

# Pistachio Chicken Spinach Salad

**Lily Simpson, Rob Hobson**

**Paleo Cooking from Elana's Pantry** Elana Amsterdam, 2013-06-18 A family-friendly collection of simple paleo recipes that emphasize protein and produce, from breakfasts to entrees to treats, from the popular gluten-free blogger of Elana's Pantry. Whether you are looking to eliminate gluten, dairy, grains, or processed foods from your diet, Paleo cooking is the perfect solution for food allergy relief and better all-around health. Naturally based on the foods our Paleolithic ancestors ate for generations, the Paleo diet emphasizes meat and seafood, vegetables, fruit, and nuts. Author and beloved food blogger Elana Amsterdam has been living grain free for over ten years; in *Paleo Cooking from Elana's Pantry*, Amsterdam offers up her streamlined techniques and recipes with minimal ingredients for busy cooks on the run. She transforms simple, classic family favorites such as pancakes and ice cream with Paleo-friendly ingredients like almond flour and coconut milk. *Paleo Cooking from Elana's Pantry* includes nearly 100 recipes featuring the Paleo mainstays of lean proteins and simple vegetable dishes, plus wholesome sweet treats—all free from grains, gluten, and dairy, and made with natural sweeteners.

**The Modern Proper** Holly Erickson, Natalie Mortimer, 2022-04-05 NATIONAL BESTSELLER “Simple and elegant is the name of the game here. Holly Erickson and Natalie Mortimer have created the ultimate use-everyday cookbook...If the veggie-forward, ‘beautiful, make-able’ recipes don't convince [you] to dive in, the luscious photography surely will.” —Food & Wine Get the most out of your time in the kitchen with these 100 fast, instant-classic dinners that everyone will love. For pretty much everyone, life gets busy—but you still want to cook up a good meal, ideally one that's accessible, efficient, and doesn't sacrifice any of the delicious flavors you love. The creators of the popular website *The Modern Proper* are all about that weeknight dinner, and now, they're showing you how to reinvent what proper means and be smarter with your time in the kitchen to create meals which will bring friends and family together at the table. *The Modern Proper* will expand your “go-to” list and help you become a more intuitive, creative cook. Whether you're a novice or a pro, a busy parent or a workaholic, this book will arm you with tools, tricks, and shortcuts to get dinner on the table. Every ingredient is easy to find, plus you'll find plenty of swaps and options throughout. Each of the 100 recipes (some all-time fan favorites and many brand-new) includes prep time, cook time, and quick-reference tags. These include: -Stuffed Chicken Breast with Mozzarella and Creamy Kale -Stir-Fried Pork Cutlets with Buttermilk Ranch -Sweet Cider Scallops with Wilted Spinach -Tofu Enchiladas with Red Sauce -And more! With recipes to feed a crowd, an entrée for every palate, a whole chapter of meatballs, and plenty of

pantry essentials, *The Modern Proper* is the new essential cookbook for any and all food lovers.

***Ottolenghi Simple*** Yotam Ottolenghi, 2018-10-16 JAMES BEARD AWARD FINALIST • The New York Times bestselling collection of 130 easy, flavor-forward recipes from beloved chef Yotam Ottolenghi. In *Ottolenghi Simple*, powerhouse author and chef Yotam Ottolenghi presents 130 streamlined recipes packed with his signature Middle Eastern-inspired flavors, all simple in at least (and often more than) one way: made in 30 minutes or less, with 10 or fewer ingredients, in a single pot, using pantry staples, or prepared ahead of time for brilliantly, deliciously simple meals. Brunch gets a make-over with Braised Eggs with Leeks and Za'atar; Cauliflower, Pomegranate, and Pistachio Salad refreshes the side-dish rotation; Lamb and Feta Meatballs bring ease to the weeknight table; and every sweet tooth is sure to be satisfied by the spectacular Fig and Thyme Clafoutis. With more than 130 photographs, this is elemental Ottolenghi for everyone.

***A Bird in the Hand*** Diana Henry, 2016-10-06 The beautiful new edition of Diana Henry's classic *Crazy Water, Pickled Lemons* is OUT NOW \*\*\* As featured in the Daily Telegraph's 'Best cookbooks to turn to in isolation' Diana Henry named Best Cookery Writer at Fortnum & Mason Food & Drink Awards 2015 Winner - James Beard Award: Best Book, Single Subject The Guild of Food Writers named Diana Henry as Cookery Journalist of the Year 2015 Chicken is one of the most popular foods we love to cook and eat: comforting, quick, celebratory and casual. Plundering the globe, there is no shortage of brilliant ways to cook it, whether you need a quick supper on the table after work, something for a lazy summer barbecue or a feast to nourish family and friends. From quick Vietnamese lemon grass and chilli chicken thighs and a smoky chicken salad with roast peppers and almonds, through to a complete feast with pomegranate, barley and feta stuffed roast chicken with Georgian aubergines, there is no eating or entertaining occasion that isn't covered in this book. In *A Bird in the Hand*, Diana Henry offers a host of new, easy and not-so-very-well-known dishes, starring the bird we all love.

**The South Beach Diet** Arthur Agatston, 2005-04-19 A renowned cardiologist discusses the importance of understanding the glycemic index values of foods and presents a weight-loss program that includes meal plans and recipes.

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

**The Lemonade Cookbook** Alan Jackson, JoAnn Cianciulli, 2013-10-29 *The Lemonade Cookbook* takes the bold flavors, imaginative dishes, and southern California lifestyle that have made the brand an instant hit and captures them in a fresh,

beautifully-designed, full-color book. Like Los Angeles, Lemonade's cuisine is carefully blended with variety. L.A. is agents and movie grips, surfers and yoga moms, students and celebrities, and a wide mix of different culinary traditions. At Lemonade the marketplace salads, unique sandwiches, and slow-simmered stews taste as though every culture stirred a bit into the pot—for example, the skirt steak with grilled onions and piquillo peppers with its smoky depth, pairs perfectly with the snappy salad of Chinese long beans, plums, and scallion vinaigrette. A comfortable place where locals and visitors enjoy a rotating daily spread of deliciousness, the recipes, more than 120 in all, stress simple cooking preparation with a global taste, and are a perfect fit for today's on-the-go lifestyles and perceptive palates. And, of course, it wouldn't be L.A. without the amazing desserts—from banana mascarpone layer cake to caramel fleur de sel macarons to peanut butter milk chocolate cookies, there are recipes for treats galore, plus ten different recipes for delicious flavors of lemonade. The *Lemonade Cookbook: Southern California Comfort Food from L.A.'s Favorite Modern Cafeteria* speaks to all cooks who want to make sophisticated highly-urban comfort food with ease.

[The Sprouted Kitchen](#) Sara Forte, 2012-08-28 Sprouted Kitchen food blogger Sara Forte showcases 100 tempting recipes that take advantage of fresh produce, whole grains, lean proteins, and natural sweeteners—with vivid flavors and seasonal simplicity at the forefront. Sara Forte is a food-loving, wellness-craving veggie enthusiast who relishes sharing a wholesome meal with friends and family. The Sprouted Kitchen features 100 of her most mouthwatering recipes. Richly illustrated by her photographer husband, Hugh Forte, this bright, vivid book celebrates the simple beauty of seasonal foods with original recipes—plus a few favorites from her popular Sprouted Kitchen food blog tossed in for good measure. The collection features tasty snacks on the go like Granola Protein Bars, gluten-free brunch options like Cornmeal Cakes with Cherry Compote, dinner party dishes like Seared Scallops on Black Quinoa with Pomegranate Gastrique, “meaty” vegetarian meals like Beer Bean- and Cotija-Stuffed Poblanos, and sweet treats like Cocoa Hazelnut Cupcakes. From breakfast to dinner, snack time to happy hour, The Sprouted Kitchen will help you sneak a bit of delicious indulgence in among the vegetables.

**The Pioneer Woman Cooks** Ree Drummond, 2010-06-01 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.

[Cook This Book](#) Molly Baz, 2021-04-20 NEW YORK TIMES BESTSELLER • A thoroughly modern guide to becoming a better, faster, more creative cook, featuring fun, flavorful recipes anyone can make. ONE OF THE BEST COOKBOOKS OF THE YEAR: NPR, Food52, Taste of Home “Surprising no one, Molly has written a book as smart, stylish, and entertaining as

she is.”—Carla Lalli Music, author of *Where Cooking Begins* If you seek out, celebrate, and obsess over good food but lack the skills and confidence necessary to make it at home, you’ve just won a ticket to a life filled with supreme deliciousness. *Cook This Book* is a new kind of foundational cookbook from Molly Baz, who’s here to teach you absolutely everything she knows and equip you with the tools to become a better, more efficient cook. Molly breaks the essentials of cooking down to clear and uncomplicated recipes that deliver big flavor with little effort and a side of education, including dishes like Pastrami Roast Chicken with Schmaltzy Onions and Dill, Chorizo and Chickpea Carbonara, and of course, her signature Cae Sal. But this is not your average cookbook. More than a collection of recipes, *Cook This Book* teaches you the invaluable superpower of improvisation through visually compelling lessons on such topics as the importance of salt and how to balance flavor, giving you all the tools necessary to make food taste great every time. Throughout, you’ll encounter dozens of QR codes, accessed through the camera app on your smartphone, that link to short technique-driven videos hosted by Molly to help illuminate some of the trickier skills. As Molly says, “Cooking is really fun, I swear. You simply need to set yourself up for success to truly enjoy it.” *Cook This Book* will help you do just that, inspiring a new generation to find joy in the kitchen and take pride in putting a home-cooked meal on the table, all with the unbridled fun and spirit that only Molly could inspire.

*Love to Cook* Mary Berry, 2021-10-28 'I'm excited to share over 120 irresistible, no-fuss recipes that I hope will bring happiness into your kitchen. Each beautifully photographed dish celebrates the delicious ingredients and flavours I love, and which make cooking at home such a joy.' In this brand-new tie-in book to the BBC series, *Love to Cook*, Mary Berry will help you see your meals in an entirely new light. Every recipe is infused with her love of simple home cooking and fresh ingredients that feed the body and mind. Whether you're trying your hand at Mary's fragrant Kashmiri chicken curry or baking her mouth-watering Lemon limoncello pavlova, it's hard to beat the unique pleasure of making a dish from scratch and enjoying food with family and friends.

*My Paris Kitchen* David Lebovitz, 2014-04-08 A collection of stories and 100 sweet and savory French-inspired recipes from popular food blogger David Lebovitz, reflecting the way Parisians eat today and featuring lush photography taken around Paris and in David's Parisian kitchen. In 2004, David Lebovitz packed up his most treasured cookbooks, a well-worn cast-iron skillet, and his laptop and moved to Paris. In that time, the culinary culture of France has shifted as a new generation of chefs and home cooks—most notably in Paris—incorporates ingredients and techniques from around the world into traditional French dishes. In *My Paris Kitchen*, David remasters the classics, introduces lesser-known fare, and presents 100 sweet and savory recipes that reflect the way modern Parisians eat today. You'll find Soupe à l'oignon, Cassoulet, Coq au vin, and Croque-monsieur, as well as Smoky barbecue-style pork, Lamb shank tagine, Dukkah-roasted cauliflower, Salt cod fritters with tartar sauce, and Wheat berry salad with radicchio, root vegetables, and pomegranate. And of course, there's dessert: Warm chocolate cake with salted butter caramel sauce, Duck fat cookies, Bay leaf poundcake with orange glaze,

French cheesecake...and the list goes on. David also shares stories told with his trademark wit and humor, and lush photography taken on location around Paris and in David's kitchen reveals the quirks, trials, beauty, and joys of life in the culinary capital of the world.

Fast and Flavorful Linda Gassenheimer,2011-11-22 People with diabetes know that cooking at home means healthier meals, but they also assume it means more planning, cleaning, and work. Best-selling author Linda Gassenheimer proves just the opposite — preparing delicious, diabetes-friendly meals is easier than most people imagine. Just let the supermarket do the work! By using convenience foods and fresh products from the supermarket bakery and butcher, *Fast and Flavorful* shows readers how to make great meals they won't believe are diabetes-friendly and save time and effort in the process. Best of all, each recipe is presented as part of a complete meal, designed specifically for two people. Each meal comes with instructions for preparing recipes simultaneously, a complete shopping list, and cooking tips, time-saving techniques, and meal planning advice straight from Linda's Dinner in Minutes newspaper column. It turns out that cooking fantastic, nutritious meals is easier than anyone thought possible.

**Salad of the Day (Revised)** Georgeanne Brennan,2016-07-05 A year's worth of salad ideas features seasonally inspired options for every month and includes suggestions for special occasions, providing instructions for such dishes as chickpea salad with mint and spicy crab salad.

*The New American Heart Association Cookbook, 8th Edition* American Heart Association,2012-08-07 In print for more than thirty-five years and with three million copies sold, *The New American Heart Association Cookbook* remains the ultimate resource on achieving a healthy diet. With 612 mouthwatering recipes and the latest heart-health information, this newly revised and updated edition is more valuable than ever. There's just no denying that nutritious, wholesome eating combined with an active lifestyle helps prevent heart disease and increases vitality. The American Heart Association knows that maintaining good heart health throughout your life is possible, and this cookbook shows you how to get started right in your own kitchen. *The New American Heart Association Cookbook, 8th Edition*, includes not only 600-plus everyday recipes for the whole family but also the most current dietary, exercise, and lifestyle recommendations. This latest edition features more than 150 brand-new recipes, all of which meet the American Heart Association's good-health and high-flavor standards. With globally inspired tastes, trendy ingredients, and popular time-saving cooking methods, here are just some of the new recipes this edition has to offer: • Curried Pumpkin Soup • Spinach Salad with Roasted Beets and • Pomegranate Vinaigrette • Ginger-Infused Watermelon and Mixed Berries • Slow-Cooker Cioppino • Salmon Cakes with Creole Aioli • Chicken Gyros with Tzatziki Sauce • Couscous Paella • Slow-Cooker Chile Verde Pork Chops • Black Bean Polenta with Avocado Salsa • Cumin and Ginger Lentils on Quinoa • Edamame with Walnuts • Sweet Potato Bread • Pistachio-Cardamom Meringues • Delicate Lemon Ricotta Cheesecake with • Blackberries In this revised edition of *The New American Heart Association*

Cookbook, you'll find updated information on trans fats and sodium, all-new nutritional analyses, and important good health tips. Also included are grocery-shopping strategies, healthy cooking methods, more than a dozen new menu plans for special occasions and holidays, a recipe index of Planned-Overs and Plan-Aheads for easy reference, and more. With so many recipes and so much information packed between its pages, The New American Heart Association Cookbook will be the cookbook you return to again and again.

**The Detox Kitchen Bible** Lily Simpson, Rob Hobson, 2015-06-04 Lily Simpson runs The Detox Kitchen, whose boutique delis and specially designed health menus have won thousands of customers - including international celebrities. She and consultant nutritionist Rob Hobson are devoted to their philosophy of great health through great food. Inside this book are 200 of Lily's exquisite recipes - brightly delicious and packed full of flavour thanks to her clever combinations of herbs, spices and oils. All wheat-, dairy- and refined sugar-free, you'll find recipes for invigorating breakfasts, zingy raw salads, delicious snacks and dips, vibrant fish and meat dishes, and scrumptious sweet treats. But this is not just a recipe book. Rob explains how to use these dishes to target your health needs, whether that's losing weight, gaining energy, getting clearer skin - or just having a weekend detox after a few days of indulgence. Eat your way to glowing health with this smart new guide to daily wellbeing.

The Saffron Tales Yasmin Khan, 2016-07-14 'Barberries, fresh herbs, date molasses, dried limes, saffron; Yasmin's Persian pantry staples are a roll call of my favourite ingredients. Her recipes are a mouthwatering showcase of a beautiful country' Yotam Ottolenghi 'Not just a great cookbook but a book full of stories - a love letter to Iran and its people' Diana Henry Armed with little more than a notebook and a bottle of pomegranate molasses, British-Iranian cook Yasmin Khan traversed Iran in search of the country's most delicious recipes. Her quest took her from the snowy mountains of Tabriz and the paddyfields of Gilan to the cosmopolitan cafés of Tehran and the pomegranate orchards of Isfahan, where she was welcomed into the homes of artists, farmers, electricians and teachers. Through her travels, she gained a unique insight into the culinary secrets of the Persian kitchen and the lives of ordinary Iranians today. In *The Saffron Tales*, Yasmin weaves together a tapestry of stories from Iranian home kitchens with exclusive photography and fragrant, modern recipes that are rooted in the rich tradition of Persian cooking. All fully accessible for the home cook, Yasmin's recipes range from the inimitable fesenjoon (chicken with walnuts and pomegranates) tokofte berenji (lamb meatballs stuffed with prunes and barberries) and ghalyieh maygoo (prawn, coriander and tamarind stew). She also offers a wealth of vegetarian dishes, including tahcheen (baked saffron and aubergine rice) and domaj (mixed herb, flatbread and feta salad), as well as sumptuous desserts such as rose and almond cake, and sour cherry and dark chocolate cookies. With stunning photography from all corners of Iran and gorgeous recipe images, this lavish cookbook rejoices in the land, life, flavours and food of an enigmatic and beautiful country.

**Easy Gluten Free** Helen Tzouganatos,2020-08-25 Discover how easy it is to cook delicious, gluten-free food for the whole family, every night of the week, with Helen Tzouganatos, host of the SBS Food series Loving Gluten Free. Easy Gluten Free makes cooking for the family simple with more than 100 delicious recipes: enjoy favourites such as pizza, pasta and breads as well as soups, salads, hearty mains and desserts you won't believe are gluten free! Inside you'll also find tips on what to keep in your pantry, on the different gluten-free flours and how to use them, as well as a guide to cooking different grains and seeds. Recipes include: Easy Bowl & Spoon Gluten-Free Loaf; Leek & Mushroom Tart in Shortcrust Pastry; Cauliflower Pizza 3 Ways; Roasted Miso Pumpkin & Rocket Salad; Greek Horiatiki Salad; Hearty Chicken Drumstick & Vegetable Soup; Smashed Pea & Corn Fritters with Lime Avocado; Slow-cooked Beef Ragu Rigatoni; Best-ever Beef Lasagne; Crispy Salt & Pepper Squid; Sticky Pork Ribs with Tamari Honey Mustard Glaze; Molten Chocolate Puddings; Raw Mango Macadamia Cheesecake and many more. This is a specially formatted fixed-layout ebook that retains the look and feel of the print book.

*A Change of Appetite* Diana Henry,2016-10-20 What happened when one of today's best-loved food writers had a change of appetite? Here are the dishes that Diana Henry created when she started to crave a different kind of diet - less meat and heavy food, more vegetable-, fish-, and grain-based dishes - often inspired by the food of the Middle East and Far East, but also drawing on cuisines from Georgia to Scandinavia. In her year of good eating, Diana lost weight, but this was about much more than weight loss - lead by taste, it was about discovering a healthier, fresher way of eating. From a Cambodian salad of shrimps, grapefruit, toasted coconut, and mint or North African mackerel with cumin to blood orange and cardamom sorbet, the magical dishes in this book are bursting with flavor, with goodness and with color. Peppering the recipes is Diana's inimitable writing on everything from the miracle of broth to the great carbohydrate debate. Above all, this is about opening up our palates to new possibilities. There is no austerity here, simply fabulous food that nourishes body and soul.

**Lunchbox Boss** George Georgievski,2023-07-25 Lunchbox Boss shows you how to master the art of putting together a lunchbox that your kids actually want to eat, with 50+ quick and easy recipes for busy parents. George Georgievski, aka School Lunchbox Dad, tackles some of the most common lunchbox dilemmas, such as fussy eaters, allergies and feeding kids well on a budget. There are sandwiches, wraps, jaffles, bakes and hot thermos options, as well as bite-sized delicious healthy treats. Try mini roast chicken tacos, pasta salad with bocconcini and basil, panko-crumbed tuna balls, black bean quesadillas, three-ingredient scones and strawberry jam crust roll-ups. As well as the simple and delicious recipes, you'll love the tips on how to veganise, remove gluten and other allergens, sneak in hidden veggies and more. There is also a comprehensive Lunchbox 101, with the essentials you need to get organised, save time and money, and ensure your mornings run smoothly. Lunchbox Boss is the ultimate solution for busy parents who need new recipes and fresh ideas for ways to fill their kids' lunchboxes with a rainbow of delicious food! This is a specially formatted fixed-layout ebook that retains the look and feel of

the print book.

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