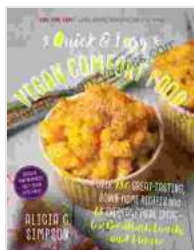


Quick, Easy, and Delicious: A Review of "Quick Easy Vegan Comfort Food"



Quick & Easy Vegan Comfort Food: Over 150 Great-Tasting, Down-Home Recipes and 65 Everyday Meal Ideas for Breakfast, Lunch, and Dinner by Alicia C. Simpson

★★★★☆ 4.4 out of 5

Language : English
File size : 9681 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
X-Ray : Enabled
Word Wise : Enabled
Print length : 304 pages
Lending : Enabled



If you're looking for a cookbook that makes vegan comfort food quick and easy, look no further than "Quick Easy Vegan Comfort Food." This cookbook is packed with over 100 recipes for all your favorite comfort food classics, all made without any animal products.

The recipes in "Quick Easy Vegan Comfort Food" are perfect for busy weeknights or lazy weekends. They're all easy to follow and can be made with ingredients you can find at your local grocery store. Plus, they're all delicious!

I've tried several recipes from "Quick Easy Vegan Comfort Food" and I've been impressed with every one. The recipes are well-written and easy to

follow, and the food is always delicious. Here are a few of my favorites:

- **Creamy Vegan Mac and Cheese**
- **Vegan Shepherd's Pie**
- **Vegan Pizza with Cashew Cream Sauce**
- **Vegan Chocolate Chip Cookies**

If you're looking for a vegan cookbook that's packed with delicious and easy-to-make recipes, "Quick Easy Vegan Comfort Food" is the perfect choice. I highly recommend it!

Creamy Vegan Mac and Cheese

This recipe is the perfect comfort food for a cold night. It's creamy, cheesy, and satisfying, and it's all made without any dairy products.

Ingredients:

- 1 pound elbow macaroni
- 1/4 cup nutritional yeast
- 1/4 cup cornstarch
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 cup unsweetened almond milk
- 1/2 cup vegetable broth
- 1/4 cup vegan butter

Instructions:

1. Cook the macaroni according to package directions. Drain and set aside.
2. In a large saucepan, whisk together the nutritional yeast, cornstarch, salt, and pepper.
3. Gradually whisk in the almond milk and vegetable broth until smooth.
4. Bring the mixture to a simmer over medium heat, stirring constantly. Cook for 2-3 minutes, or until thickened.
5. Remove from heat and stir in the vegan butter. Add the cooked macaroni and stir to coat.
6. Serve immediately, topped with additional nutritional yeast if desired.

Vegan Shepherd's Pie

This classic comfort food is made vegan with a hearty lentil filling and a creamy mashed potato topping.

Ingredients:

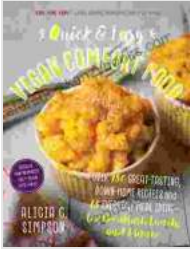
- 1 cup dried brown lentils
- 2 cups vegetable broth
- 1 onion, chopped
- 2 carrots, chopped
- 1 celery stalk, chopped
- 1 tablespoon olive oil
- 1 teaspoon dried thyme

- 1/2 teaspoon dried rosemary
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 3 pounds russet potatoes, peeled and cubed
- 1/2 cup unsweetened almond milk
- 1/4 cup vegan butter

Instructions:

1. In a medium saucepan, combine the lentils, vegetable broth, onion, carrots, celery, olive oil, thyme, rosemary, salt, and pepper. Bring to a boil, then reduce heat and simmer for 20-25 minutes, or until the lentils are tender.
2. While the lentils are cooking, prepare the mashed potatoes. Place the potatoes in a large pot of cold water and bring to a boil. Reduce heat and simmer for 15-20 minutes, or until the potatoes are tender. Drain the potatoes and return them to the pot.
3. Mash the potatoes with the almond milk and vegan butter until smooth. Season with additional salt and pepper to taste.
4. Preheat oven to 375 degrees F (190 degrees C).
5. Spread the lentil filling into a 9x13 inch baking dish. Top with the mashed potatoes.

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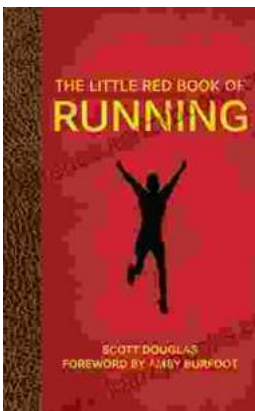


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In Contro Scatti Di Epilessia Author: Elisa Serafini Publisher: Postcart Edizioni Publication Date: 2019 ...



The Little Red Book of Running: A Comprehensive Guide to the World's Most Popular Sport

Running is one of the most popular sports in the world. It's a great way to get fit, lose weight, and relieve stress. But if you're new to...