because the freezer is a great blessing of the current era. The Make Ahead Freezer Meals Cookbook: Daily Clean Eating Recipes for Your Slow Cooker is a perfect book for you with slow cooker and freezer recipes. You can enjoy daily clean eating with the use of the recipes given in this book. You will get all the instructions to keep your food secure. Instead of consuming junk food in a hurry, you can take the advantage of freezer food. This cookbook will help you with life-changing ideas to decrease your grocery bills and save your time. You can give dynamic and healthy meals to your family by preparing them in advance during weekends. It has lots of health benefits too. BOOK #5. Instant Pot Cookbook: The Beginner's Guide With Over 25 Instant Pot Recipes The Instant Pot pressure cooker is an unbelievably multipurpose cooking appliance. This rapid and easy to use guidebook will show you how to make the best use of your instant pot cooker! This is an amazing guide and recipe book for the beginners. Instant pot cooker is somewhat similar to ordinary pressure cooker but as the name indicates it cooks food instantly as compared to the pressure cooker. This exciting book has 25 recipes of different types of foods including cake that will amaze you when you will try them using your instant pot cooker. Download your E book "Slow Cooker Big Collection: Over 120 Delicious Recipes For Your Slow Cooker" by scrolling up and clicking "Buy Now with 1-Click" button! Freezer cooking has never been so easy, fun, and totally delicious. From Freezer to Table is the ultimate guidebook for transforming the way your family cooks, eats, and freezes. The chapters are packed with freezer cooking basics, practical tips for Freezer Cooking Parties and Freezer Clubs, and plenty of motivation and tools to make freezer cooking second nature. With more than 75 simple, family-friendly recipes—all made from whole food ingredients—this book shows how you can stock your freezer with favorites, like Mixed Berry Oat Scones, Parmesan and Herb Chicken Tenders, and slow-cooker Killer Carnitas. Prepare to reclaim your kitchen from processed foods, all while saving your wallet, your waistline, and your time! With a freezer full of the easy dishes in this book, you can enjoy tasty, stress-free meals around the table with those you love, even on your busiest days. 120 everyday, restaurant-quality recipes that you can make in your slow cooker or Crock-Pot at home. Everyone loves restaurant-quality meals, but not everyone loves the cost. What if you could make restaurant-quality meals in your slow cooker at home, and at a fraction of the cost of the restaurants? The Stay at Home

Chef Slow Cooker Cookbook features 120 incredible recipes that are simple, satisfying, and much less expensive to make than if you were eating them in a restaurant. Rachel Farnsworth (The Stay at Home Chef) creates simple, satisfying recipes that will appeal to anyone who is short on time but still wants to enjoy delicious meals at home. Every recipe in The Stay at Home Chef Slow Cooker Cookbook uses every day ingredients and features simple instructions. Slow cooking is one of the easiest and most budget-friendly ways to cook, and the Stay at Home Chef will show you how to do it right! Here's what you'll find inside:

-Amazing recipes for breakfasts, sides, soups and stews, sandwiches, dips and snacks, and desserts, as well as entrée recipes for beef, chicken, pork, and pasta, grains, and beans -Simple tips for using your slow cooker, storing your meals safely, and troubleshooting common slow cooking problems -Loads of variations that will enable you to mix and match recipes to suit your family's tastes -Helpful advice for making the most of your recipes and ensuring they come out of your slow cooker perfectly cooked and just in time for dinner

If you want to know how to build muscle and burn fat by eating healthy, delicious meals that are easy to cook and easy on your wallet, then you want to read this book.Do you lack confidence in the kitchen and think that you just can't cook great food?Are you not sure of how to prepare food that is not only delicious and healthy but also effective in helping you build muscle and lose fat?Are you afraid that cooking nutritious, restaurant-quality meals is too time-consuming and expensive?If you answered "yes" to any of those questions, don't worry--you're not alone. And this book is the answer: With it, you can cook fast, healthy, and tasty meals every day (and on a reasonable budget) that will help you build muscle or lose weight, regardless of your current skills.The Shredded Chef is more than just a bunch of recipes, though. It's going to teach you the true scientific basics of gaining muscle and losing fat, because bad diet advice is an epidemic these days.In this book, you're going to learn how to eat right without having to obsess over every calorie. These 9 scientifically proven rules for eating are the foundation of every great physique, and they have nothing to do with following weird diets or depriving yourself of everything that tastes good.And the recipes themselves? In this book you'll find 114 healthy, flavorful recipes specifically designed for athletes that want to build muscle or lose fat. Regardless of your fitness goals, this book has got you covered.Here's a "sneak peek" of the recipes you'll find inside:18 fast, delicious breakfast recipes like Peanut Butter Power Oatmeal, French Muscle Toast, High-Protein Banana Oatcakes, Lean and Mean Zucchini Hash Brown, Macho Mexican Scramble and more. Whether you're trying to burn fat or build muscle, you'll find recipes that will help you get there. 18 mouthwatering chicken dishes like Chicken Stroganoff, Tasty Thai Chicken, Jerk Chicken Stir Fry, Honey-Garlic Chicken, and more. Forget boring chicken dishes, even when cutting!14 tasty beef recipes like Low-Fat Russian Beef Stroganoff, Lean Bison Burgers, Vietnamese Beef Noodles, Meathead Meatballs, and more. Enjoy beef like never before with these creative recipes and you'll even find low-calorie beef dishes designed for losing weight!10 savory fish and seafood recipes like Turkey Bacon Wrapped Scallops, Provencal Baked Halibut, Salmon Burgers, Tasty Tuna Melt, and more. Never again settle for flavorless, unappetizing fish and seafood--these recipes will have you singing praises for the sea!7 hearty, healthy pasta recipes like Chicken Pesto Pasta, Asparagus & Goat Cheese Pasta, Classic Pasta Bolognese, Beef Lasagna, Chicken Fettuccine with Mushrooms, and more. Each of the pasta dishes are high in protein, making them great muscle-building treats. 14 awesome side dishes like Wasabi Mashed Potatoes, Sweet Potato Fries, Hot 'n Healthy Brown Rice, Zucchini Risotto, Couscous Salad, and more. You're going to love mixing and matching these side dishes with the entrees and discovering your favorite combinations! 5 delectable desserts like Key Lime Pie, Peach Cobbler, Chocolate Protein Mousse, Banana Cream Pie, and more. These sugar-free desserts will satisfy your sweet tooth without the calorie overload!And more! (I haven't even mentioned the recipes for pork, salads, protein shakes, protein bars, and snacks...)SPECIAL BONUS FOR READERS!With this book you'll also get a free 31-page bonus report from the author called "Muscle Meals: How to Use Nutrition to Maximize Your Muscle and Torch Your Fat." In this bonus report, you'll learn the truth about "good" and "bad" carbs and exactly which you should eat and which you should avoid, and 5 snacks that are delicious, easy to make, and that can help you build muscle and lose fat.Scroll up and click the "Buy" button now to learn how to cook nutritious, delicious meals that make building muscle and burning fat easy!

The Complete Idiot's Guide to Easy Freezer Meals

How to Freeze Like a Chef with 100 Make-Ahead Recipes [A Cookbook]

Create Your Own Frozen Entrées, and Dinner's Just a "Thaw" Away

Over 120 Delicious Recipes for Your Slow Cooker: (Slow Cooker Cookbook, Slow Cooker Recipes)

A Year in 120 Recipes

Fast and Fresh Baby Food Cookbook

120 Simple Crock Pot Recipes For Superb Healthy Eating

It's Always Freezer Season

From Leah Garrad-Cole, founder of the prominent Love Child Organics brand of baby and children's foods, comes an all-occasions first book of recipes and parent-tested advice on how to feed your children wholesome and delicious foods that the entire family will enjoy. It All Begins With Food. That's the Love Child Organics motto, a philosophy that was born of the desire to provide delicious and nutritious foods for babies and children and to encourage a lifelong love of healthy eating. Leah Garrad-Cole's cookbook expands on this mission, providing simple-to-make, healthy recipes for everything from baby foods to baked goods, and finger foods to family meals. You'll find inspiration for preparing the everyday essentials--breakfast, lunch, and dinner--and innovative ways to create healthier versions of processed foods and celebratory treats for special occasions, as well as tips on stocking your pantry so you're ready for anything. Leah's own experiences as a mother and special education teacher have taught her how and what kids like to eat best. With an unwavering focus on replacing ingredients that have little nutritional value with ones that are nutritionally dense, the book includes a range of delicious recipes, from Cheesy Veggie Mash, Roasted Sweet Potato Fries, Mini Baked Frittatas, and Chunky Chicken Noodle and Superfood Soup, to Overnight Strawberry Cocoa Oatmeal, Omega Monkey Milkshake, and Raspberry Vanilla Heart Cookies. Leah also provides recipes for supermarket favorites, like Cheesy Little Crackers, allowing families to consume homemade versions of everyday staples without having to spend too much time in the kitchen. Her adaptable, easy-going recipes and tips will be invaluable to anyone with young children. Packed with vibrant photography, up-to-date information, and practical advice on how to encourage healthy family eating, this book will quickly become a go-to guide for cooking with love: of food and family.

It's the one-pot meal reinvented, and what is sure to become every busy cook's new favorite way of getting dinner on the table. It's Sheet Pan Suppers--a breakthrough full-color cookbook with more than 120 recipes for complete meals, snacks, brunch, and even dessert, that require nothing more than a sheet pan, your oven, and Molly Gilbert's inspired approach. The virtue of cooking on a sheet pan is two-fold. First there's the convenience of cooking everything together and having just one pan to clean up. Then there's the cooking method--roasting, baking, or broiling--three techniques that intensify flavors; in other words, food tastes better when cooked on a sheet pan (move over, slow cooker). But the real genius here is Molly Gilbert's fresh, sophisticated approach. There are easy dinners for weeknight meals--Chicken Legs with Fennel and Orange; Soy-Mustard Salmon and Broccoli; Roasted Pork Tenderloin with Squash, Apples, and Onions.

Special occasion meals--Rack of Lamb with Herby Bread Crumbs and Buttered Carrots; Asparagus and Black Cod in Parchment. Meatless meals--Israeli Couscous-Stuffed Peppers. Plus surprise extras, including in-a-snap party snacks--Baked Brie and Strawberries, Corn and Crab Cakes with Yogurt Aioli; quick brunch dishes like Greens and Eggs and Ham, and Baked Apricot French Toast; and, of course, dessert--Stone Fruit Slab Pie, Halloween Candy S'mores. Maximum ease, minimal cleanup, and mouthwatering recipes. In other words, a revelation that will change the way we cook.

Do you dream of having delicious, nutritious meals to hand on those lazy days or extremely busy weeks? Then Cook, Freeze, Eat, Repeat is for you. It offers the perfect solution, providing brilliantly healthy and nourishing batch cook recipes that will fill your freezer and can be enjoyed as if fresh at little to no notice. With smart meal-prep solutions, ByRuby have developed the very best ways to get the most out of your food when it is frozen, and they will offer practical tips, hacks and suggestions to ensure freezer cooking is fool-proof for everyone. With instructions on how best to defrost, reheat or cook direct from the freezer, this is convenient cooking that will enable the whole family to eat well when they have little time to spare. Even with limited cooking ability, by making big batches of delicious food and filling your freezer, you can have healthy meals every single day of the week, without any of the usual stress.

Receive DOUBLE VALUE on this book. Now when you purchase the paperback version of this book you get the Kindle version FOR FREE Meal Prepping: The number one tool for a busy people seeking a healthy lifestyle! Save Time. Save Money. Lose Weight. Enjoy Healthy Meals Every Day With Minimal Effort. No more pitstops at those unhealthy restaurants on your way home from work. No more unhealthy take-out or stacks of pizza boxes. No more excuses. This book proves to you that healthy eating and weight loss does not have to require a lot of time or effort. It CAN be quick and painless with Meal Prepping! Not only will your bathroom scale thank you, but your wallet will too! This book teaches you everything you need to know to maximize your time in the kitchen so that you only have to cook a few times per week and you'll have delicious, and healthy meals for the whole family ready at any moment to last you through the week. This book is ideal for: People with a busy schedule People who want to lose weight People who want to improve their health People who want to free up more time in their week This book contains over 100 recipes that are: Delicious, healthy, and easy to prepare Prep-able: meaning you can make them ahead to enjoy later or to make several meals out of them Low in calories, high in vitamins and nutrients, and designed to help you shed pounds and reduce your waistline Complete with detailed nutrition facts, pictures of the food, detailed instructions on preparing the food, instructions on how to store the food and how to re-heat it. Borrowing from some of the world's healthiest diets, you will have no end of variety in recipes: Grab and Go Breakfast recipes like: Pumpkin Coconut Breakfast Bars Hearty Mediterranean Diet Recipes like: Pork Tenderloin with Mediterranean Quinoa Salad Healthy Make Ahead Dinners like: Maple Salmon Rice Bowls Low Carb Creations Like: Pad Thai Zoodle Bowls Packable Work Lunches Like: Greek Salad in a Mason Jar Healthy Vegetarian Temptations like: 5-Cheese Spinach Portobello Mushroom Caps Freezer Meals like: BBQ Meatloaf Unbelievable Healthy Desserts like: Sweet Potato Fudge Brownies +PLUS: Paleo Meals, Fresh and Healthy Asian Fusion Recipes, Vegan Meals, Easy Last Minute Side Dishes, Homemade Salad Dressings, Healthy Smoothies and So Much More!

120 Wholesome Homemade Recipes Made Easy

120 Favorite Recipes for Tasty Good Times: A Cookbook

Gather & Graze

120 Mix-and-Match Recipes to Cook from Scratch--with Smart Store-Bought Shortcuts When You Need Them

With 120 Delicious Recipes and Fantastic New Ways to Use Your Freezer and Make Life Just That Bit Easier

120 Shortcut Recipes for Dinners, Desserts, and More

120 Delicious New Fuss-free Recipes

Simply Scratch

The 343 dishes in Freezer Pleasers help today's family cooks spend less time in the kitchen, save money, and still serve homemade foods. From entrees and sides to snacks and desserts, you'll learn how to stock up the freezer so that something delicious is always on hand. This handy cookbook is divided into four easy sections: * "Now-and-Later" recipes explain how to make a double batch. Serve a casserole tonight and freeze one for later. * "Made-for-Later" dishes are those that come together easily and can be stored in the freezer for future needs. What a great way to take advantage of sales at the grocery store! * "Single Servings" are dinners and treats that are stored in single-serving portions. They're perfect for after-school snacking, late-night meals, and more. * "Creative Leftovers" help cut back on grocery bills. Store last night's extra food in the freezer, and then turn it into a fantastic new dish with the addition of a few kitchen staples. In addition, it provides: * Dozens of tips to help readers freeze foods and understand safe freezer storage practices. * Hundreds of full-color photos. * Great recipes, nearly all of which are submitted by home cooks. * The guarantee that every recipe was tested in the kitchens of Taste of Home, the world's #1 cooking magazine REVIEW

Enjoy Healthy, Affordable And Convenient Meals With Your Crockpot Everyday! For the average American who works more than 40 hours a week, the Crockpot is a welcome development. It is inexpensive, versatile, easy to operate and extremely convenient. This Crockpot cookbook contains easy- to-follow instructions on how to cook healthy, delicious and irresistible meals with your versatile Crockpot that can meet multiple cooking needs such as stewing, poaching, braising, roasting and baking. Get ready to expend minimal effort to prepare a wide range of simple yet healthy meals! From seafood, soups and stews, pork, beef, vegetables and vegetarian meals, to breakfasts, appetizers, side dishes and desserts, there is no end to what you can prepare, and they are all covered in this great book! There are also nutritional information so you can observe the fat, carbs, protein, sugar, and sodium in your meals. People who enjoy home cooked meals but run tight schedules will definitely love the mouth-watering recipes listed here. It's also great for beginning cooks as well. Here Is A Preview Of These Recipes... Nutmeg-Stuffed Pumpkin Bread Maple-Hazelnut Apple Oatmeal Crockpot Cherry Pie Oats Vegetarian White Chili In The Crockpot Spicy Mexican Chicken Mole Crockpot Beef With Root Veggies Crockpot Cuban Picadillo Pulled Pork With Barbecue Sauce In Bourbon-Peach Veggie-Rich Pinto Bean Sloppy Joes Savory Shrimp Newburg Crockpot Spicy Citrus Fish Slow Cooker Little Hot Appetizer Lemon-Spiced Snacker Mix Tiramisu Bread Dessert Crockpot Brownie Pudding Cake And just so much, so much more! Be reminded that there are 120 healthy and tasty recipes for you to try all through this year. 120! You will have enough time to do the things that you love and still have a sumptuous meal waiting for you. So what're you waiting for? Enjoy the extra time this style of cooking will afford you.

Download your copy today!

"From the popular blogger behind Simply Scratch comes a debut cookbook showing how to home-cook absolutely everything from scratch. For Laurie McNamara, growing up on a farm in the country had major perks: her mother cooked with vegetables from the family garden, they collected fresh eggs from the chicken coop, and absolutely everything--from ketchup to casseroles--was made 100 percent from scratch. When she moved away from home, though, McNamara was too busy working full-time and raising two kids to prepare from-scratch meals. Like most Americans, she relied on boxed brownie mix, canned soup, bottled dressings, and frozen dinners to make home cooking quicker and cheaper. But she soon learned that these so-called shortcuts were in fact both more expensive and light-years less healthy than simply making everything herself. Eventually, she'd had enough and vowed to remake her kitchen into a from-scratch kitchen. Now, four years later, McNamara has helped hundreds of thousands of home cooks prepare from-scratch meals with whole food ingredients through her blog, Simply Scratch. McNamara's highly anticipated debut cookbook, Simply Scratch, takes her home-cooking know-how to the nation, with 120 wholesome, mouthwatering recipes along with stunning photography, entertaining anecdotes, and personal musings. This book offers easy recipes for delectable concoctions such as Buckwheat Pancakes and Creamy Roasted Tomato Soup. Simply Scratch will be the must-have bible to cooking beyond the box and can. Featuring everyday ingredients, a down-to-earth approach, and family recipes, Simply Scratch proves cooking from scratch can be affordable, simple, fun, and--of course--absolutely delicious"--

The Best Ice Cream Cookbook

120 Recipes for Simple, Surprising, Hands-Off Meals Straight from the Oven

History of Soy Ice Cream and Other Non-Dairy Frozen Desserts (1899-2013)

The Big Book of Quick & Healthy Make Ahead Recipes. Easy to Cook, Prep, Store, Freeze: Packable Lunches, Grab & Go Breakfasts, Wholesome Dinners (120+ Recipes with Pics)