

best vegan scalloped potatoes

best vegan scalloped potatoes are a delicious and creamy alternative to the traditional dairy-based version, perfect for those following a plant-based diet or seeking healthier comfort food options. This article explores how to prepare the best vegan scalloped potatoes using simple, wholesome ingredients that deliver rich flavor and satisfying texture without any animal products. From choosing the right potatoes to crafting a luscious vegan cream sauce, every step is designed to maximize taste and nutrition. Additionally, tips for seasoning, layering, and baking ensure the dish comes out perfectly golden and tender every time. Whether for a holiday feast, family dinner, or casual meal, these vegan scalloped potatoes offer a crowd-pleasing side that pairs well with a variety of main courses. The following sections cover essential ingredients, preparation techniques, variations, and serving suggestions to help create the ultimate vegan scalloped potatoes.

- Key Ingredients for Vegan Scalloped Potatoes
- Preparation Techniques and Cooking Tips
- Vegan Cream Sauces and Flavor Enhancements
- Variations and Dietary Adaptations
- Serving Suggestions and Pairings

Key Ingredients for Vegan Scalloped Potatoes

Selecting the right ingredients is fundamental to achieving the best vegan scalloped potatoes. The choice of potatoes, plant-based milk, and flavoring agents significantly impacts the texture and taste of the final dish. This section details the essential components that contribute to the dish's creamy consistency and rich flavor.

Choosing the Right Potatoes

For vegan scalloped potatoes, starchy or all-purpose potatoes work best as they absorb flavors well and develop a soft, creamy interior when baked. Russet potatoes are a popular choice due to their high starch content, which helps create a tender texture. Yukon Gold potatoes are another excellent option, offering a buttery flavor and smooth consistency. Combining both types can also deliver a balance of creaminess and firmness.

Plant-Based Milk and Cream Alternatives

To replicate the traditional creamy sauce, various plant-based milks can be used, such as unsweetened almond, soy, oat, or cashew milk. Cashew milk is particularly favored for its naturally creamy texture, adding richness to the dish. Coconut milk can be used but should be chosen in a light or unsweetened variety to prevent overpowering coconut flavor. Additionally, vegan sour

cream or cashew cream can enhance the sauce's creaminess.

Flavoring Agents and Seasonings

Flavor development is critical for the best vegan scalloped potatoes. Nutritional yeast adds a subtle cheesy note, while garlic and onion powder provide depth. Fresh herbs like thyme or rosemary complement the potatoes' earthiness. Salt and black pepper are essential for seasoning, and a touch of mustard powder or smoked paprika can introduce complexity and warmth to the dish.

Preparation Techniques and Cooking Tips

Proper preparation and cooking methods ensure the best vegan scalloped potatoes achieve the desired creamy texture and golden crust. This section outlines step-by-step techniques and practical tips for slicing, layering, and baking the dish effectively.

Slicing Potatoes Uniformly

Uniform slicing of potatoes is crucial for even cooking. Using a mandoline slicer or a sharp knife, potatoes should be cut into thin, consistent slices approximately 1/8 inch thick. This ensures each layer cooks evenly and melds well with the creamy sauce.

Layering for Maximum Flavor

Layering the potatoes with sauce and seasoning between each layer allows for thorough flavor absorption. A typical approach involves spreading a thin layer of sauce on the baking dish before arranging the first layer of potatoes, followed by a sprinkle of seasoning, and repeating the process. This method results in a harmonious blend of flavors throughout the casserole.

Baking and Achieving the Perfect Texture

Baking the dish covered initially helps the potatoes cook through, while uncovering towards the end promotes browning and a desirable crust. The dish is typically baked at 350°F (175°C) for about 45-60 minutes, depending on thickness. Checking tenderness with a fork and ensuring the sauce is bubbling confirms readiness.

Vegan Cream Sauces and Flavor Enhancements

The sauce is the cornerstone of the best vegan scalloped potatoes, providing moisture and richness. This section explores various plant-based cream sauce recipes and techniques to elevate the dish's flavor profile.

Basic Vegan White Sauce

A simple vegan white sauce can be made by combining plant-based milk with flour and vegan butter or oil to create a roux. This thickens the sauce and gives it a creamy texture. Nutritional yeast, garlic powder, and onion powder can be added for flavor enhancement. The sauce should be smooth and velvety, complementing the potatoes without overpowering them.

Cashew-Based Cream Sauce

Soaked cashews blended with water or plant-based milk create a naturally creamy and rich sauce ideal for scalloped potatoes. Adding lemon juice, garlic, and nutritional yeast to the blend introduces brightness and a cheesy undertone. This sauce is both nutritious and indulgent, making it a preferred choice for many vegan cooks.

Additional Flavor Boosters

Incorporating sautéed onions or mushrooms into the sauce adds umami depth. Fresh herbs stirred into the sauce before baking infuse aromatic flavors. For a spicy twist, a pinch of cayenne pepper or smoked paprika can be mixed into the sauce. These enhancements contribute complexity and keep the dish exciting.

Variations and Dietary Adaptations

The best vegan scalloped potatoes can be easily customized to accommodate different tastes, dietary restrictions, and ingredient availability. This section highlights popular variations and substitutions.

Gluten-Free Options

To make gluten-free vegan scalloped potatoes, substitute all-purpose flour in the sauce with gluten-free alternatives such as rice flour, cornstarch, or a gluten-free flour blend. These thickeners maintain the sauce's consistency without compromising flavor.

Low-Fat and Oil-Free Versions

For a lighter dish, reduce or eliminate oil and vegan butter in the sauce. Using unsweetened plant-based milk and thickening with cornstarch or arrowroot powder keeps the sauce creamy without added fat. Baking under foil helps retain moisture, ensuring the potatoes remain tender.

Incorporating Vegetables and Additional Ingredients

Adding layers of thinly sliced vegetables such as zucchini, mushrooms, or spinach enhances nutritional value and variety. Vegan cheese alternatives can also be sprinkled on top for a melty, cheesy finish. Experimenting with different herbs and spices allows for personalization of the classic recipe.

Serving Suggestions and Pairings

The best vegan scalloped potatoes are versatile and pair well with a wide range of main dishes and salads. This section offers ideas for complementary meals and presentation tips.

Ideal Main Course Pairings

Vegan scalloped potatoes complement plant-based main courses such as lentil loaf, stuffed bell peppers, or grilled tofu. They also serve as a hearty side for vegetable roast or vegan sausages. The creamy texture contrasts well with crispy or smoky dishes.

Salads and Side Dishes

Fresh green salads with tangy vinaigrettes balance the richness of the potatoes. Roasted or steamed vegetables like asparagus, green beans, or Brussels sprouts add color and nutrition. Including a light, acidic side dish enhances overall meal harmony.

Presentation and Garnishes

Garnishing with chopped fresh parsley, chives, or thyme sprigs adds visual appeal and freshness. Serving the scalloped potatoes in a rustic casserole dish emphasizes comfort food vibes. Portioning into individual ramekins can elevate the presentation for special occasions.

- Use starchy potatoes like Russet or Yukon Gold for best texture.
- Employ cashew or oat milk for creamy vegan sauces.
- Season with nutritional yeast, garlic, and fresh herbs.
- Slice potatoes uniformly to ensure even baking.
- Layer potatoes and sauce alternately for maximum flavor.
- Bake covered initially, then uncover to brown the top.
- Customize with gluten-free or low-fat ingredient substitutions.
- Pair with plant-based mains and fresh salads for balanced meals.

Frequently Asked Questions

What ingredients are used to make the best vegan

scalloped potatoes?

The best vegan scalloped potatoes typically include thinly sliced potatoes, plant-based milk (such as almond or oat milk), vegan butter, garlic, nutritional yeast for a cheesy flavor, flour for thickening, salt, pepper, and fresh herbs like thyme or rosemary.

How do you make a creamy sauce for vegan scalloped potatoes without dairy?

To make a creamy sauce for vegan scalloped potatoes, you can create a roux by cooking vegan butter and flour together, then slowly whisk in plant-based milk until thickened. Adding nutritional yeast and garlic powder enhances the cheesy flavor without using dairy.

Can I make vegan scalloped potatoes gluten-free?

Yes, you can make vegan scalloped potatoes gluten-free by using gluten-free flour or cornstarch as a thickener in the sauce. Ensure that all other ingredients, like plant-based milk and vegan butter, are also gluten-free.

What type of potatoes works best for vegan scalloped potatoes?

Yukon Gold or Russet potatoes work best for vegan scalloped potatoes because they have a good balance of starch and creaminess, which helps achieve a tender texture and rich flavor when baked.

How long should vegan scalloped potatoes be baked for the best texture?

Vegan scalloped potatoes should be baked at 350°F (175°C) for about 60 to 75 minutes, or until the potatoes are tender and the top is golden brown. Covering the dish with foil for the first 45 minutes helps prevent excessive browning and ensures even cooking.

Additional Resources

1. *The Ultimate Vegan Scalloped Potatoes Cookbook*

This comprehensive cookbook offers a variety of plant-based recipes focusing on creamy, cheesy, and flavorful vegan scalloped potatoes. It includes tips on using cashew cream, nutritional yeast, and dairy-free cheeses to create rich textures without animal products. Whether you are a beginner or an experienced vegan cook, this book provides easy-to-follow recipes with vibrant photos.

2. *Vegan Comfort Classics: Scalloped Potatoes and More*

Discover the comfort of traditional scalloped potatoes reimagined for a vegan lifestyle. This book features several versions of scalloped potatoes, from garlic-infused to spicy chipotle, all made without dairy. Alongside potatoes, it offers complementary side dishes that make for heartwarming vegan meals.

3. *Plant-Based Potatoes: Creative Vegan Scalloped Recipes*

Focusing on potatoes as the star ingredient, this cookbook explores

innovative vegan scalloped potato dishes that combine fresh herbs, spices, and alternative dairy sources. Recipes range from simple weeknight dinners to elegant holiday sides, highlighting the versatility of potatoes in vegan cuisine.

4. *Cheesy Vegan Scalloped Potatoes Made Easy*

This book demystifies the process of making cheesy vegan scalloped potatoes using accessible ingredients like cashews, tofu, and nutritional yeast. It breaks down the science behind achieving the perfect creamy sauce and offers variations for different dietary needs, including gluten-free and oil-free options.

5. *Scalloped Potatoes and Vegan Casseroles*

Perfect for those who love hearty baked dishes, this collection features vegan scalloped potatoes alongside other casserole favorites. The book emphasizes layering flavors and textures, with recipes that include vegetables, plant-based proteins, and homemade cheese sauces to satisfy any palate.

6. *Vegan Holiday Sides: Scalloped Potatoes and Festive Favorites*

Celebrate the holidays with indulgent yet plant-based scalloped potatoes and other classic side dishes. This book provides recipes that bring warmth and tradition to the vegan table, utilizing seasonal ingredients and creative garnishes to impress guests and family alike.

7. *The Creamiest Vegan Scalloped Potatoes*

Learn how to achieve luscious creaminess in vegan scalloped potatoes without heavy cream or butter. Featuring recipes that use blended nuts, coconut milk, and root vegetables, this book is ideal for those seeking rich textures and comforting flavors in their plant-based cooking.

8. *One-Pot Vegan Scalloped Potatoes and More*

Designed for simplicity and minimal cleanup, this cookbook focuses on one-pot vegan scalloped potato recipes that are quick, nutritious, and delicious. It includes meal prep tips and variations that allow cooks to customize ingredients based on what's available in their pantry.

9. *Global Vegan Scalloped Potatoes: Tastes from Around the World*

Explore international twists on vegan scalloped potatoes, drawing inspiration from French, Italian, Indian, and Mexican cuisines. Each recipe incorporates regional spices, herbs, and plant-based cheeses to create unique and flavorful dishes that expand the traditional scalloped potato experience.

Best Vegan Scalloped Potatoes

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best vegan scalloped potatoes: Chloe's Kitchen Chloe Coscarelli, 2012-03-06 A classically trained vegan chef presents a cookbook in which she explains vegan-diet nutrition and shares a wealth of original recipes, from vegan comfort foods to adaptations of popular ethnic cuisines.

best vegan scalloped potatoes: The Big Book of Vegan Recipes Jolinda Hackett, 2013-11-08 Delicious vegan recipes your whole family will love! It's not always easy for vegans to get the nutrients needed to maintain a well-balanced diet. With The Big Book of Vegan Recipes, you can ease your mind knowing that each of these dishes is not only completely vegan, but also packed with flavorful, nutrient-rich ingredients that will keep your family healthy and full throughout the day. Featuring more than 500 delicious vegan recipes, this cookbook offers meals that will satisfy everyone's tastebuds, including: Maple cinnamon breakfast quinoa Creamy sun-dried tomato pasta Black bean and butternut squash chili Gingered and pralined sweet potatoes Sweetheart raspberry lemon cupcakes Complete with easy-to-follow instructions and plenty of preparation tips, The Big Book of Vegan Recipes has everything you need to create tasty vegan meals in no time!

best vegan scalloped potatoes: Gluten-Free Vegan Comfort Food Susan O'Brien, 2012-02-07 With at least 30 percent of Americans suffering from gluten sensitivity and the huge interest in vegan and vegetarian lifestyles, the demand for hearty recipes that are free from wheat, gluten, meat, and dairy products has never been greater. Susan O'Brien is back with the sequel to her popular Gluten-Free Vegan—this time featuring quick and easy versions of everyone's favorite comfort food recipes complemented by helpful tips to make your dishes fantastic. Recipes include Pumpkin and Pecan Waffles with Pumpkin Maple Butter, "Mac and Cheese," Stuffed Bell Peppers, Baked Bean Casserole, Molasses Cookies, Key Lime Pie, and Berry Rice Pudding.

best vegan scalloped potatoes: Around the World Vegan Style Nancy Robinson, 2009-04 Despite the Western diet high in meat and dairy products, much of the rest of the world has traditionally followed a primarily or entirely vegetarian diet. Tragically, there has been a dramatic transition in the latter as world meat production has increased about 10 times the world population growth rate in just a few decades. I have witnessed the transition to a diet high in animal products in places as beautiful as Micronesia and sub-Saharan Africa, where diseases such as diabetes and heart disease have just begun to rear their ugly heads. This grave trend also multiplies the devastating consequences for the environment worldwide and for the countless billions of animals killed each year for food-10 billion land animals and 10 billion sea animals in the United States alone. Many of us wonder what steps we can take to make a difference in the world. Here, the answer is simple. Following a vegan diet is the first and foremost step to improve the condition of the environment, human health, and the lives of animals. Around the World Vegan Style tells you how and why. Hope Ferdowsian, M.D., M.P.H. In Around the World Vegan Style, Nancy Robinson unites all people of the globe through a single common bond- the love of delicious food! In its pages you'll find authentic recipes all free of animal products and featuring chefs' specialties, all sure to please your palate and increase your appreciation for global cuisine. Let Around the World Vegan Style turn your kitchen into a travel adventure for your tongue, while healthfully nourishing yourself, your family, and friends. Welcome aboard. The journey to worldwide taste delights starts here! Michael Klaper, M.D. Author: Vegan Nutrition: Pure and Simple Nancy Robinson's cookbook could not come at a better time. The whole world is beginning to realize that animal agriculture-a major source of water pollution and deforestation-is one of the biggest culprits in global warming. The 2007 United Nations report shows that farmed animals are a top contributor to today's serious environmental problems, including greenhouse gases. The global increase in meat consumption also causes rates of obesity, diabetes, heart disease, and other diet-related illnesses to soar. If we're going to reverse the damage we've done to our health and the environment, we have to begin now. Around the World Vegan Style is a step in that direction. Patrice Green, M.D., J.D. Assistant Professor, University of Maryland School of Medicine Faculty Member, Union Memorial Hospital Internal Medicine Fellow, American College of Legal Medicine There is just food and the land to grow that food. If we can all just realize this simple fact for one moment, and stop fighting over the land that holds the roots that support the tree that bears the fruit that feeds the child, then maybe, just maybe...peace. Around the World Vegan Style is more than a cookbook. Nancy Robinson shares how the vegan lifestyle embraces all facets of just food for all life. George Eisman, Registered Dietitian, Teacher, and Clinician Author, The Most Noble Diet I'm delighted to recommend Around the World Vegan Style. Nancy Robinson's

cooking is out of this world. Luckily, her superb recipes from around the world are right here in this book. Nancy combines exquisite flavors with the most sumptuous dining experience. There is just one thing to do—dig in and enjoy! Karen Davis, PhD, President, United Poultry Concerns Author, *Prisoned Chickens, Poisoned Eggs: An Inside Look at the Modern Poultry Industry*

best vegan scalloped potatoes: Best Vegan Recipes Jamie Isabella Parker, 2014-02-13
Author and vegan cooking teacher Jamie Parker set out on a mission to compile a cookbook with the best vegan recipes ever tasted. She realized to get the best recipes, she must go straight to the source: the top vegan-serving restaurants in North America. After years of research, traveling, cooking and tasting she has created this book, *Best Vegan Recipes*. The book takes the reader on a tour across North America showing off the continent's top 38 vegan-serving restaurants and over 130 of their tastiest recipes. Every recipe in *Best Vegan Recipes* is outstanding and this book can turn even a novice cook into an exceptional vegan cook with the ability to make recipes that will impress anyone. If you are already an excellent vegan chef it will give you a host of new recipes and introduce creative ideas from top chefs across the continent. Whether you are a vegan or just want to eat more vegan food you may as well spend your life as a skilled cook eating amazing meals!

best vegan scalloped potatoes: Minimalist Baker's Everyday Cooking Dana Shultz, 2016-04-26
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.

best vegan scalloped potatoes: Minimalist Baker's Everyday Cooking Minimalist Baker, 2016-04-26
Husband-wife team Dana and John Shultz founded the Minimalist Baker blog in 2012 to share their passion for simple cooking and quickly gained a devoted following of millions worldwide. Now, in this long-awaited debut cookbook, Dana shares 101 vibrant, simple recipes that are entirely plant-based, mostly gluten-free, and 100% delicious. Each recipe requires 10 ingredients or fewer, can be made in one bowl, or requires 30 minutes or less to prepare. It's a totally no-fuss approach to cooking that is perfect for anyone who loves delicious food that happens to be healthy too. With recipes for hearty entrées, easy sides, nourishing breakfasts, and decadent desserts, *Simply Vegan* will help you get plant-based meals that everyone will enjoy on the table in a snap, and have fun doing it. With essential plant-based pantry and equipment tips, along with helpful nutrition information provided for each and every recipe, this cookbook takes the guesswork out of vegan cooking with recipes that work every time.

best vegan scalloped potatoes: Plant-Based on a Budget Quick & Easy Toni Okamoto, 2023-03-07
Popular budget-conscious and plant-based chef Toni Okamoto is back to make mealtime delicious, affordable, and easier than ever—with 100 vegan recipes for meal prep, one-pot and one-pan meals, make-ahead dishes, sheet pan suppers, and more. When we're crunched for time, cooking something healthy and tasty often falls off our to-do lists. But with a little planning (and some smart recipes), eating well can fit into even the busiest day. In this follow-up to her bestselling *Plant-Based on a Budget*, Toni Okamoto turns her attention to recipes that save you time and energy in the kitchen—and, of course, save you money, too! In *Plant-Based on a Budget Quick & Easy*, Toni shares creative ways to cut down on active kitchen time without having to invest in a ton of expensive equipment or resort to pricey premade foods. If meal prep isn't your jam, never fear; Toni offers so much more. Chapters focus on time-saving strategies like make-ahead breakfasts, one-pot

or one-pan dishes, sheet pan makes and casseroles, 30-minute mains, and even simple snacks and desserts. Many recipes can be made oil-free, and Toni offers plenty of adaptations for your pressure cooker and air fryer. You'll find dishes such as: Freezer-Friendly Pancakes and Waffles Spinach Alfredo Tater Tot Casserole Veggie-Packed Potato Leek Soup Sheet Pan Ratatouille Udon Noodles with Peanut Sauce Mini Pizza Bagels Chocolate Peanut Butter Bark As the saying goes, time is money—and Plant-Based on a Budget Quick & Easy will save you both.

best vegan scalloped potatoes: *The Vegan Cookbook for Athletes* Anne-Marie Campbell, 2020-07-14 Increase performance with 101 plant-based meals for athletes Being an athlete means always striving for ways to get the most out of your body, and eating vegan is a great way to build endurance and strength while improving overall health. Featuring 101 recipes and 3 meal plans, this is one of the most informative vegan cookbooks and will show you how impactful combining your training with solid plant-based macronutrient resources can be—no matter your athletic level. Whether you're a committed vegan or just starting out, you can create a tailored nutrition plan for your unique athletic demands. Whether it's learning how to balance carbohydrates, fats, and proteins or eliminating cooking oil, this dietary guide helps set you up for a life of athletic success. This top choice among vegan recipe books includes: Macros overview—Discover key information about macronutrients that caters to a variety of athletic needs. Quick recipes—Choose from 100+ recipes using common ingredients that can be made in advance for on-the-go eating. Meal plan options—Use the meal plans alone or together so you can get the customized nutrition for your athletic requirements. Keep yourself fit and active with this guide to going vegan for athletes.

best vegan scalloped potatoes: *Nourishing Vegan Every Day* Amy Lanza, 2023-01-03 Join Amy Lanza, founder of Nourishing Amy, and cook your way through the day with these delectable plant-based meals. Start the day right with towering plates of Chocolate Chip Raspberry Waffles or Vegan Eggs Benedict. Liven up your lunch break with Herby Chickpea Tabouleh Salad or Moroccan Style Quinoa Salad. Move on to dinner with recipes like Sweet Potato Gnocchi and Sesame Chili and Garlic Tofu Noodles. Satisfy any sweet tooth with favorites like No-Churn Salted Caramel Cookie Dough Ice Cream or Apple and Blackberry Crumble Pie. And last but not least, there's a whole chapter of inspiring recipes perfect for gatherings and holidays, including a Vegan Celebrations Snack Board and Pumpkin Layer Cake. Book jacket.

best vegan scalloped potatoes: 180 RECIPES WITH POTATOES JESSICA INGLATERRA, 2024-02-18 ☐ Explore the irresistible world of potatoes with the eBook 180 Potato Delights! Get ready for a unique culinary journey where each page is an explosion of flavors and textures that will turn your meals into unforgettable experiences. From classic dishes to innovative creations, this eBook brings together 180 carefully selected recipes to cater to all tastes and skill levels in the kitchen. ☐ Whether you're a gourmet enthusiast or a novice cook, our eBook offers a variety of engaging recipes, from rustic baked potatoes to sophisticated dishes that will impress your guests. Discover culinary secrets, preparation tips, and ingredient combinations that elevate the humble tuber to new heights of flavor. ☐ Awaken your creativity in the kitchen and try everything from classics like scalloped potatoes and perfectly crispy fries to surprising recipes like stuffed potato balls and gourmet salads. With 180 Potato Delights, the versatility of this extraordinary ingredient comes to life, providing delicious meals for every occasion. ☐ This eBook is not just a culinary guide; it is a source of inspiration to transform your everyday meals into extraordinary feasts. Don't miss the opportunity to master the art of cooking with potatoes – get 180 Potato Delights now and embark on a gastronomic journey that will revolutionize your kitchen! ☐☐

best vegan scalloped potatoes: *5-Ingredient Vegan* Nava Atlas, 2019-10-01 Make fast, fun, and delicious vegan meals at home—using just five ingredients per dish! Solve the daily dilemma of planning meals that are healthy, tasty, and ready to eat in half an hour or less. Vegan expert Nava Atlas has created super-simple, plant-based recipes that incorporate fresh produce, good quality canned and frozen foods, whole grains, and timesaving off-the-shelf prepared sauces. With dishes like Scallion Pancakes, Baked Polenta Fries, Coconut Sweet Potato Bisque, Spinach Pesto Pasta, Salsa Verde Bean Burritos, and Chocolate Granola Clusters, this collection is a vegan feast!

best vegan scalloped potatoes: *The Best and Lightest* Editors of Food Network Magazine, 2015-12-29 Healthy Recipes That Taste Anything But! Using clever cooking techniques and ingredient swaps, Food Network Magazine's test kitchen chefs have lightened up all the foods you crave. Each crowd-pleasing dish comes in under 500 calories with satisfying—not tiny—portions. With a visual table of contents—complete with icons that indicate vegan, vegetarian and gluten-free dishes—you can quickly find meal ideas for any diet. Plus, each recipe appears with nutritional information and a beautiful photograph, making eating right surprisingly simple and totally fun. Take a look at what's inside: Polenta with Fontina and Eggs Spiced Burgers with Cucumber Yogurt Potato-Leek Soup with Bacon Shrimp and Kale Pitas Spicy Chicken Enchiladas Chile-Rubbed Steak with Creamed Corn Three-Cheese Macaroni Banana-Almond Pudding Strawberry Corn Cakes

best vegan scalloped potatoes: *Oh She Glows for Dinner* Angela Liddon, 2020-10-13 Angela Liddon, author of the New York Times bestselling *Oh She Glows* cookbooks, returns to offer readers nourishing plant-based dinners bursting with layers of flavor. For more than a decade, Angela Liddon has been one of the biggest names in the healthy cooking blogosphere. Famous for her flavorful, creative, and whole foods approach to plant-based cooking, Angela's recipes are beloved by all, whether you are vegan, plant-based curious, or simply looking to add more energizing ingredients to your meals without sacrificing an ounce of satisfaction. Now, in her third, much-anticipated cookbook, *Oh She Glows for Dinner*, Angela gives readers her foolproof recipes, tips, and tricks for creating super tasty, always nourishing dinners that will have the whole family glowing from the inside out. In *Oh She Glows for Dinner*, Angela shares her Glow Getters meal prep plans, helpful make-ahead tips, and favorite seasonal and holiday menus, as well as one-pot and on-the-glow meals that will help streamline your busy week. Storage and reheating instructions remove time-consuming guesswork, and a handy new label index helps you look up dishes based on allergies or food preferences such as gluten-free, freezer-friendly, one pot, nut-free, and more. Angela's thorough, easy-to-follow recipes help you feel like she's cooking with you in your kitchen. With irresistible, light meals like Kitchen Sink Sheet Pan Buddha Bowl and Mediterranean Smashed Chickpea Salad with Tzatziki Aioli and cozy, hearty meals like Portobello Boats with Rosemary-Lentil Crumble and Italian One Pot Buttery Tomato, White Beans, and Farro, dinner can be chock full of flavor and nutritious at the same time. And don't forget dessert: treats like O Canada! Spiced Maple Cream Torte with Warm Apple Pie Compote and Brain Child Cherry-Lemon Coconut Cream Pops make mealtimes (and snack times) a little extra sweet while utilizing ingredients you can feel good about. With its inspiring, yet practical approach, Angela's latest collection of feel good recipes will become a dog-eared staple in your kitchen for years to come!

best vegan scalloped potatoes: *101 Incredible Gluten-Free Recipes* Jennifer Bigler, 2020-03-17 Endless Ideas for Delicious Grain-Free Meals In this unmatched collection of gluten- and dairy-free recipes, Jennifer Bigler, founder of the blog Living Freely Gluten Free, lays out 101 tasty dishes that your family will quickly fall in love with. Try everything from filling mains, like Hearty Homestyle Chicken Potpie, to lighter dishes, like Macadamia Coconut-Crusted Mahi-Mahi, to all those decadent meals you didn't know you could still enjoy, like Easy Cheesy Baked Ziti and Turmeric Sage Fried Chicken. With snacks like Jalapeño Popper Stuffed Mushrooms and quick sides like Orange-Maple Carrots, you can endlessly mix and match your dinner plate! There are also fluffy, spot-on bread recipes, such as Everything-but-the-Gluten Bagels, and mouthwatering desserts, like Fudgy Pecan Brownies. And with a whole chapter of nourishing breakfasts, like French Toast Casserole and Grain-Free Granola, you and your family will have a plethora of reliable meals to start off the day. With these amazing recipes, Jennifer helps anyone with food allergies reclaim their kitchen to make mealtime safe, easy and incredibly flavorful once again. With tons of Paleo, Whole30 and vegan options sprinkled throughout, there's truly something for everyone.

best vegan scalloped potatoes: *Vegetarian 101* Perrin Davis, 2012 This title offers 101 great, kitchen-tested vegetarian recipes, featuring how-to tips, beautiful colour photographs, and a clean, simple, contemporary design. This cookbook - the latest in Agate Surrey's '101' range - features delicious, diverse, and accessible vegetarian recipes, all of which have been thoroughly kitchen

tested. Beginning with a detailed introduction that covers the basics of vegetarian cooking, it provides plenty of helpful how-tos, insider tips, and keys to best results. The 101 recipes include a breadth of delicious dishes drawn from a wide range of culinary traditions, all of them featuring clear, straightforward directions. Like the other books in the range, Vegetarian 101 is illustrated with colour photos throughout, and has a durable flexi-binding, making it extremely easy to keep open on the kitchen counter, and measurements are given in both imperial and metric quantities. The 101 series is perfect both for beginners and more experienced cooks looking to broaden their kitchen horizons.

best vegan scalloped potatoes: Taste of Home Classic Family Favorites Taste of Home, 2024-05-07 These are the standby dishes families enjoy generation after generation, and now they're sharing those tried-and-true favorites in this mouthwatering collection. These are the standby dishes families enjoy generation after generation, and now they're sharing those tried-and-true favorites in this mouthwatering collection. Turn here to discover the dinners, desserts, soups and sandwiches folks just can't get enough of. You'll also find the snacks, breakfasts and side dishes that keep everyone asking for more. It's never been easier to answer the "what's for dinner" question than it is with Taste of Home's all-new cookbook Classic Family Favorites. 250+ recipes today's family cooks are asked to prepare and share most—from weeknight entrees and simple snacks to potluck stars and holiday hits Contest-Winning Icon spotlights blue-ribbon foods throughout the book 3 At-a-Glance Icons help you find slow-cooked and air-fried recipes as well as recipes prepared in the Instant Pot Reader reviews and tips from the Taste of Home Test Kitchen staff Nutrition facts with every recipe and diabetic exchanges where applicable

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