

365 Vegan Smoothies Boost Your Health With A Rainbow Of Fruits And Veggies

SUPERFOODS IN EVERY SIP You know a daily diet rich in fruits and vegetables can maximize your health and well-being. But did you know that drinking a smoothie every day made from fruits and vegetables can dramatically increase the amount of life-saving nutrients your body takes in? • Lose Weight • Detoxify the Body • Increase Energy • Fight Heart Disease • Prevent Diabetes, Depression and Certain Cancers • Boost the Immune System • Improve Skin and Hair More than 300 inviting recipes in *The Green Smoothie Bible* show how to combine leafy green vegetables and delicious, antioxidant-rich fruits into the most nutritious drinks imaginable—leaving you healthy and feeling amazing inside and out.

365 Vegan Smoothies Boost Your Health With a Rainbow of Fruits and Veggies Penguin

Discover the amazing versatility of the slow cooker! If you're a vegetarian who thought slow cookers were just for meat-eaters, *Fresh from the Vegetarian Slow Cooker* will introduce you to the wonders of slow cooking. And if you're already a slow cooker enthusiast, here's a whole new array of healthy, delicious recipes for a favorite appliance. Slow cookers can be used for a lot more than just tough, inexpensive cuts of meat. They're perfect for vegetarian and healthy cooking because slow cooking is a foolproof way to make beans, grains, numerous vegetables, and much, much more. "Until now most slow cooker cookbooks have been heavily meat oriented, leaning mightily on processed, preservative-heavy ingredients. *Fresh from the Vegetarian Slow Cooker* changes that. What a good idea! Here, every ingredient is fresh and real, and there's not a single pot roast with dehydrated onion soup to be found! Hooray for this cookbook's ease, innovation, delicious-sounding variety, bright ingredients, and fine results. Not just vegetarians, but anyone who needs cooking ease but doesn't want to sacrifice full flavor or health, will rejoice in this inviting book." - Crescent Dragonwagon, James Beard Award-winning author of *Passionate Vegetarian*

With *The Big Book of Juicing*, you'll learn how to make a variety of healthy drinks, which fruits and vegetables provide the nutrients to meet your specific health needs, and which produce is better when eaten whole rather than juiced or blended. You'll discover how to choose the right juicer and tips for going on a juice detox. The full-color photos will inspire you to start blending today. Feel the difference when you incorporate these juices, smoothies and other drinks into your daily diet. *Apricot & Melon Smoothie Cacao Dessert Smoothie Excitement in Your Mouth Juice Frothy Monkey Juice Lemon Ginger Kombucha Probiotic Lemonade Secret Spinach Shake Quick and Dirty Flu Fighter Wake Me Up Morning Cocktail* In addition, readers will learn how green smoothies are hands down one of the best supplements to any diet. With at least one smoothie a day your body will not only receive an extra boost of nutrients, but it will begin to crave these healthier foods naturally. *The Big Book of Juicing* also gives instructions on how to create probiotic drinks that benefit digestion, metabolism, and the immune system. Now you can enjoy these bubbly probiotic drinks at home. Enthusiasts of the bubbly probiotic drink kombucha look to its high levels of B vitamins and amino acids, which are said to improve your mood, energy levels, joint function, and skin. Whether you're new to juicing or already a stalwart supporter, you'll find tips and recipes that the whole family will love!

Online phenomenon *The Blender Girl* offers up 100 recipes for healthy living with tasty, crowd-pleasing dishes to help boost nutrition for every meal of the day. *The Perfect Blend* functions not only as a cookbook but also as a guide for how to lead a more vibrant and healthy life. Blogging powerhouse Tess Masters lays out a dozen healthy goals for readers, including gaining energy, boosting immunity, reducing inflammation, detoxing the body, and probiotic power. Then Masters offers easy-to-follow recipes for smoothies, elixirs, snacks, salads, sides, soups, mains, and desserts that help you reach these goals and get results fast. Including a guide to key ingredients, an extensive resources section, and optional nutritional boosters for each recipe, *The Perfect Blend* will help you find your own perfect blend and leave you feeling energized and revitalized.

Standout Healthy and Satisfying Juices, Smoothies and Snacks Juices and smoothies are packed with the vitamins and nutrients you need to nourish your body. And Emily von Euw, creator of thisrawsomeveganlife.com, has recipes that are so delicious you'll be drinking to your health every day. Recipes include: • Lime and Apple Aura? • Watermelon Wake Me Up • Carrot Ginger Sipper? • Apple Cinnamon Delight • Banana Spinach Almond Dream • Pineapple Berry Mixer • Vanilla Melon Magic • Strawberry Mylkshake • Dark Chocolate Chip, Oat and Hemp Cookies • Dare to Date Squares • Hippie Hemp Hummus? • Cheezy Garlic Kale Chips Each sip will boost your metabolism, detox your body, strengthen your immune system and help you get your daily-recommended intake of fruits and vegetables. Plus, swapping in some of these healthy drinks and quick snacks will help control your weight and save you time in the kitchen. With recipes that are not only good for you and easy to make, but tasty and portable as well, you'll be clinging to this healthy living companion with both hands.

The #1 New York Times bestselling author, chef, and healthy living expert Rocco DiSpirito returns with a revolutionary whole foods-based diet plan and cookbook featuring more than seventy-five delicious recipes and 100 color photographs. In *The Negative Calorie Diet*, Rocco DiSpirito shares how simple it is to eat wholesome, delicious foods that naturally support weight loss. He calls these foods "negative calorie foods"—foods that help you to burn body fat, lose weight, and boost your metabolism. These whole foods are packed with fiber, so not only do you tend to eat smaller portions of them naturally, but you also stay fuller, longer. These nutritious superfoods offer the essential vitamins and minerals the body needs to keep your metabolism running efficiently. Some even offer what is known as a "thermogenic effect"—effectively boosting your metabolism to increase the rate at which your body burns energy. And you can eat as much of them as you want! Rocco begins with a ten-day cleanse designed to kick-start weight loss and detox the body, preparing it to reap the benefits of a nutrient-rich, whole foods diet. Next comes the twenty-day meal plan, with step-by-step guidance to help you achieve maximum results. To make it easy, Rocco gives you more than seventy-five recipes for meals, snacks, smoothies, and desserts that use his Top 10 Negative Calorie Foods: almonds, apples, berries, celery, citrus fruits, cruciferous vegetables (such as cauliflower and Brussels sprouts), cucumbers, leafy greens (including Swiss chard, spinach, and kale), mushrooms, and nightshade vegetables, including peppers, tomatoes, eggplant, and more. Complete with grocery shopping lists, troubleshooting FAQs, a guide to dining out, and advice for adapting the plan for kids and families as well as vegetarian, gluten-free, and low-sugar lifestyles, *The Negative Calorie Diet* helps you build healthy habits to lose weight and achieve better health for a lifetime.

From two popular bloggers and leaders in the functional medicine movement, here's the ultimate guide to eating healthfully as a family—a simple, practical cookbook that shows how easy it is to ditch processed foods one meal at a time with 365 delicious, whole food-based, allergen-free recipes that the entire family will love. It can be daunting to live a whole foods lifestyle in

today's busy world—even more so to prepare plant-rich, allergen-free meals that'll get the whole family around the table. Popular blogger Ali Segersten and functional medicine expert Tom Maltter are a team devoted to teaching their children—and readers—the importance of living a whole foods lifestyle. Nourishing Meals makes it easy and fun with dishes that burst with flavor, such as their Cherry Pecan Salad, Butternut Squash and Pinto Bean Enchiladas, Chipotle-Lime Roasted Chicken, and Banana Coconut Cream Pie. Every recipe in the book is free of the most common allergens: gluten, soy, eggs, and dairy, as well as refined sugar. And these dishes are designed to appeal to everyone, including vegan, vegetarian, seafood, and meat-eaters. In addition to wonderful food, Ali and Tom offer easy, doable steps to help you change your family's health, tips for making the transition easier, and ways to get the kids excited about wholesome foods. They map out the best foods and recipes for every stage of having a family, from pre-conception and pregnancy through each year of a child's life. And they explain in accessible terms what makes their recipes so effective for achieving optimal health. Originally self-published with an avid following, this edition will feature more than 30 new recipes, and many of the original recipes have been updated. This new edition will also include 100 beautiful all-new food photos featured in two inserts. With an easy, tasty recipe for every day of the year, it's never been simpler to adopt a healthy, whole foods lifestyle!

Veganism has been steadily moving toward the mainstream as more and more people become aware of its many benefits. Even burger-loving omnivores are realizing that adding more plant-based foods to their diet is good for their health and the environment. Big Vegan satisfies both the casual meat eater and the dedicated herbivore with more than 350 delicious, easy-to-prepare vegan recipes covering breakfast, lunch, and dinner. Highlighting the plentiful flavors that abound in natural foods, this comprehensive cookbook includes the fundamentals for adopting a meat-free, dairy-free lifestyle, plus a resource guide and glossary that readers can refer to time and again. Eat your veggies and go vegan!

Ready to Open Up to the Magic That Surrounds You? Have you ever received a sign from the universe, a piece of divine guidance, or a seemingly commonplace message that helped you steer your life in a better direction? In this fifth and final book from the bestselling 365 Book Series, over 200 beautiful souls each share a meaningful message that they received, from either here on Earth or beyond, that helped to shift their life in a positive way. It's our hope that reading these messages will inspire you to be on the lookout for messages in your own life, too! The 365 messages shared within these pages range from the miraculous to the mundane (but still important), from the spiritual to the secular, from the subtle to the dramatic. Some examples include: receiving loving guidance from the other side (e.g., God, the universe, a loved one who has passed, your angels, spirit guides), getting a tangible sign that came just when you needed it most, having a conversation with someone (a friend, family member, or even a complete stranger) that steered you in a more positive direction, hearing your soul's wisdom loud and clear, and so much more! While the experiences themselves vary greatly, each of these messages transformed the authors and helped them connect more deeply to their life. These true-life stories (one page each - for quick inspiration!) were written with love and infused with the intention that you'll be on the lookout for soulful messages of your own and that you'll be open to receiving them when they show up in your life! LIMITED-TIME OFFER: As an extra thank you, when you order this book you'll be able to receive over 35 bonus gifts - including guided meditations, ebooks, videos, and other offerings to help you embrace your life - all created by authors in the book! To make things super easy for you, all the gifts are directly downloadable without opting in to each one individually. After you order this book, go to www.365soulfulmessages.com to claim your bonus gifts.

A new edition of the whimsical British food classic, originally published in the late 1920s, sheds new light on the delights of fruit, devoting each chapter to a different variety, including cherries, peaches, apples, melons, grapes, and strawberries. Reprint. 15,000 first printing.

An updated and cross-referenced edition contains a year's worth of juice and smoothie recipes that can be prepared inexpensively at home in a blender, in a volume that places an emphasis on healthy options.

"100 gluten-free, vegan recipes"--Cover.

Emily von Euw, bestselling author and creator of This Rawsome Vegan Life, makes it easier than ever to incorporate delicious, vitamin-packed juices and smoothies into your everyday routine. Emily's recipes include Cilantro Ginger Green Smoothie, Pineapple Peppermint Juice, Chocolate Berry Protein Smoothie and Super Food Energy Bars with Cacao. Depending on the recipe you can boost your metabolism, detox your body, strengthen your immune system or get your daily-recommended intake of fruits and vegetables. With recipes that are not only good for you and easy to make, but tasty and satisfying as well, you'll be making these recipes time and again. This revised edition of 100 Best Juices, Smoothies and Healthy Snacks will include an all new chapter with 25 green juice recipes.

Presents recipes made with raw foods for trail mixes, parfaits, energy bars, juice blends, smoothies, soups, veggie chips, dips, candies, and cookies that contain less than 250 calories per serving.

A beautiful collection of vegan smoothies from powerhouse blogger The Blender Girl, featuring photographs, flavor boosters, and nutritional add-ons for every recipe. The Blender Girl takes smoothies to the next level in this comprehensive guide, helping you blast your way to good health and blended bliss. These 100 creative and delicious recipes are designed to fit your every need, whether you want to detox, lose a few pounds, get energized, or guard against seasonal colds. Each smoothie has three optional boosters (like chia seeds, ginger, coconut oil, or wheat grass) that allow you to ramp up flavor, nutrient value, or both. Featuring gorgeous photography throughout, a smoothie pantry that demystifies unusual ingredients, icons to identify smoothies that fit your particular dietary needs, and strategies for achieving smoothie success, this accessible handbook makes

it fun and easy to find your perfect blend.

Jen Hansard and Jada Sellner are on a fresh path to health and happiness--deprivation not included. In their book, *Simple Green Smoothies*, these two friends invite you into a sane and tasty approach to health that will inspire and energize you on your own journey toward a happier life. The *Simple Green Smoothies*' lifestyle doesn't involve counting calories or eliminating an entire food group. Instead, it encourages you to make one simple change: drink one green smoothie a day. *Simple Green Smoothies* includes a 10-day green smoothie kick-start to welcome you into the plant-powered lifestyle, with shopping lists included. Follow it up with 100+ delicious recipes that address everything from weight loss to glowing skin to kid-friendly options. Hansard and Sellner are two moms raising their own families on healthy, whole-food recipes. They've seen the amazing health benefits of green smoothies firsthand--from losing 27 pounds to getting more energy. Their wildly popular website has changed the lives of over 1 million people and made them the #1 green smoothie online resource. *Simple Green Smoothies* will empower you to take control of your health in a fun, sustainable way that can transform you from the inside out. Ready to join the plant-powered party?

"Everyone loves smoothies. Everyone! With an infinite number of delicious, natural flavors, colors, and health benefits to mix and match, smoothies are the easiest way to embrace a healthy lifestyle on a daily basis. Now you can give your smoothie-blending routine a boost when you use the most antioxidant-, vitamin-, and mineral-packed foods in the world: superfoods. *Superfood Smoothies* offers 100 nutrient-dense recipes plus innovative culinary methods to get the most health benefits and pack in the maximum amount of nutrition into every incredible drop of these satisfying drinks. You'll discover which superfoods are the best for smoothies; find out which ingredients to avoid; and learn countless secrets to making your smoothies more nutritious (and more delicious) than anything you could buy in the store. From athletes to kids to fast-paced executives, and to anyone seeking a gentle cleanse, *Superfood Smoothies* will upgrade your nutrition, energize your day, and inspire you to power up your blender now!"--

Celebrity nutritionist and beauty expert Kimberly Snyder helps dozens of Hollywood's A-list stars get red-carpet ready—and now you're getting the star treatment. Kim used to struggle with coarse hair, breakouts and stubborn belly fat, until she traveled the world, learning age-old beauty secrets. She discovered that what you eat is the ultimate beauty product, and she's developed a powerful program that rids the body of toxins so you can look and feel your very best. With just a few simple diet changes, you will:

130 superfood smoothies--made super easy. Blend health into every day with a smoothie recipe book featuring a whopping 130 recipes that feel like you're drinking liquid goodness. The chapters are organized by each of the 15 included superfoods--like berries, avocados, yogurt, and cinnamon--and every smoothie is labeled according to the health benefits it offers, from weight loss to boosting energy and reducing inflammation. Discover how many basic and affordable ingredients at your local grocery store are actually superfoods and learn the powerful differences each one can make in your smoothies--and in your health. A smoothie recipe book that's truly super: Make smoothies fun again--Whether you're a smoothie newbie or stuck in a smoothie rut, this smoothie recipe book will help you make yours a high-flavor success. Blissful blending--The ingredients are affordable and easy to find, and the recipes are quick to make. Troubleshooting tips--Get a list of common problems with smoothies (too thick, too sour, too grainy) and what you can do to fix them. Raise the goodness factor with a smoothie recipe book that offers unprecedented options for supercharged smoothies.

The creator of the popular vegan food blog *HealthyHappyLife.com* presents more than 220 innovative vegan recipes, including Vegan Philly Cheese Sandwich and Ultra Creamy Cashew Veggie Pot Pie, along with cooking techniques for vegan staples and wellness tips. Original. 25,000 first printing.

After writing several award-winning health and nutrition titles that have had great success in the UK, Nicola Graimes makes her debut in the US market with the first book to focus on children and brain power and the foods that truly can improve intelligence and those that can hinder it. With her exciting positive twist on the link between the food that children eat and their mental development, Graimes offers parents new ways and reasons to give their children (from pregnancy through primary school) and the essential foods and nutrients they require. **BRAIN FOODS FOR KIDS** includes: -A clear and easy-to-follow introduction to the principles of good childhood nutrition and information on all the latest science on brain-boosting foods -Practical, kid-tested advice on incorporating the essential foods into a child-friendly diet -Special "brain-box" features to explain the health-giving, mind-boosting properties of each of the featured dishes -Teaches how to recognize foods containing additives and pesticides, and how to choose healthy, nutritious ingredients -Advice on using diet to control and avoid behavioral problems such as ADHD Graimes divides the book into two sections. The first is full of advice, bursting with color photographs and helpful scientific facts as palatable for adult readers as the recipes are for their children. The second part covers more than 100 recipes for every meal of the day, parties, picnics, and plenty of delicious snacks. And the perforated at-a-glance weekly menu planner can be torn out for posting on the fridge.

The highly anticipated cookbook from the immensely popular food blog *Minimalist Baker*, featuring 101 all-new simple, vegan recipes that all require 10 ingredients or less, 1 bowl or 1 pot, or 30 minutes or less to prepare Dana Shultz founded the *Minimalist Baker* blog in 2012 to share her passion for simple cooking and quickly gained a devoted worldwide following. Now, in this long-awaited debut cookbook, Dana shares 101 vibrant, simple recipes that are entirely plant-based, mostly gluten-free, and 100% delicious. Packed with gorgeous photography, this practical but inspiring cookbook includes: • Recipes that each require 10 ingredients or less, can be made in one bowl, or require 30 minutes or less to prepare. • Delicious options for hearty entrées, easy sides, nourishing breakfasts, and decadent desserts—all on the table in a snap • Essential plant-based pantry and equipment tips • Easy-to-follow, step-by-step recipes with standard and metric ingredient measurements *Minimalist Baker's Everyday Cooking* is a totally no-fuss approach to cooking for anyone who loves delicious food that happens to be healthy too.

With 100,000 Twitter followers and a blog that receives half a million unique visitors a month, food writer Kathy Patalsky loves sharing her passion for healthy, vegan cuisine. With *365 Vegan Smoothies*, she makes it possible for everyone to enjoy this daily diet enhancement that is free of animal products (even honey) and the saturated fats, chemicals, and hormones that often accompany them. From her frosty sweet "Peach Pick-Me-Up" to green smoothies such as her revitalizing "Green with Energy," Patalsky's innovative smoothie recipes are built around themes such as brain boosters, weight loss, healthy digestion, and detoxification. She also includes mood tamers, such as the "Cheerful Chocolate Chia," with B-complex vitamins and omega fatty acids to boost serotonin levels. Featuring vibrant color photographs and simple steps to stock a healthier pantry, *365 Vegan Smoothies* serves up the perfect blend for everyone.

"With Color Me Vegan, Colleen Patrick-Goudreau takes veganism to a whole new level. This is exactly what people need to eat more compassionately, experience superior health, and enjoy out-of-this-world flavors. Get ready to taste the real rainbow!"—Rory Freedman, author of the #1 New York Times bestseller *Skinny Bitch* "In *Color Me Vegan*, Colleen Patrick-Goudreau makes assembling balanced meals as easy as painting by numbers. With the publication of her third book, Patrick-Goudreau remains one of the most endearing and innovative vegan chefs."—Bryant Terry, author of *Vegan Soul Kitchen* "Taking 'nutrient-dense' to a whole new level, *Color Me Vegan* provides a mouthwatering palette of simple but delectable recipes. We should make a point to eat the rainbow, and this book is the pot of gold at the end that is sure to brighten any diet!"—Dr. Michael Greger, Director of Public Health at the Humane Society of the United States Eat by color for more flavorful meals and extraordinary health! In *Color Me Vegan*, author and vegan extraordinaire Colleen Patrick-Goudreau brings an edible rainbow of plant-based cuisine to your kitchen table with 150 flavorful recipes designed to boost your health and perk up your palate. With color as the guiding principle behind each section, Colleen shows vegetarians, vegans, and everyone in between exactly how phytonutrients—the most powerful, pigmented antioxidants on earth, found in everything from select fruits and vegetables, to grains, legumes, nuts, and seeds—can be expertly incorporated into your meals for the greatest nutritional punch. From the "Color Me Blue" chapter, for example, you'll be treated to recipes such as: —Radicchio Fennel Salad with Caper Dressing —Chilled Blueberry Mango Soup —Lavender-Roasted Purple Onions —Eggplant with Dengaku (Sweet Miso) Sauce —Purple Plum Pie with Crumble Topping From sensational starters and salads, to filling mains and sides, to crave-worthy desserts—in every color—each recipe is not just a feast for your stomach, but a feast for your eyes as well! Discover the original international diet sensation—used by Adele, heavyweight champion David Haye, and Pippa Middleton—that will help you lose seven pounds in seven days while experiencing lasting energy and eating all the foods you love. Over the past few years, fasting has become a popular diet option. Studies show that fasting—whether through moderate calorie restriction every day or the more severe but less frequent intermittent fasting—can help people lose about thirteen to fourteen pounds in six months and reduce their risk of developing disease. When we fast, our body's energy stores activate what is known as sirtuins, or the "skinny gene," and many positive changes ensue. Fat storage is switched off, and our body stops its normal growth processes and goes into "survival" mode. Fat burning is stimulated and the genes involved in the repair and rejuvenation of our cells are turned on—which all results to weight loss and improved resistance to disease. But if not done correctly, fasting can lead to hunger, irritability, fatigue, and loss of muscle. Enter Sirtfoods: a newly discovered group of foods that is revolutionizing healthy eating. Ranging from chocolate and red wine to garlic and walnuts, sirtfoods are particularly rich in special nutrients that help us activate the same skinny genes in our bodies that fasting triggers. Nutritionists Aidan Goggins and Glen Matten have created The Sirtfood Diet to help you effectively lose weight and improve your resistance to disease, while still giving you incredible energy and glowing health.

Protein Shake Recipes: Best 50 Delicious of Protein Shake Cookbook (Protein Shake Recipes, Protein Shakes Recipes, Protein Shake Recipe Book, Protein Shake Book, Protein Shake Cookbook, Protein Shake Diet Book) (Kenny Galarza Cookbooks No.3) Proteins are essential elements in our body and they are in charge of many crucial roles in the organism. Proteins are made up of many small units called amino acids which are attached to one another in long chains. Many diet experts and nutritionists have claimed that breakfast is the most important meal of the day and that it should be rich in proteins in order not to feel hungry all the time during the day. There are many foods that are rich in proteins and some of them are: dairy products such as Greek yogurt, cheese, yellow cheese, milk (soy milk, cow milk, almond milk), meat (fish, pork meat, chicken meat, steaks, ground beef, sea food) and eggs, nuts (hazelnuts, walnuts, almonds), seeds (sunflower seed, pumpkin seed, chia seed etc) and so on. Smoothies and protein shakes have become really popular worldwide and there are some great reasons for it. First of all, they are really easy to prepare. All you need is to have a blender at your disposal and to grab some fruits or vegetables and in only a few minutes you have a smoothie that is delicious. Smoothies are usually consumed as breakfast or as a snack. Smoothies can be a great source of proteins if you choose the right ingredients. For example, if you want to have a smoothie high in protein you can add some milk or Greek yogurt (or both) and a bit of water. There are also some people who do not prefer dairy products. Usually, those are people who are vegetarians or vegans. Even though we all know that the products of animal origin are really high in proteins, there is an alternative way making your smoothie or you shake high in proteins and that is by adding protein powder. In that way, you can have a smoothie for breakfast without any dairy products. Smoothies with protein powder are mostly consumed by body builders or by people who want to stay fit or practice some sport. But that is not always the case. Proteins are needed for every person because they are essential in order to make our body function well. An adult needs about 45 to 60 grams of proteins a day. This amount increases if a person exercises regularly. Also, the amount of calories a day increases if you practice some sport or exercise every day. Protein shakes use different types of protein in varying amounts. They may include: milk, whey, casein, egg, soy, rice and so on. The source of the protein and how it's purified during manufacturing may affect how well your body can use it. There are many recipes which include food rich in proteins but also you can use protein powders in order to make protein shakes. **A NEW YORK TIMES BEST-SELLER** Since his documentary, *Fat, Sick & Nearly Dead*, was released in 2010 and became a worldwide sensation, Joe Cross has become a tireless advocate for the power of juicing. *The Reboot with Joe Juice Diet* brings us of the plan that allowed him to overcome obesity, poor health, and bad habits, and presents success stories from others whose lives he's touched. Joe—who managed to lose one hundred pounds and discontinue all his medication by following his own plan—walks you through his life before juicing, sharing his self-defeating attitude toward food and fitness, and brings you along on his journey from obesity and disease to fitness, a clean bill of health, and the clarity of physical wellness. In addition to sharing Joe's inspirational story, *The Reboot with Joe Juice Diet* gives readers all the tools they need to embark on their own journey to health and wellness, including inspiration and encouragement, recipes, and diet plans.

The New York Times bestselling 10-Day Green Smoothie Cleanse will jump-start your weight loss, increase your energy level, clear your mind, and improve your overall health as you lose ten to fifteen pounds in just ten days. Made up of supernutrients from leafy greens and fruits, green smoothies are filling and healthy and you will enjoy drinking them. Your body will also thank you for drinking them as your health and energy improve to levels you never thought possible. It is an experience that could change your life if you stick with it! This book provides a shopping list, recipes, and detailed instructions for the 10-day cleanse, along with suggestions for getting the best results. It also offers advice on how to continue to lose weight and maintain good health afterwards. Are you ready to look slimmer, healthier, and sexier than you have in years? Then get ready to begin the 10-Day Green Smoothie Cleanse! If you successfully complete the 10-Day

Green Smoothie Cleanse, you will... • Lose 10–15 pounds in 10 days • Get rid of stubborn body fat, including belly fat • Drop pounds and inches fast, without grueling workouts • Learn to live a healthier lifestyle of detoxing and healthy eating • Naturally crave healthy foods so you never have to diet again • Receive over 100 recipes for various health conditions and goals
140 delicious probiotic smoothies and other drinks that cleanse and heal

Satisfy your anytime cravings with a smoothie! On a summer day, after an intense workout, or on a lazy afternoon, nothing refreshes better than a cold smoothie. Unfortunately, it can often take a lot of time and effort to make and enjoy them. But not the smoothie recipes in *Healthy, Quick & Easy Smoothies*. You won't need more than 10 minutes and no more than 5 ingredients to make any smoothie in this book—and they're all under 300 calories! *Healthy, Quick & Easy Smoothies* includes these features: 100 mouthwatering recipes for tropical fruit, berry, combination, and green smoothies Complete nutritional data to help with your weight loss goals Expert information from Dana Angelo White, nutritionist for the Food Network, on why smoothies are better than juices and how to best make smoothies Every recipe contains complete nutritional data to help you plan your meals and meet your daily dietary needs. Many recipes also offer modifications you can make—but the healthy, quick, and easy promises never change. And because you have so many delicious smoothies to choose from, your blender is sure to occupy a permanent place on your countertop!

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!

A special cookbook for NFL fans includes a host of tempting recipes that are perfect for the tailgater's pre-game party, with 150 grilled dishes, sandwiches, sides, desserts, and drinks that range from Bloody Mary Chicken Wings and Whiskey-Marinaded Rib-eye Steaks to Carolina Pulled Pork Sandwiches and Peachy Sweet Potato Pie. Original. 50,000 first printing.

Discover simple ways to incorporate more whole foods into your daily diet using a blender with this gorgeous cookbook featuring 200 delicious recipes and more than fifty full-color photos—the first widely available cookbook from the Vitamix brand. Recently known primarily to professional chefs, over the past decade the Vitamix blender has become one of the most sought after kitchen appliances in home kitchens. Now, Vitamix has created a gorgeous companion cookbook to help you enjoy the benefits of a whole foods diet. Here are more than 200 simple, scrumptious, easy-to-prepare recipes that use a blender—most taking less than thirty minutes. The chefs at Vitamix believe that the only way to make lasting, healthy changes to your diet is to enjoy the food you eat. With *The Vitamix Cookbook* they've created mouthwatering food you'll want everyday: breakfast and brunch, including smoothies, breakfast mains (muffins, breads and scones), pancakes, waffles, egg dishes soups and sides (amazingly, the Vitamix heats the soup while blending it, making it table ready in less than ten minutes!) entrees, including wraps and sandwiches, burgers, pizza, pasta, poultry, meat and seafood sauces and dressings drinks, including nut milks, juices, and even cocktails desserts, including sorbets, ice creams, milkshakes and baked desserts Throughout *The Vitamix Cookbook*, you'll find helpful sidebars with inspiring stories of people who have improved their health using their Vitamix, as well as tips for a nutritious whole foods diet.

A collection of 75 completely allergen-free recipes ready in 30 minutes or less, perfect for food allergic kids and busy professionals who need to get meals on the table swiftly. With her acclaimed cookbooks and loyal following, Cybele Pascal has been pioneering allergy-friendly cooking for more than a decade. As the mother of two kids with food allergies, Pascal knows the value of weeknight-friendly allergy-free recipes that can be prepped and on the table in half an hour without sacrificing flavor or texture. Through adept ingredient substitutions and easy-to-follow techniques, Pascal excels at providing enticing recipes that steer clear of the top eight allergens and appeal to home cooks who need to avoid dairy, eggs, wheat, soy, peanuts, tree nuts, fish, shellfish, and sesame. Pascal's allergy-friendly versions of favorites like Creamy Mac 'n' "Cheese," Buffalo Wings with Ranch Dressing, Chicken Mole Soft Tacos, Gnocchi, Deep Dish Pizza with Italian Sausage, and Beef and Broccoli Stir-Fry have all the appeal of the originals, and are perfect for food allergic kids and busy professionals. *Allergy-Free and Easy Cooking* is a delightful solution that will help you get flavorful, safe meals on the table swiftly. Classic American meals just became healthier and more delicious with Laura Theodore's vegan twist on traditional family fare. With quick-to-prepare and gourmet-style dishes, *Jazzy Vegetarian Classics* features Laura's original creations, such as vegan shish kebabs and cauliflower steaks with sweet pepper sauce, and other spins on time-honored favorites, such as spaghetti and "wheatballs" and decadent chocolate-ganache cake. Filled with easy-to-follow crowd-pleasing recipes, this cookbook will make nutritionally dense and plant-based dishes your new family favorites. Fun and simple to incorporate into anyone's lifestyle, *Jazzy Vegetarian Classics* provides wholesome full-menu plans for everything from weekday meals to special celebrations such as parties and holiday dinners. Laura even includes suggestions on how to present appetizing, plant-based meals in

