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# 1 Day Fix Recipes For 21 Days 21 Day Fix Cookbook Clean Eating Recipes For Breakfast Lunch Dinner Snacks Desserts And Smoothies 21 Day Fix For 21 Days

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101 Recipes

Fix It with Food: Every Meal Easy

Instant Loss Cookbook

Whole: 30 Day Whole Food Challenge

The Well Plated Cookbook

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The Effective 21 Day Fix Cookbook

Salt, Fat, Acid, Heat

The Skinnytaste Cookbook

Meals That Heal - One Pot

Quick Fix Meals

The Happy Herbivore Cookbook

Meal Prep in an Instant

Damn Delicious

Cook Once Dinner Fix

My Healthy Dish

100 Days of Real Food

Quick-Fix Vegan

Fix It with Food

Lose Weight Like Crazy Even If You Have a Crazy Life!  
Vegetables Unleashed  
Week in a Day  
Cooking Light Fresh Food Fast 24/7  
30-Day Food Challenge: An Easy Diet Plan for Weight Loss

*1 Day Fix Recipes For 21 Days 21 Day  
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## MURRAY REYNA

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### 101 Recipes Simon and Schuster

21 Day Fix Cookbook for Beginners Imagine if you could lose 15 pounds or more in just 3 weeks. Chances are you have already heard this statement before, tried the diet, and have gotten nowhere near 15 pounds of weight loss! You may be thinking to yourself that this might be just another diet program that claims to help you lose weight, but ends up falling short. If you are, I think you will change your mind after reading the first few chapters of this book! So, how is the 21 Day Fix different from other diets? The main difference is in portion control! Most weight loss regimens eliminate certain types of foods from your daily diet, but don't emphasize portion control and the amount of food that you need to eat every single day. 21 Day Fix has made this as simple as possible with the color-coded containers. This book is all you need to start your 21 Day Fix journey. It will provide you with all the necessary information about this amazing diet. You will be introduced to the 21 Day Fix diet, and will learn how to prepare a meal plan. You will find out how to calculate your daily target calorie, how to use the color-coded containers, what foods to eat and how not to buy unnecessary expensive foods. In addition, you will know what daily exercises to perform when on this diet to ensure you see real results after 21 days of true commitment! Finally, you will be introduced to about 60 insanely delicious and easy-to-make recipes and a sample meal plan. Once you stay committed and motivated for 21 days, you will be unstoppable for the rest of your life!

Fix It with Food: Every Meal Easy Victory Belt Publishing  
Plant-based diet expert Chef AJ provides you with not only tips and techniques to begin your weight-loss journey but also the

secrets to tasty homemade dishes that will fill you up without adding on the pounds.

Instant Loss Cookbook Time Inc. Books

Cook Once, Eat All Week is a revolutionary way to get a delicious, healthy, and affordable dinner on the table FAST. Author Cassy Joy Garcia will walk you through this tried-and-true method and show you how batch-cooking a few basic components can give you an entire week's worth of dinners with minimal time and effort. Have you ever tried a meal prep plan before and gotten so excited about having your cooking for the week done ahead of time, only to find yourself totally exhausted after a full day in the kitchen, shocked by your grocery bill, and tired of the same leftovers by Tuesday? Cassy Joy Garcia had been there, too. As a mom, business owner, and Nutrition Consultant, she needed to get a healthy, affordable, and tasty dinner on the table fast every night, and she knew there had to be a better way to do it. She finally cracked the code when she discovered that by batch-cooking a protein, starch, and vegetable each week she could easily assemble three fresh, diverse meals in minimal time. After years of her readers asking her for better meal prep strategies and easy recipes, she released 4 weeks of recipes on her blog, Fed and Fit. Since then, tens of thousands of people have made and raved about the series and begged for more! In this book you'll find 26 weeks of affordable, healthy, delicious meals that your family will love eating, and a chapter full of bonus 20-minute meals. Optional Instant Pot and slow cooker instructions are included to get you even more time back in your week. With a Real Food foundation, the weeks in this book aim to support dietary approaches that range from: gluten-free, dairy-free, Paleo, low carb, egg-free, kid-friendly and more. Three simple ingredients like shredded pork, potatoes, and cabbage are turned into these three easy to assemble meals: Honey Mustard Pork Sheet Pan Dinner Enchiladas Verde Casserole Sloppy Joe Stuffed Potatoes This book is a must-have for anyone looking for a REAL solution to help them eat healthfully while also saving time and

money and loving what they are eating.

**Whole: 30 Day Whole Food Challenge** HarperCollins Australia  
The New York Times bestseller from the founder of Oh She Glows  
"Angela Liddon knows that great cooks depend on fresh ingredients. You'll crave every recipe in this awesome cookbook!"  
—Isa Chandra Moskowitz, author of Isa Does It "So many things I want to make! This is a book you'll want on the shelf."  
—Sara Forte, author of The Sprouted Kitchen A self-trained chef and food photographer, Angela Liddon has spent years perfecting the art of plant-based cooking, creating inventive and delicious recipes that have brought her devoted fans from all over the world. After struggling with an eating disorder for a decade, Angela vowed to change her diet — and her life — once and for all. She traded the low-calorie, processed food she'd been living on for whole, nutrient-packed vegetables, fruits, nuts, whole grains, and more. The result? Her energy soared, she healed her relationship with food, and she got her glow back, both inside and out. Eager to share her realization that the food we put into our bodies has a huge impact on how we look and feel each day, Angela started a blog, ohsheglows.com, which is now an Internet sensation and one of the most popular vegan recipe blogs on the web. This is Angela's long-awaited debut cookbook, with a treasure trove of more than 100 mouthwatering, wholesome recipes — from revamped classics that even meat-eaters will love, to fresh and inventive dishes — all packed with flavor. The Oh She Glows Cookbook also includes many allergy-friendly recipes — with more than 90 gluten-free recipes — and many recipes free of soy, nuts, sugar, and grains, too! Whether you are a vegan, "vegan-curious," or you simply want to eat delicious food that just happens to be healthy, too, this cookbook is a must-have for anyone who longs to eat well, feel great, and simply glow!

*The Well Plated Cookbook* Penguin

Make weekly meal prep in your Instant Pot easy with over 50 recipes and 7 weekly prep plans Meal prep has never been easier with an Instant Pot. With it's versatility and ability to cook quickly

and efficiently, you can use your Instant Pot to cook meals for the week ahead, or prepare your meals on your prep day and just dump them into the Instant Pot for a quick and easy weeknight dinner. With seven customized prep plans, Meal Prep in an Instant will show you how to use your prep day efficiently to prepare three lunch or dinner meals and one breakfast meal, package them up for the week ahead, and enjoy fresh, delicious meals without struggling to figure out what to make for dinner every night. Here's what you'll get: - Over 50 recipes that will appeal to a variety of tastes and appetites - Seven weekly meal plans, each featuring four primary recipes, three alternate recipes, and one dessert, and many of the recipes are dairy-free or vegetarian - Detailed prep day plans for every weekly meal plan, each designed to help you maximize your time in the kitchen on your prep day - Handy shopping lists and equipment lists to help you execute your plan perfectly and efficiently

Once Upon a Chef: Weeknight/Weekend HarperCollins

The immensely popular blogger behind Little House Living provides a timeless and “heartwarming guide to modern homesteading” (BookPage) that will inspire you to live your life simply and frugally—perfect for fans of *The Pioneer Woman* and *The Hands-On Home*. Shortly after getting married, Merissa Alink and her husband found themselves with nothing in their pantry but a package of spaghetti and some breadcrumbs. Their life had seemingly hit rock bottom, and it was only after a touching act of charity that they were able to get back on their feet again. Inspired by this gesture of kindness as well as the beloved *Little House on the Prairie* books, Merissa was determined to live an entirely made-from-scratch life, and as a result, she rescued her household budget—saving thousands of dollars a year. Now, she reveals the powerful and moving lessons she’s learned after years of homesteading, homemaking, and cooking from scratch. Filled with charm, practical advice, and gorgeous full-color photographs, Merissa shares everything from tips on budgeting to natural, easy-to-make recipes for taco seasoning mix, sunscreen, lemon poppy hand scrub, furniture polish, and much more. Inviting and charming, *Little House Living* is the epitome of heartland warmth and prairie inspiration.

Cook Once, Eat All Week Gallery Books

Diet Plan for Weight Loss Cookbook Series As a seasoned home chef and someone who has struggled with weight loss for years,

I'm thrilled to introduce you to the "30-Day Food Challenge: An Easy Diet Plan for Weight Loss." This cookbook is the result of my own journey to shed unwanted pounds and discover a healthier way of eating that I can sustain for the long term. For many of us, losing weight can feel like an uphill battle. We try fad diets, cut out entire food groups, and count calories obsessively, only to find ourselves back where we started. That's why I set out to create a different kind of diet plan – one that's sustainable, enjoyable, and effective. The 30-day food challenge is designed to help you lose weight in a healthy, balanced way. It's not about cutting out entire food groups or depriving yourself of the foods you love. Instead, it's about making small, sustainable changes to your eating habits that add up over time. Throughout the cookbook, you'll find a wide variety of delicious, satisfying recipes that are easy to make and full of flavor. From breakfasts to lunches and dinners, there's something for everyone on these pages. Of course, I didn't forget desserts or snacks either! I assure you that you won't find any bland, tasteless "diet food" here – instead, you'll discover new flavor combinations and ingredients that will leave you feeling satisfied and nourished. One of the things that sets the 30-day food challenge apart from other diets is its focus on real, whole foods. You won't find any processed, packaged meals or artificial ingredients here. Instead, you'll be eating a balanced diet of fresh fruits and vegetables, lean proteins, healthy fats, and whole grains. But the 30-day food challenge is more than just a collection of recipes. It's a comprehensive guide to healthy eating and weight loss that will teach you the skills and habits you need to succeed. Throughout the book, you'll find practical tips for meal planning, grocery shopping, and food prep that will help you save time and stay on track. I know firsthand how challenging it can be to stay motivated when you're trying to lose weight. That's why I've included a section on staying motivated beyond the 30-day challenge. In this section, you'll find tips for overcoming common obstacles like cravings, stress, and social situations. You'll also learn how to celebrate your successes and stay focused on your goals. Of course, no weight loss journey is complete without addressing the emotional side of eating. Eating healthy doesn't have to break the bank, and I'll show you how to make the most of your grocery budget while still enjoying delicious, satisfying meals. Overall, the 30-day food challenge is about more than just

losing weight. It's about discovering a healthier, more balanced way of eating that you can sustain for the long term. With the recipes, tips, and guidance in this book, you'll be well on your way to achieving your weight loss goals and feeling your best.

**Rush-Hour Recipes** Simon and Schuster

"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, "Quick-Fix Vegetarian Simon and Schuster

Comfort classics with a lighter spin, from the creator of the healthy-eating blog *Well Plated* by Erin. Known for her incredibly approachable, slimmed-down, and outrageously delicious recipes, Erin Clarke is the creator of the smash-hit food blog in the healthy-eating blogosphere, *Well Plated* by Erin. Clarke's site welcomes millions of readers, and with good reason: Her recipes are fast, budget-friendly, and clever; she never includes an ingredient you can't find in a regular supermarket or that isn't essential to a dish's success, and she hacks her recipes for maximum nutrition by using the "stealthy healthy" ingredient swaps she's mastered so that you don't lose an ounce of flavor. In this essential cookbook for everyday cooking, Clarke shares more than 130 brand-new rapid-fire recipes, along with secrets to lightening up classic comfort favorites inspired by her midwestern roots, and clever recipe hacks that will enable you to put a healthy meal on the table any night of the week. Many of the recipes feature a single ingredient used in multiple, ingenious ways, such as *Sweet Potato Boats 5 Ways*. The recipes are affordable and keep practicality top-of-mind. She's eliminated odd leftover "orphan" ingredients and included Market Swaps so you can adjust the ingredients based on the season or what you have on hand. To help you make the most of your cooking, she's even included tips to store and reheat leftovers, as well as clever ideas to turn them into an entirely new dish. From *One-Pot Creamy Sundried Tomato Orzo* to *Sheet Pan Tandoori Chicken*, all of the recipes are accessible to cooks of every level, and so indulgent you won't detect the healthy ingredients. As Clarke always hears from her readers, "My family doesn't like healthy food, but they LOVED this!" This is your homey guide to a healthier kitchen.

*Little House Living* Clarkson Potter

Vegan chef of one of the top 50 food blogs on the Web, HappyHerbivore.com, Lindsay Nixon, gives hundreds of thousands of her followers recipes each month, showing that the vegan diet is not only healthy but delicious, too. Now, Nixon combines some of her tastiest recipes in *The Happy Herbivore Cookbook*, each made with no added fats, using only whole, plant-based foods. It's easy to make great food at home using the fewest number of ingredients and ones that can easily be found at any store, on any budget. *The Happy Herbivore Cookbook* includes:

- A variety of recipes from quick and simple to decadent and advanced
- Helpful hints and cooking tips, from basic advice such as how to steam potatoes to more specific information about which bread, tofu or egg replacer works best in a recipe
- An easy-to-use glossary demystifying any ingredients that may be new to the reader
- Healthy insight: Details on the health benefits and properties of key ingredients
- Pairing suggestions with each recipe to help make menu planning easy and painless
- Allergen-free recipes, including gluten-free, soy-free, corn-free, and sugar-free

With a conventionally organized format; easy-to-follow, step-by-step instructions; nutritional analyses, colorful photographs; funny blurbs at the beginning of each recipe; helpful tips throughout; and chef's notes suggesting variations for each dish, even the most novice cook will find healthy cooking easy—and delicious!

[21 Day Fix Cookbook for Beginners](#) BenBella Books, Inc.

Challenged to serve up satisfying, budget-friendly meals on busy weeknights? You're in luck...Rush-Hour Recipes is jam-packed with 230 yummy, quick & easy dinner recipes everyone will enjoy. You'll find speedy 5-Ingredient Favorites like Bacon & Cheddar Chicken and Melinda's Mexican Manicotti, plus Virgil's Veggie Fettuccine, Deep-Dish Skillet Pizza and other tasty One-Dish Dinners. On chilly days, warm 'em up with recipes from Soup's On! like Tom's Chili Con Carne and Hearty Healthy Minestrone. Slow-cooker recipes like Beef Tips & Noodles and Easy Cheesy Enchiladas can't be beat for cook-all-day convenience. We've even included easy crowd-pleasers like Italian Hamburger Mac, Luau Baked Beans and Old-Fashioned Butterscotch Bars...they make extra-large servings so they're perfect to share with friends or tote to a last-minute potluck or bake sale. Many dishes can be prepared in 30 minutes or less, using familiar pantry ingredients.

This is sure to become one cookbook you'll turn to again & again! Hardcover, 224 pages. (9-1/4" x 6-1/2")

[The 21-Day Sugar Detox](#) Victory Belt Publishing

A healthy cookbook to share with a partner, featuring more than 100 recipes designed to nourish your bodies and souls. An Epicurious Best Cookbook for Spring • "Healthier Together focuses on real whole foods and bringing community together."—Kelly LeVeque, celebrity nutritionist and bestselling author of *Body Love Food* writer and health blogger Liz Moody once followed trendy diets and ate solely for fuel, not for flavor. That changed when she met her soon-to-be-boyfriend and they started cooking nutrient- and vegetable-rich meals. She not only fell in love with food again, but she also discovered that setting goals and sticking to them is easier and more gratifying when paired with someone else. Mincing garlic and sautéing onions together eventually led the couple to marriage—proving that good food really is the universal connector! These 100+ flavor-packed recipes are designed to be cooked and enjoyed by two people, plus they're all gluten-free, dairy-free, and plant-centered. They include homemade alternatives for all the foods you love to share, such as brunch, takeout, and sweet treats. Indulge in Cardamom Banana Bread Pancakes with Candied Coffee Walnuts, Cornflake "Fried" Chicken, General Tso's Cauliflower, and Chocolate Tahini Brownie Bites. Pick your partner—near or far—and get ready to get healthy. Praise for *Healthier Together* "This cookbook is one you'll be reaching for time and time again when you need healthy food that is satisfying and delicious."—Tieghan Gerard "Liz Moody offers heaps of tasty recipes packed with great ingredients."—Real Simple "Healthier Together is a brilliant concept! Cooking with a friend/partner/mom is so much better than cooking alone, plus having a partner will keep you both accountable on your healthy eating journey."—Gina Homolka "Liz does an amazing job helping you make delicious food in a way that is both feasible and fun."—Rachel Mansfield "Liz's book overflows with food made to share, healthy but with all the comfort and flavor that brings happy people around the table."—Daphne Oz "Liz's message is profound, yet so simple . . . you need to have both whole foods and whole, real relationships to truly be healthy and happy. This book makes eating healthy a celebration, not a sacrifice, and it brings an arsenal of fresh and flavorful recipes that are fun to

make and eat!"—Jeanine Donofrio

**The Defined Dish** Taunton

NATIONAL BESTSELLER • 120+ simple, delicious recipes for breakfast, lunch, and dinner to help you manage autoimmune issues all day—plus an all-new 10-day, 30-recipe reset to identify your food triggers—from the New York Times bestselling author of *Fix It with Food*. During the first few months of 2020, Michael Symon religiously posted "Symon Dinners" on Instagram every day to help his fans keep pantry-inspired meals fun and varied. The response was so great and his followership so engaged that creating a cookbook of simple weekday breakfasts, lunches, and dinners became a priority for him. In *Fix It with Food: Every Meal Easy*, Michael combines simple dishes for busy weekdays and meals that address autoimmune triggers for a collection of 120+ health-supportive recipes. The chapters are divided by what trigger you're avoiding, including No Meat, No Dairy, and No Flour. If you're not sure what your food triggers are, the ten-day reset will help you figure out which foods to avoid. After the reset, Michael offers guidance about how to reintegrate foods into your routine. Through fan feedback, Michael discovered that most people using his first book didn't need four servings—most wanted just enough for two meals, so in *Every Meal Easy*, all of the main recipes yield two meals or enough for one meal plus leftovers. And since sometimes you have a crowd to cook for, Michael offers helpful information regarding how to double recipes when needed. Readers will also find a list of his favorite 30 anti-inflammatory friendly ingredients to keep in stock all the time and a master ingredient substitution list, so if you don't have kale or black beans on hand, you can swap in whatever you have in your fridge or pantry. With Michael's encouraging voice and flexible recipes, *Fix It with Food: Every Meal Easy* is a must-have for anyone who is looking to feel better without compromising eating well.

**The 17 Day Diet** Andrews McMeel Publishing

Robertson provides 150 vegan recipes ranging from starters, snacks, salads, sauces, and sandwiches to stovetop suppers, pastas, soups, and desserts that can all be prepared in 30 minutes or less. Cooks of all skill levels will find that the recipes are just as delectable and adaptable to the omnivore as they are essential to the vegan lifestyle.

[Fed & Fit](#) Simon and Schuster

#1 New York Times Bestseller The creator of the 100 Days of Real Food blog draws from her hugely popular website to offer simple, affordable, family-friendly recipes and practical advice for eliminating processed foods from your family's diet. Inspired by Michael Pollan's *In Defense of Food*, Lisa Leake decided her family's eating habits needed an overhaul. She, her husband, and their two small girls pledged to go 100 days without eating highly processed or refined foods—a challenge she opened to readers on her blog. Now, she shares their story, offering insights and cost-conscious recipes everyone can use to enjoy wholesome natural food—whole grains, fruits and vegetables, seafood, locally raised meats, natural juices, dried fruit, seeds, popcorn, natural honey, and more. Illustrated with 125 photographs and filled with step-by-step instructions, this hands-on cookbook and guide includes: Advice for navigating the grocery store and making smart purchases Tips for reading ingredient labels 100 quick and easy recipes for such favorites as Homemade Chicken Nuggets, Whole Wheat Pasta with Kale Pesto Cream Sauce, and Cinnamon Glazed Popcorn Meal plans and suggestions for kid-pleasing school lunches, parties, and snacks "Real Food" anecdotes from the Leakes' own experiences A 10-day mini starter-program, and much more.

*The Oh She Glows Cookbook* Simon and Schuster

The dinnertime solution for busy cooks who want delicious, down-home meals without spending hours in the kitchen. After a long, busy day, the task of cooking a wholesome meal for a hungry crowd can be daunting. While home-style favorites are comforting, the time spent chopping, prepping, cooking, and serving can quickly turn a feel-good dish into a stressful production. Quick-Fix Dinners comes to the rescue! We've streamlined crowd-pleasing Southern classics and modern fare to bring you recipes that take just 30, 20, or even 10 minutes to prepare, using fresh ingredients, grocery store staples, and easy shortcuts. Bring Big Easy flavor to the table in just 30 minutes with Chicken and Sausage Jambalaya, or whip up a savory Barbecue Mac and Cheese casserole in 20 minutes. There are desserts too, including a Prep & Forget Choc-Cinn Latte Cake that can be prepared in just 10 minutes. With a calendar for menu planning and the Southern Living Test Kitchen's seal of approval, you can rest assured that these meals are as delicious as they are easy to make.

*The Weekday Vegetarians* Andrews McMeel Publishing

30 days to a healthier, thinner, more energetic you! Do you want to look your best? Do you want to lose weight while eating some of the most delicious meals you've ever had? Do you want to have a seemingly endless supply of natural energy? If you answered yes to any of these questions, the 30 Day Whole Food Challenge can help you starting today! A complete meal plan - 3 tasty, healthy, whole food meals a day for 30 days! This book contains a complete whole foods 30 day meal plan to promote health, weight loss, energy, and longevity. Each day has three delicious whole food recipes for breakfast, lunch, and dinner as well as a nutritious vegetable based juice recipe to enjoy with a meal or as a snack between meals. Accept the challenge! Simply start at day 1 and follow the complete meal plan each day until you reach day 30. Complete the whole 30 day challenge and you will lose weight, be healthier, and feel more energetic! Award winning whole food recipes The delicious award winning recipes in this whole food cookbook treat food as the honest and natural source of nutrition that it is. Most recipes are primarily vegetable based (and with a few substitutions the whole 30 day meal plan could easily be completely vegetarian or vegan). The ingredients are unprocessed and free of the many unpronounceable chemicals that plague modern diets. The recipes are delicious but not overly complex and require no exotic equipment or significant cooking background. A sustainable whole food lifestyle - not a restrictive starvation diet The whole food diet is not like other diets. It is not based on adhering slavishly to arbitrary rules about consuming certain things at certain times, or writing off entire macro-nutrient groups as off limits. At its core, the whole food lifestyle embraces a simple philosophy: eat real, healthy food, in its fresh and natural form. No processing, chemicals, or preservatives required. It's called the 30 day whole food challenge, but following the complete whole food 30 day meal plan in this book is actually very easy. It is easy because the recipes are delicious and they will make you feel alive! Do something good for yourself and begin your 30 day whole food diet challenge today. In 30 days, when you have personally seen the difference a clean eating, healthy diet can make in your life, I'm sure you will have no desire to go back to eating processed, calorie-dense, nutrient deficient foods that so many people are slowly killing themselves with in our modern food dystopia. Let this book show you the amazing whole

food movement so that you can embrace a new and improved you in only 30 days! Start today and enjoy all the benefits that come with making the whole food diet a whole food lifestyle!

*Everyday Fresh* Harmony

NEW YORK TIMES BESTSELLER • 70 quick-fix weeknight dinners and 30 luscious weekend recipes that make every day taste extra special, no matter how much time you have to spend in the kitchen—from the beloved bestselling author of *Once Upon a Chef*. "Jennifer's recipes are healthy, approachable, and creative. I literally want to make everything from this cookbook!"—Gina Homolka, author of *The Skinnytaste Cookbook* Jennifer Segal, author of the blog and bestselling cookbook *Once Upon a Chef*, is known for her foolproof, updated spins on everyday classics. Meticulously tested and crafted with an eye toward both flavor and practicality, Jenn's recipes hone in on exactly what you feel like making. Here she devotes whole chapters to fan favorites, from Marvelous Meatballs to Chicken Winners, and Breakfast for Dinner to Family Feasts. Whether you decide on sticky-sweet Barbecued Soy and Ginger Chicken Thighs; an enlightened and healthy-ish take on Turkey, Spinach & Cheese Meatballs; Chorizo-Style Burgers; or Brownie Pudding that comes together in under thirty minutes, Jenn has you covered.

*The Pioneer Woman Cooks* Rowman & Littlefield

From Australia's bestselling and most trusted cook comes a stunning new book featuring super-fresh, super-fast recipes to help you feel nourished and energised ... and ready to savour life. 'One of the questions I get asked most frequently is if I still cook at home. The answer is yes. Absolutely. As often as possible.' There are days when it feels as though there's barely time to eat dinner, let alone prepare it. Donna knows on days like these, we all need a little *Everyday Fresh* in our lives. We all want to create delicious meals packed with flavour and everything that's good for us, with a minimum of fuss. And that's exactly what Donna Hay delivers. 'Simple made special' is the foundation of almost every recipe Donna has ever written. She's all about the classics, but also about a flexible, fresher approach to eating. She's constantly on the lookout for ways to make something easier, healthier, quicker or a little more on-trend - and she also loves a cheat, a quick-fix or anything that can be made in one bowl, that still tastes great. 'If I can create a dish that makes someone feel better because it's mouth-wateringly delicious, packed with

nourishing vegetables, or helps them bring a little more balance to their life - that's success!

Healthier Together Harper Collins

THE INSTANT NATIONAL BESTSELLER • Brittany Williams lost more than 125 pounds using her Instant Pot® and making all her meals from scratch. Now she shares 125 quick, easy, and tasty whole food recipes that can help you reach your weight loss goals, too! Brittany Williams had struggled with her weight all her life. She grew up eating the standard American staples—fast, frozen, fried, and processed—and hit a peak weight of 260

pounds. When her 4-year-old daughter's autoimmune disease was alleviated by a low-sugar, dairy-free, grain-free, whole-food-based diet, Brittany realized she owed her own body the same kind of healing. So on January 1, 2017, she vowed to make every meal for a year from scratch, aided by her Instant Pot®. She discovered that the versatility, speed, and ease of the electric pressure cooker made creating wholesome, tasty, family-satisfying meals a breeze, usually taking under thirty minutes. Not only did the family thrive over the course of the year, Brittany

lost an astonishing 125 pounds, all documented on her Instant Loss blog. Illustrated with gorgeous photography, Instant Loss Cookbook shares 125 recipes and the meal plan that Brittany used for her own weight loss, 75% of which are recipes for the Instant Pot® or other multicooker. These recipes are whole food-based with a spotlight on veggies, mostly dairy and grain-free, and use ingredients that you can find at any grocery store. The clearest guide to navigating your Instant Pot® or other multicooker that you'll find, Instant Loss Cookbook makes healthy eating convenient—and that's the key to sustainable weight loss.