

Slow Cooker Recipes 1200 Best Slow Cooker Recipes Slow Cooker Cookbook Slow Cooking Crock Pot Crockpot Electric Pressure Cooker Instant Pot Vegan Paleo Dinner Breakfast Healthy Meals

The debut cookbook from the Saveur blog award-winning Internet expert on making eating cheap dependably delicious As a college grad during the recent great recession, Beth Moncel found herself, like so many others, broke. Unwilling to sacrifice eating healthy and well—and armed with a degree in nutritional science—Beth began tracking her costs with obsessive precision, and soon cut her grocery bill in half. Eager to share her tips and recipes, she launched her blog, Budget Bytes. Soon the blog received millions of readers clamoring for more. Beth's eagerly awaited cookbook proves cutting back on cost does not mean cutting back on taste. Budget Bytes has more than 100 simple, healthy, and delicious recipes, including Greek Steak Tacos, Coconut Chicken Curry, Chorizo Sweet Potato Enchilada, and Teriyaki Salmon with Sriracha Mayonnaise, to name a few. It also contains expert principles for saving in the kitchen—including how to combine inexpensive ingredients with expensive to ensure that you can still have that steak you're craving, and information to help anyone get acquainted with his or her kitchen and get maximum use out of the freezer. Whether you're urban or rural, vegan or paleo, Budget Bytes is guaranteed to delight both the palate and the pocketbook.

The tantalizing scent of warm cupcakes wraps you in nostalgia, transporting you to the coziness of your childhood kitchen. Now, in a modern twist that's sure to satisfy even the most discerning sweet tooth, the treats of your youth will once again tempt your taste buds as you embrace the cupcake craze in your own kitchen cupcakery. Popular food writer and photographer Lizzy Early taps into America's love affair with then ever-ending flavor combinations of this tasty treat—from the comforting classics of vanilla, German chocolate, and carrot cake to the fanciful flavors of maple and bacon, churro, and root beer float. Complete with delectable photographs and handy hints for the cupcake novice, Your Cup of Cake is your ultimate guide to America's favorite gourmet goodies.

Ninja Foodi Cookbooks with Pictures of Recipes. 1200-Day Easy & Delicious Recipes for Beginners and Advanced Users. With Ninja Foodi multipurpose cooker you can pressure cook, slow cook, the air crisp, bake, and dehydrate all at once place. That is the feature that has made Ninja Foodi a much-wanted kitchen device of the day. When there is Ninja Foodi, you don't need to use other broilers or ovens for broiling; this one vessel device also allows broiling through this mode. In The latest Ninja Foodi Cookbook for Beginners 2021, we shall discover the various ways this Ninja Foodi can be deemed perfect for cooking a variety of healthy meals. The Cookbook presents ? carefully hank-picked easy and delicious recipes that you can cook in your Foodi Multi-Cooker! Everything you need to get started is right here inside this cookbook. This cookbook will teach you: ? Features of a Ninja Foodi ? Tips to Using the Ninja Foodi ? Delicious Meals the Whole Family will Love. ? Troubleshooting ? Detailed Ingredient Lists and Precise Cooking Times for Each Dish ? Amazing Breakfast Recipes ? Refreshing Chicken and Poultry Recipes ? Juicy Beef, Lamb and Pork Recipes ? Crispy Fish and Seafood Recipes ? Healthy Vegetarian Recipes ? Surprised Desserts Recipes ? And more And just in case you are wondering, with this amazing device, you won't only be limited to simple pressure cooker dishes! The versatility of this appliance will allow you to create anything from soups, stews, chili's to breakfast and desserts! Your imagination is the only limitation here. For new beginners though, the barrage of functionalities might seem a little bit confusing at first, but rest assured, the appliance is very easy to use. All you need is a little understanding of what each function button does, and you are good to go. Dive into the recipes, and let's get the kitchen worked! Start your Ninja Foodi journey today!

'There is a time and a place for all types of cooking, but it was the process of slow cooking that really got my creative juices flowing and reinvigorated my passion for food. Since the day I started to cook, it wasn't just the end result that I loved, it was the process. The chopping, stirring, simmering and tasting along the way, makes the experience...I believe that cooking food slowly is the ideal method for transforming basic ingredients into something very special.' - Dean Edwards Cook Slow features 90 delicious slow cooker recipes, all with conventional oven options, which will make you fall back in love with food again. Dean's fresh approach allows you to fit the enjoyment of planning, preparing and creating a meal into a busy life. Enjoy family favourites such as Three cheese mac with chorizo crumb, Sticky cherry cola baby-back ribs and Slow cooker vegetable lasagne or try something new with Breakfast shakshuka, Pork belly bahn mi or Smoky ox cheek chilli nachos.

Lower Stress * Improve Gut Health * Decrease Inflammation

100+ Fast, Flavorful Meals

The Whole30 Slow Cooker

365 Days of Slow Cooking

Scaled Recipes, No-Waste Solutions, and Time-Saving Tips

Diabetes Slow Cooker Cookbook

The Latest Ninja Foodi Cookbook for Beginners 2021

Cook it fast or cook it slow: 150 flexible, flavorful Instant Pot and multicooker recipes designed for your schedule, from the James Beard Award-winning team at Milk Street. Instant Pots and other

multicookers can transform your routine, turning day-long simmers and braises into quick dishes that are achievable even on a busy weeknight. But did you know that the same pot is also a top-notch slow cooker, delivering make-ahead flexibility? Milk Street Fast and Slow shows you how to make the most of your multicooker's unique capabilities with a host of one-pot recipes that show how to prepare the same dish two ways. For the quickest meals, use the pressure cooker setting to cut down on cooking time. And if you prefer the flexibility of a slow cooker, you can start your cooking hours ahead. Tantalize your taste buds and change the way you cook with this mouthwatering menu: Vegetables shine on center stage in dozens of hearty vegetarian mains and sides like Potato and Green Pea Curry and Eggplant, Tomato, and Chickpea Tagine. From Risotto with Sausage and Arugula to steel-cut oats and polenta, get slow-cooking grains on the table fast -- no standing and stirring required. Beans cooked from scratch now join the weeknight lineup. Skip the overnight soak and load up on flavor in dishes like Black Beans with Bacon and Tequila. One-pot pastas mean more flavor and less cleanup. Cook Lemony Orzo with Chicken and Arugula right in the sauce -- no boiling, no draining, no problem. Cook chicken with a new world of flavor, from Chicken in Green Mole to Chicken Soup with Bok Choy and Ginger. Transform tough cuts of pork into everyday ingredients -- from Filipino Pork Shoulder Adobo and Hoisin-Glazed Baby Back Ribs to Carnitas with Pickled Red Onions. Make beef affordable by coaxing cheap (but flavorful) cuts to tenderness. Even all-day pot roasts and Short Rib Ragu become Tuesday night-friendly with little hands-on effort. These dishes take advantage of the Milk Street approach to cooking: fresh flavor combinations and innovative techniques from around the world. In these pages, you'll find a compelling new approach to pressure cooking and slow cooking every day. Praise for Christopher Kimball's Milk Street: "Kimball is nothing if not an obsessive tester, so every recipe has an implicit guarantee . . . Scanning the streamlined but explicit instructions, you think: easy, quick, works, boom." -- The Atlantic

Easy baby and toddler food recipes—from the series that has sold more than 11 million copies! You want your baby to have the very best nutrition, and to enjoy the foods she's eating! But you also don't have endless time to spend in the kitchen. Now you can prepare baby food in your slow cooker or Instant Pot! You can trust these recipes because they are— Collected from some of America's best home cooks Tested in real-life settings Carefully selected from thousands of recipes Throw the easy-to-find ingredients in your slow cooker or Instant Pot, press start, and then get back to spending precious time with your little one. Find recipes such as: Slow-Cooked Cinnamon Apples Carrots and Apricots Spiced Butternut Squash Chicken and Veggies Sweet Potatoes and Chick Peas And many more! Give your baby what he wants and needs, without a lot of fuss.

Diabetes-friendly recipes that practically cook themselves Eating right to manage diabetes takes some planning--but with the power of a slow cooker, it's easier than ever. The Diabetes Slow Cooker Cookbook is packed with recipes and guidance that show you how to create balanced, tasty meals that can cook all day with minimal supervision from you. Now you can get the wholesome and nourishing nutrients you need without spending hours in the kitchen. A slow-cooking introduction--Learn how these delicious slow cooker recipes are tailored to meet the nutritional needs of diabetics, so you can feel good about eating them. Full of flavor--Say goodbye to bland and boring--this book helps you cook up healthier versions of the comfort foods you love and discover fresh new flavors. Stay on track--Find easy instructions, clear portion sizes, and full nutritional calculations to help you meet your health goals. Create simple, hands-off meals that fit perfectly into your diet with the Diabetes Slow Cooker Cookbook.

Test cooks share their favorite low-effort, high-reward complete weeknight dinners, most ready in an hour or less. Imagine surveying your pantry or fridge and realizing you already have every ingredient you need to make any number of fast, flavor-packed meals. Sounds like a dream? These back-pocket dinners make it a reality, with recipes that transform foods such as a rotisserie chicken, a baguette, hummus, or quinoa into full meals using just five ingredients (plus salt, pepper, and fat) that require little in the way of planning. What these recipes lack in ingredients, they more than make up for in flavor and creativity. We use simple techniques to our advantage to coax the maximum amount of oomph out of each component: Turn rotisserie chicken into a cheesy, melty tart with frozen spinach, Brie, and store-bought crust Shape lemony meatballs from ground chicken and quinoa--given a flavor boost from garlicky hummus that doubles as the base for a sauce Get resourceful with our Grilled Tofu with Charred Broccoli, Peanut Sauce, and Crispy Shallots, repurposing the often drained-away shallot frying oil to coat the broccoli before grilling for an added layer of savoriness With each recipe, a test cook's commentary gives an inside peek into the recipe creation process, whether offering a tip for using a high-impact ingredient like red curry paste or oil-packed sun-dried tomatoes (we help you compile a treasure trove of useful flavor bombs) or an imaginative technique (such as mincing carrot tops for a garnish). These recipes and tips will have you looking at your pantry with fresh eyes.

550 Slow Cooker Favorites—to Include Everyone

150 TOTALLY COMPLIANT Prep-And-Go Recipes to Help You Succeed with the WHOLE30 and Beyond

Healthy Slow Cooker Cookbook for Two

The Complete Slow Cooker

Simple Dinners for Every Day (A Cookbook)

Fix-It and Forget-It Lightly Revised & Updated

Cook Slow

Weeknights mean busy schedules but your slow cooker is here to help! Meal-by-meal cooks have continued to come up with new and creative ways to slow-cook and slow-bake in this timeless kitchen helper. We love that you can prepare an entire menu from drinks, appetizers, soups, sides, mains and desserts! With delicious soups, stews and sides, you can feed your family a hearty snack or quick dinner with zucchini Parmesan or Slow-Cooker Hearty Pork Stew. Let's not forget how easy it is to get a wholesome meal on the table with worry-free recipes like French-Country Chicken, Savory Merlot Pot Roast and Cheddar Cheese Strata. Top off dinner with amazing desserts like Apple-Peanut Crumble and Chocolate Pudding Cake. Surprise! We added a special chapter with some of those new and fun ways to make recipes in the slow-cooker like Chocolate Peanut Butter Drops, Cinnamon Rolls, Apple-cinnamon bread in jars and Meatless Stuffed Peppers! With these simple and delicious recipes to show your slow-cooker some love, you'll be guaranteed it'll love you back.

"The creators of the popular website The Modern Proper show home cooks how to reinvent what proper means and be smarter with their time in the kitchen to create dinner that everyone will love."--Provided by publisher.

Tasty slow cooker meals are a cinch with Betty Crocker! A slow cooker makes it easy to get family meals on the table fast—just get everything started before you leave for the day, then come home to a fully cooked dinner! Inside, you'll find over 20 proven slow cooker recipes for comforting soups, stews and main dishes, including zesty international options and healthy vegetarian choices. For more great ideas visit bettycrocker.com

"Fed & Fit offers meal preparation guides and incorporates practical application tools that are centered around the 'Pillars' to ensure complete success and make transitioning to a healthy lifestyle a positive and rewarding experience. Fed & Fit also features expert techniques and fitness recommendations from New York Times Bestselling author and fitness coach Juli Bauer, "--

Slow Cooking for Two: A Slow Cooker Cookbook with 101 Slow Cooker Recipes Designed for Two People

Food for Humans

From Appetizers to Desserts - 400 Must-Have Recipes That Cook While You Play (or Work)

Over 100 Easy, Delicious Recipes to Slash Your Grocery Bill in Half: A Cookbook

The Mediterranean Slow Cooker Cookbook

Nom Nom Paleo

Although eating a paleo diet (no gluten, grains, dairy, or legumes) has proven to be highly effective in shedding unwanted weight and improving overall health, many find preparing and cooking real-food meals on a daily basis difficult to manage. Let's face it, prepping and cooking meals, as well as cleaning multiple pots and pans, can take a lot of time from your already hectic schedule. Not to mention the difficulties in making healthy food taste delicious. Enter the slow cooker, an easy-to-use device that allows you to enjoy a wonderful, home-cooked meal without slaving for hours in the kitchen. In Paleo Slow Cooking, Chrissy Gower shows you that cooking real food using a variety of vegetables, clean cuts of meat, and healthy fats does not have to be a complicated, boring, or time-consuming endeavor. In this real-food-made-easy guide, Gower teaches you how to prepare full-course paleo/primal entrees, soups, stews, breakfast dishes, and desserts. To make every meal more enjoyable, Gower also includes several quick and easy side dishes to go with your slow cooker meals. Paleo Slow Cooking is sure to win the hearts of every time-crunched individual or family that yearns to eat a healthier diet. Eating paleo has never been so easy or tasted so good!

Create healthy meals scaled for two people with no pre-cooking or processed foods. Most recipes have fewer than 15 minutes of prep time.

The Complete Slow Cooker is America's Test Kitchen's definitive guide to how to cook using a slow cooker. It builds on the success the test kitchen has had from years of testing and retesting slow cooker recipes and pushing the limits of what a slow cooker can do. Packed with 450 recipes, this blockbuster collection is for both new and experienced slow cooker cooks. The Complete Slow Cooker is a comprehensive collection of recipes for everything from Appetizers to Desserts. The 450 recipes include the stellar must-have recipes from our previous books as well as 80 all-new recipes. They cover an amazing range of food, from the expected, pasta sauce and beef stew, to the unexpected, wheat berry salad and crème brûlée. This new cookbook continues to raise the bar for slow cooker food with sophisticated foolproof recipes as only America's Test Kitchen can provide. ATK's test cooks continue to develop recipes that explore new ground; exciting new recipes include tuna braised in olive oil, brown bread, and granola.

From breakfast to dessert, these recipes are perfect for busy moms who want something that's quick and wholesome. Contains tips on how to prepare ahead and save time.

The Pioneer Woman Cooks

Weeknight Slow Cooker

Light on Calories, Big on Flavor

The French Slow Cooker

The Magical Slow Cooker

100 Healthy Recipes

Recipes for Balanced Meals and Healthy Living

Despite our best intentions, there are days when we all feel like abandoning the diet and succumbing to our cravings; but eating the food that you love does not have to mean eating unhealthily. In

this book, author of the celebrated healthy eating blog Hungry Healthy Happy, Danni Martin, shows us that, with a few small changes, we can still enjoy all of our favourite foods, whilst nourishing our bodies with a nutritionally balanced diet. Featuring over 100 recipes, from protein-packed breakfasts to hearty main courses and delicious desserts, there are dishes for every appetite and occasion; including everything from light, summery salads through to takeaway favourites such as burgers, kebabs and curries. The ethos of Danni's recipes allows us to rediscover our love for all of our favourite foods, reinvented as more nutritious and wholesome versions of themselves. Transform your relationship with food and eat the Hungry Healthy Happy way today.

The classic slow cooker cookbook for diabetics—with nearly 600,000 copies sold—now available in a larger format. Millions of home cooks have fallen in love with the Fix-It and Forget-It cookbooks since the first title was released more than a dozen years ago. Now, these same beloved cookbooks are available in a larger format, making the recipes easier than ever to follow! With diabetes threatening so many of us, a cookbook with reliable recipes is a must-have slow cooker resource. Fix-It and Forget-It cookbook maven, Phyllis Good, has teamed with the American Diabetes Association to provide complete Exchange Values and Basic Nutritional Values for each recipe. You can use these tasty and trusted recipes to plan your meals safely. In addition to the Cookbook's scrumptious recipes from home cooks, the ADA has brought these new and helpful features to the book: A Week of Menus, using recipes from the Cookbook—these show how to use a daily meal plan and stay within your calorie limit Clear Tips for planning meals and menus for those with diabetes Visual Clues for learning Portion Control, plus information about how many servings of the various food groups to eat each day Answers to Frequently Asked Questions that are easy to understand, absorb, and live by

For many, cooking can be a daunting endeavour. Recipes seem complicated, techniques seem out of reach and the nearest drive-thru is always the easier option, especially at the end of a long day A slow cooker recipe, however, takes the fuss out of the kitchen with minimal cooking required and few techniques to master. You control the ingredients to an extent, making the dishes healthy and personalized. The technique is simply pushing a button. If this sounds like the type of cooking you can get behind, then The Complete Slow Cooker Cookbook Simple Recipes, Extraordinary Results is the book you have been waiting for. Inside you will find that each recipe in this book embraces the idea of slow cooker simplicity married with delicious and classic flavors! The result is a home cooked meal that cooks itself. Read on to learn how to cook meat and meatless dishes, savory snacks and scrumptious desserts, even drinks and stocks. The convenient yet authentic experience of a slow cooker makes mealtime all the more enjoyable Inside you will find recipes like: Apple French Toast Cinnamon Rolls Chocolate Raspberry French Toast Chai-Spiced Monkey Bread Orange Sweet Rolls Tangy Smokies Buffalo Chicken Dip Candied Pecans Corn and Jalapeno Dip Beef Pot Roast with Vegetables White Bean Chicken Chili Sausage and Kale Soup Lemon Herb Chicken Moroccan-Spiced Lamb Teriyaki Tofu Southwestern Chowder Chickpea Tagine Lo Mein Fajita Veggies And more...

NEW YORK TIMES BESTSELLER Create easy and delicious meals for two with Slow Cooking for Two. If you're short on time, few in numbers, and craving the comfort of a home-cooked meal, Slow Cooking for Two is here to save the day. Slow Cooking for Two offers 101 easy recipes meant for just two people, including soups, stews, casseroles, desserts, and more. Slow Cooking for Two will save you time and money with simple and delicious meals that are flavorful without requiring hours of preparation. Slow Cooking for Two will give you all the tools you need to start enjoying slow cooking for two people, with: 101 easy slow cooker recipes specifically designed for 1½ and 2-quart slow cookers Comforting Slow Cooking for Two recipes, including Minestrone Soup, Beef Bourguignon, Chicken Pot Pie, Mac and Cheese, and Turtle Brownies Easy one-pot meals, including Short Ribs with Polenta and Meat Loaf with Potatoes Practical techniques for slow cooking for two, including shopping lists, and food preparation and storage tips Slow Cooking for Two will make it easy for you (and one more!) to enjoy delicious and hassle-free meals.

1,001 Best Slow-Cooker Recipes

Cooking for One

A 28 Day Food & Fitness Plan to Jump-Start Your Life with Over 175 Squeaky-Clean Paleo Recipes

The Healing Slow Cooker

The Modern Proper

How to nourish your body without giving up the foods you love

Slow Cooker: Discover the recipes 20 million cooks picked as America's best slow cooker ideas

The best-selling author of The Italian Slow Cooker demonstrates how to adapt classic French dishes for convenient, high-flavor results, providing coverage of such favorites as Crispy Duck Confit, Bouillabaisse and Ginger Crème Brûlée. Original.

Updated with a brand-new selection of desserts and treats, the fully illustrated Sally's Baking Addiction cookbook offers more than 80 scrumptious recipes for indulging your sweet tooth—featuring a chapter of healthier dessert options, including some vegan and gluten-free recipes. It's no secret that Sally McKenney loves to bake. Her popular blog, Sally's Baking Addiction, has become a trusted source for fellow dessert lovers who are also eager to bake from scratch. Sally's famous recipes include award-winning Salted Caramel Dark Chocolate Cookies, No-Bake Peanut Butter Banana Pie, delectable Dark Chocolate Butterscotch Cupcakes, and yummy Marshmallow Swirl S'mores Fudge. Find tried-and-true sweet recipes for all kinds of delicious: Breads & Muffins Breakfasts Brownies & Bars Cakes, Pies & Crisps Candy & Sweet Snacks Cookies Cupcakes Healthier Choices With tons of simple, easy-to-follow recipes, you get all of the sweet with none of the fuss! Hungry for more? Learn to create even more irresistible sweets with Sally's Candy Addiction and Sally's Cookie Addiction.

Save time & money and avoid stress & extra calories with the 600 recipes in this New York Times–bestselling slow cooker cookbook. Discover more than 600 recipes that are mouthwatering but guilt-free! From the New York Times–bestselling author of the Fix-It-and-Forget-It series comes this collection of healthy, low-fat recipes for your slow cooker. Each tantalizing recipe comes with an analysis of its calories, and carbs, as well as what it contributes to your daily vitamins and nutrients. Inside, you will find tantalizing dishes like: Chicken Italiano, Dilled Pot Roast, Chow Mein Lentil and Rice Pilaf, Survival Soup, Hot Artichoke Dip, and More! This revised and updated edition also comes with a few enhancements like 100 new recipes. All recipes now feature a suggested “Prep Time” and “Cooking Time.” Plenty of helpful information has also been added, including substitution suggestions, kitchen tools and equipment you may have overlooked, and tips and tricks for getting the most out of your slow cooker all year long. This innovative reference to healthy-eating is sure to convince you that eating lightly never tasted this good!

Slow cookers are very cheap to run, environmentally friendly and incredibly versatile - everyone should have one! The Complete Slow Cooker will guide you through a fantastic selection of

dishes you can make with a slow cooker, helping you to understand how to get the most out of this essential cooking tool. Discover how to make soups, stews, pies, puddings, risottos, fondues, preserves, terrines, drinks and a host of desserts and cakes. There is also advice on adapting your own recipes, adjusting cooking times and making the most out of forgotten cuts of meat and other economical ingredients.

Budget Bytes

Fed & Fit

Sally's Baking Addiction

Mediterranean Diet Slow Cooker Cookbook

Get Crocked: Fast & Easy Slow Cooker Recipes

Your Cup of Cake

Paleo Slow Cooking

Crockpot TODAY SPECIAL PRICE - 1001 Best Crock Pot Recipes of All Time (Limited Time Offer) Over 1,000 of Healthy and Delicious Crockpot Recipes with Easy-to-Follow Directions! The modern fast paced world we live in makes cooking a difficult task. Days go by incredibly fast with work, time spent in traffic, kids and family and sometimes mixing up a proper lunch or dinner is the last of our concerns. But don't you wish it was different? Don't you wish you could eat a nutritious meal every day without the hassle of mixing and supervising it above the stove? Let me tell you that it is possible and it has one answer - slow cooking! A crock pot resolves all your cooking problems regarding time and money and it is capable of allowing you to cook a wide range of recipes to satisfy the tastes of even the pickiest eaters. Collecting 1001 recipes between its pages, this book is an invaluable collection for both beginners and experts in slow cooking. No more blanching, boiling, simmering or roasting on the stove. Instead, just chop ingredients up and mix them in your crock pot then turn it on and allow it to do its magic! It's that simple and easy! Each recipe is straightforward and it requires easy to find ingredients, as well as some very basic cooking skills. Here's what you will find in this book: * Amazing appetizers * Rich and nutritious main dishes (vegetarian, chicken, pork and beef) * Luscious desserts * Delicious beverages Wait no more! Grab your copy today and change your life style and diet for good! No more junk food, no more extra money spent on restaurants, no more food that has no nutrients! Instead

A New York Times cookbook best-seller. Nom Nom Paleo is a visual feast, crackling with humor and packed with stunningly photographed step-by-step recipes free of gluten, soy, and added sugar. Designed to inspire the whole family to chow down on healthy, home-cooked meals, this cookbook compiles over 100 foolproof paleo recipes that demonstrate how fun and flavorful cooking with wholesome ingredients can be. And did we mention the cartoons? Nom Nom Paleo kicks off with a fresh introduction to Paleo eating, taking readers on a guided tour of author Michelle Tam's real-food strategies for stocking the kitchen, saving time, and maximizing flavors while maintaining a Paleo lifestyle. Also, sprinkled throughout the book are enlightening features on feeding kids, packing nutritious lunches, boosting umami, and much more. But the heart of this book are Michelle's award-winning primal Paleo recipes, 50 percent of which are brand-new --- even to diehard fans who own her bestselling iPad cookbook app. Readers can start by marrying their favorite ingredients with building blocks like Sriracha Mayonnaise, Louisiana Remoulade, and the infamous Magic Mushroom Powder. These basic recipes lay the foundation for many of the fabulous delights in the rest of the book including Eggplant "Ricotta" Stacks, Crab Louie, and Devils on Horseback. There's something for everyone in this cookbook, from small bites like Apple Chips and Kabalagala (Ugandan plantain fritters) to family-sized platters of Coconut Pineapple "Rice" and Siu Yoke (crispy roast pork belly). Crave exotic spices? You won't be able to resist the fragrant aromas of Fast Pho or Mulligatawny Soup. In the mood for down-home comforts? Make some Yankee Pot Roast or Chicken Nuggets drizzled with Lemon Honey Sauce. When a quick weeknight meal is in order, Nom Nom Paleo can show you how to make Crispy Smashed Chicken or Whole-Roasted Branzini in less than 30 minutes. And for a cold treat on a hot day, nothing beats Paleo-diet-friendly Mocha Popsicles or a two-minute Strawberry Banana Ice Cream. Eating healthy doesn't mean sacrificing flavor. This book gives you "Paleo with personality," and will make you excited to play in the kitchen again.

Paula Deen meets Erma Bombeck in The Pioneer Woman Cooks, Ree Drummond 's spirited, homespun cookbook. Drummond colorfully traces her transition from city life to ranch wife through recipes, photos, and pithy commentary based on her popular, award-winning blog, Confessions of a Pioneer Woman, and whips up delicious, satisfying meals for cowboys and cowgirls alike made from simple, widely available ingredients. The Pioneer Woman Cooks—and with these “ Recipes from an Accidental Country Girl, ” she pleases the palate and tickles the funny bone at the same time.

This collection of 60 set-it and forget-it recipes aims to support a variety of wellness goals for optimal health. From Detox and Calm to Rebuild and Strengthen and more, each chapter's recipes utilize specific ingredients that help lower stress, decrease inflammation, and improve gut health. Combining the convenience of a slow cooker with accessible ingredients like ginger, mushrooms, chocolate, and turmeric, these dishes are simple enough for home cooks of any skill level. Each chapter comes with a detailed guide to the featured healing ingredients, making it easy to explore how they benefit the body. Start the journey to healthful eating with the flip of a switch!

Milk Street Fast and Slow

Recipes from an Accidental Country Girl

Irresistible Cookies, Cupcakes, and Desserts for Your Sweet-Tooth Fix

A Mediterranean Cookbook with 101 Easy Slow Cooker Recipes

600 Healthy, Low-Fat Recipes For Your Slow Cooker

Five-Ingredient Dinners

Slow Cooker Meals

Slow-cookers are a great complement to today's busy lifestyles. Once the ingredients are added, the virtually meal cooks itself. This collection brings together a huge number and variety of recipes that show off the value, ease, and versatility — not to mention delicious taste — of this cooking method. Seasoned cookbook author Sue Spitler covers every aspect of using slow-cookers. The book explains the various kinds and sizes of cookers, from 1-1/2 quarts to seven quarts, and shows what recipes work best in each type. From there, readers learn to prepare all the necessary ingredients beforehand so that they can refrigerate the food and the crock for anywhere from hours to overnight and then plug the appliance in when it's time to cook. Included are more than a thousand scrumptious recipes — all thoroughly tested — for appetizers, entrees, side dishes, breads, sandwiches, and desserts.

150 TOTALLY COMPLIANT Whole30 prep-and-go recipes for your slow cooker

A compilation of recipes taken from Petersen's blog, <http://www.365daysofcrockpot.blogspot.com>.

The healthy deliciousness of Mediterranean fare, the convenience of slow cooking The captivating flavors of Mediterranean food aren't its only draw--the cuisine is packed with healthy ingredients like fresh produce, whole grains, and succulent seafood. With 100 set-it-and-forget-it slow cooker recipes, the Mediterranean Diet Slow Cooker Cookbook lets you enjoy the benefits of a Mediterranean diet--no long prep time (or plane trip!) required. In the Mediterranean Diet Slow Cooker Cookbook, you'll learn the basics of cooking for a Mediterranean diet and explore a variety of flavors from Italy, Greece, Morocco, and more. The helpful tips and cooking guidelines in this slow cooker cookbook make preparing the recipes even easier. Inside the Mediterranean Diet Slow Cooker Cookbook, you'll find: 100 mouthwatering recipes--Savor Mediterranean-inspired foods like Shrimp Risotto, Chicken with Lemon and Artichokes, Lemon Olive Oil Cake, and more. Simple ingredients--The nourishing recipes in this slow cooker cookbook feature easy-to-find natural ingredients--nothing overly processed and no excessive additives. Low, slow cooking--Most dishes cook up in 6-8 hours, letting you go about your day stress-free; seafood and dessert recipes have a shorter cook time. Now you don't have to be in Rome to do as the Romans do--with the Mediterranean Diet Slow Cooker Cookbook, you can eat well every day in your own home.

1001 Best Crock Pot Recipes of All Time (Crockpot, Crockpot Recipes, Crock Pot Cookbook, Crock Pot Recipes, Crock Pot, Slow Cooker, Slow Cooker Recipes, Slow Cooker Cookbook, Cookbooks)

Crock-Pot Vegetarian Recipes

Hungry Healthy Happy

Betty Crocker: Easy Slow Cooker Recipes

100 "Fix-and-Forget" Recipes for Ready-to-Eat Meals

1200-Day Easy & Delicious Air Fryer, Pressure Cooker, Broil, Dehydrate, and Slow Cook Recipes for Beginners and Advanced Users

The Only Slow-Cooker Cookbook You'll Ever Need

Healthy Slow Cooker Cookbook for Two 100 "Fix-and-Forget" Recipes for Ready-to-Eat Meals Rockridge Press

The slow cooker is the busy cook's best friend—with a little bit of prep, you can "Set it and forget it," letting dinner simmer away so you can focus on other things instead of babysitting the stove. With Get Crooked: Fast & Easy Slow Cooker Recipes, serving a hot, delicious meal has become even more simple. Each recipe requires minimal prep: You won't be browning meats on the stove, chopping a mile-long list of vegetables or hunting down impossible-to-find ingredients. With less than 15 minutes of prep, dinner (or dessert, or breakfast, or even party snacks) is done!

Vegetarian cooking doesn't have to be difficult or dull--your CROCK-POT® slow cooker makes it easy to create great-tasting recipes. From hearty soups and stews to grain-packed plates, this book will show you just how delicious--and convenient--vegetarian cooking can be. Discover exciting global flavors in dishes like Jamaican Quinoa and Sweet Potato Stew, or enjoy new twists on classic recipes such as Portobello Bolognese Sauce. More than 125 recipes, most with full-color photography; Includes helpful slow cooking tips and techniques

Discover the joy of cooking for yourself with more than 160 perfectly portioned, easy-to-execute recipes, flexible ingredient lists to accommodate your pantry, and ideas for improvising to your taste. Taking care to prepare a meal for yourself is a different experience than cooking for others. It can be a fun, casual, and (of course) delicious affair, but there are challenges, from avoiding a fridge full of half-used ingredients to ending up with leftovers that become boring after the third reheat. Cooking for One helps you make cooking for yourself special without becoming a chore with unfussy yet utterly appealing meals that rely on ingredients you already have on hand, like Garam Masala Pork Chop with Couscous and Spinach and Weeknight Chicken Cacciatore. Don't have exactly the right ingredients? Never fear--with a "Kitchen Improv" box on every page, we offer ideas for altering the dish so it works for you. And for those weeks you didn't make it to the supermarket, we use a "Pantry Recipe" icon to clearly mark recipes that rely entirely on our checklist for a well-stocked pantry. We show you when it's worth making two servings (but never more) with our "Makes Leftovers" icon, and suggest how to transform those leftovers into a whole new meal. (We love our Spice-Rubbed Flank Steak with Celery Root and Lime Yogurt Sauce served over arugula as a hearty salad the next day.) Ingredients themselves often lead you to another exciting meal--when you're left with half an eggplant from Simple Ratatouille, we direct you to Broiled Eggplant with Honey-Lemon Vinaigrette as the perfect way to use it up. And if the thought of a sink full of dishes keeps you out of the kitchen, there are plenty of appealing one-pan dinners like Sheet Pan Sausages with

Sweet Potatoes, Broccoli Rabe, and Mustard-Chive Butter or Couscous with Shrimp, Cilantro, and Garlic Chips that are here to save the day.

Instant Pot Cooking at the Speed You Need

The Skinnytaste Cookbook

Crock Pot

Fix-It and Forget-It Slow Cooker and Instant Pot Baby Food Cookbook

Recipes for Busy Moms

Slow Cooker Recipe Books: Slow Cooker Cookbook Extraordinary Results Slow Cooker Recipe Book Simple

Easy Home Cooking for Busy People

Cook it fast or cook it slow: 150 flexible, flavorful Instant Pot and multicooker recipes designed for your schedule, from the James Beard Award-winning team of cooks at Milk Street. Instant Pots and other multicookers can transform your cooking, turning day-long simmers and braises into quick dishes that are achievable even on a busy weeknight. But did you know that the same pot is also a top-notch slow cooker, delivering make-ahead flexibility alongside the option for speed? Milk Street Fast and Slow shows you how to make the most of your multicooker's unique capabilities with a host of one-pot recipes that show how to prepare the same dish two ways. For the quickest meals, use the pressure cooker setting to cut down on cooking time. And if you prefer the flexibility of a slow cooker, you can start your cooking hours ahead. These dishes take advantage of the Milk Street approach to cooking: fresh flavor combinations and a few new techniques from around the world. The result is a compelling new approach to pressure cooking and slow cooking every day. Vegetables take center stage and shine in dozens of hearty vegetarian mains and sides like Potato and Green Pea Curry and Eggplant, Tomato, and Chickpea Tagine. Slow-cooking grains like steel-cut oats and polenta can now get on the table fast, along with Risotto with Sausage and Arugula-no standing and stirring required. Beans cooked from scratch now join the weeknight line-up. We skip the overnight soak and load up on flavor in dishes like Black Beans with Bacon and Tequila. One-pot pastas mean more flavor and less cleanup. We cook Lemony Orzo with Chicken and Arugula right in the sauce-no boiling, no draining, no problem. Chicken gains a world of flavor, from Chicken in Green Mole to Chicken Soup with Bok Choy and Ginger. Ordinarily tough cuts of pork become everyday ingredients-from Filipino Pork Shoulder Adobo and Hoisin-Glazed Baby Back Ribs to Carnitas with Pickled Red Onions Beef becomes affordable by coaxing cheap (but flavorful) cuts to tenderness. Even all-day pot roasts and Short Rib Ragu turn Tuesday night-friendly with little hands-on effort. Praise for Christopher Kimball's Milk Street"Kimball is nothing if not an obsessive tester, so every recipe has an implicit guarantee . . . Scanning the streamlined but explicit instructions, you think: easy, quick, works, boom."--The Atlantic

"Enjoy classic Mediterranean recipes straight from your slow cooker" -- back cover.

Get the recipes everyone is talking about in the debut cookbook from the wildly popular blog, Skinnytaste. Gina Homolka is America's most trusted home cook when it comes to easy, flavorful recipes that are miraculously low-calorie and made from all-natural, easy-to-find ingredients. Her blog, Skinnytaste is the number one go-to site for slimmed down recipes that you'd swear are anything but. It only takes one look to see why people go crazy for Gina's food: cheesy, creamy Fettuccini Alfredo with Chicken and Broccoli with only 420 calories per serving, breakfast dishes like Make-Ahead Western Omelet "Muffins" that truly fill you up until lunchtime, and sweets such as Double Chocolate Chip Walnut Cookies that are low in sugar and butter-free but still totally indulgent. The Skinnytaste Cookbook features 150 amazing recipes: 125 all-new dishes and 25 must-have favorites. As a busy mother of two, Gina started Skinnytaste when she wanted to lose a few pounds herself. She turned to Weight Watchers for help and liked the program but struggled to find enough tempting recipes to help her stay on track. Instead, she started "skinny-fying" her favorite meals so that she could eat happily while losing weight. With 100 stunning photographs and detailed nutritional information for every recipe, The Skinnytaste Cookbook is an incredible resource of fulfilling, joy-inducing meals that every home cook will love.

Fix-It and Forget-It Slow Cooker Diabetic Cookbook

150 Easy and Nutritious Recipes for Baby and Toddler Food