

# best vegan cream of broccoli soup

**best vegan cream of broccoli soup** is a delicious and nutritious alternative to traditional cream-based soups, perfect for those seeking plant-based options without sacrificing flavor or texture. This article explores the key elements that make a vegan cream of broccoli soup truly outstanding, including ingredient selection, preparation techniques, and seasoning tips. Readers will find detailed guidance on choosing the right broccoli, plant-based creams, and complementary flavors that enhance the soup's richness and depth. Additionally, various recipe variations and serving suggestions will be covered to cater to diverse dietary needs and taste preferences. Whether for a hearty lunch or a comforting dinner, this comprehensive guide provides everything needed to create the best vegan cream of broccoli soup. The following sections will delve into the ingredients, preparation methods, nutritional benefits, and popular recipe adaptations.

- Key Ingredients for the Best Vegan Cream of Broccoli Soup
- Preparation Techniques for Creamy Texture
- Flavor Enhancements and Seasoning Tips
- Nutritional Benefits of Vegan Cream of Broccoli Soup
- Popular Variations and Serving Suggestions

## Key Ingredients for the Best Vegan Cream of Broccoli Soup

The foundation of the best vegan cream of broccoli soup lies in selecting high-quality, fresh ingredients that contribute to a rich, creamy texture and vibrant flavor. The primary ingredient, broccoli, should be fresh or properly frozen to maintain its nutritional value and taste. In addition to broccoli, plant-based milk or cream substitutes are essential to achieve the desired creaminess without dairy.

## Choosing the Right Broccoli

Fresh broccoli with firm stalks and dark green florets offers the best flavor and texture. Organic broccoli is preferred to minimize pesticide exposure. When fresh broccoli is unavailable, frozen broccoli can be used, but it is important to avoid overcooking to preserve texture and nutrients.

## **Plant-Based Cream Alternatives**

Plant-based creams such as cashew cream, coconut milk, or soy milk are commonly used to replace dairy cream in vegan soups. Cashew cream is especially favored for its neutral flavor and thick consistency, while coconut milk adds a subtle sweetness and richness. Unsweetened almond and oat milks can also be used but may require additional thickening agents.

## **Additional Ingredients**

Other critical ingredients include vegetable broth to build the soup's base, onions and garlic for aromatic depth, and nutritional yeast to impart a cheesy flavor. Starches like potatoes or cauliflower can be added to enhance thickness naturally without compromising vegan standards.

## **Preparation Techniques for Creamy Texture**

Achieving the ideal creamy texture in vegan cream of broccoli soup requires specific preparation methods that maximize smoothness without the use of dairy products. Proper cooking and blending techniques play a vital role in the soup's final consistency.

## **Sautéing Aromatics**

Starting with sautéed onions and garlic in olive oil or vegan butter creates a flavorful base. This process softens the aromatics and releases their natural sweetness, enhancing the overall taste of the soup.

## **Cooking Broccoli and Thickening Agents**

Broccoli should be cooked just until tender to retain its bright green color and nutrients. Adding potatoes or cauliflower while cooking helps thicken the soup naturally. These vegetables break down during blending, contributing to a velvety texture without artificial thickeners.

## **Blending for Smoothness**

Using a high-powered blender or immersion blender ensures the soup becomes perfectly smooth and creamy. Blending in stages, starting with the thickening vegetables and broth, then adding the broccoli last, can preserve the vibrant color and prevent over-processing the delicate broccoli florets.

# Flavor Enhancements and Seasoning Tips

Flavor balance is essential in creating the best vegan cream of broccoli soup. Proper seasoning and the use of complementary ingredients elevate the soup from simple to exceptional.

## Seasoning Essentials

Salt and freshly ground black pepper are fundamental, but additional herbs and spices such as thyme, nutmeg, and smoked paprika can add complexity. Lemon juice or apple cider vinegar brightens the flavor and counterbalances the creaminess.

## Umami Boosters

Nutritional yeast, soy sauce, or miso paste introduce savory umami notes that mimic the depth typically provided by dairy. Incorporating these ingredients in moderate amounts enhances the soup's overall richness.

## Herbs and Garnishes

Fresh herbs like parsley, chives, or dill can be sprinkled on top just before serving to add freshness. Toasted nuts or seeds provide texture contrast and additional nutritional value.

## Nutritional Benefits of Vegan Cream of Broccoli Soup

Vegan cream of broccoli soup offers numerous health benefits, making it an excellent choice for a balanced diet. It is rich in vitamins, minerals, and antioxidants while being low in saturated fats and cholesterol-free.

## Key Nutrients in Broccoli

Broccoli is a powerhouse of vitamin C, vitamin K, folate, and dietary fiber. Its high antioxidant content supports immune function and may reduce inflammation.

## Health Advantages of Plant-Based Creams

Using plant-based creams lowers saturated fat intake compared to traditional dairy creams. Ingredients like cashews provide healthy monounsaturated fats,

while coconut milk contributes medium-chain triglycerides that may have metabolic benefits.

## **Calorie and Fat Considerations**

Vegan cream of broccoli soup can be tailored to be lower in calories and fat by selecting lighter plant milks and controlling added oils. This versatility makes the soup suitable for various dietary goals, including weight management and heart health.

## **Popular Variations and Serving Suggestions**

Adaptations of the best vegan cream of broccoli soup allow for creativity and customization according to dietary preferences and available ingredients. These variations can introduce new flavors, textures, and nutritional profiles.

### **Adding Protein**

For a more substantial meal, plant-based proteins like tofu, tempeh, or cooked legumes can be blended into the soup or served alongside. These additions increase satiety and nutritional value.

### **Incorporating Other Vegetables**

Carrots, leeks, or spinach can be added to diversify flavor and boost vitamin content. Roasting broccoli before adding it to the soup introduces a smoky depth that enhances complexity.

### **Serving Ideas**

Best served hot, vegan cream of broccoli soup pairs well with crusty whole-grain bread, vegan grilled cheese sandwiches, or fresh salads. Garnishes such as vegan sour cream or a drizzle of truffle oil can elevate the presentation and flavor.

- Freshly chopped parsley or chives
- Toasted pumpkin seeds or pine nuts
- Vegan cheese shreds or nutritional yeast

## **Frequently Asked Questions**

### **What are the key ingredients in the best vegan cream of broccoli soup?**

The best vegan cream of broccoli soup typically includes fresh broccoli, plant-based milk or cream (such as coconut or cashew cream), onions, garlic, vegetable broth, and seasonings like salt, pepper, and nutritional yeast for a cheesy flavor.

### **How can I make vegan cream of broccoli soup creamy without dairy?**

You can achieve a creamy texture by using blended cashews, coconut milk, silken tofu, or soaked and blended potatoes or cauliflower as dairy-free alternatives to cream.

### **Is nutritional yeast necessary in vegan cream of broccoli soup?**

Nutritional yeast is not necessary but is highly recommended as it adds a cheesy, savory flavor that enhances the taste of vegan cream of broccoli soup.

### **Can I make vegan cream of broccoli soup gluten-free?**

Yes, most vegan cream of broccoli soup recipes are naturally gluten-free, especially if you avoid flour-based thickeners and use gluten-free vegetable broth.

### **How long does vegan cream of broccoli soup keep in the fridge?**

Vegan cream of broccoli soup typically keeps well in the refrigerator for 3 to 5 days when stored in an airtight container.

### **What are some good toppings for vegan cream of broccoli soup?**

Popular toppings include roasted pumpkin seeds, croutons (gluten-free if needed), fresh herbs like parsley or chives, a drizzle of olive oil, or a sprinkle of smoked paprika.

### **Can I freeze vegan cream of broccoli soup?**

Yes, vegan cream of broccoli soup freezes well. Store it in an airtight

container for up to 3 months and thaw in the refrigerator before reheating.

## **How do I thicken vegan cream of broccoli soup without flour?**

You can thicken the soup by blending a portion of the cooked soup until smooth, adding pureed potatoes, soaked cashews, or a small amount of cooked rice.

## **What is the best method to cook vegan cream of broccoli soup?**

Sauté onions and garlic first, then add broccoli and vegetable broth. Simmer until broccoli is tender, then blend the soup with plant-based cream or nuts until smooth and creamy.

## **Are there any store-bought vegan cream of broccoli soups recommended?**

Yes, some popular brands like Pacific Foods and Amy's Kitchen offer vegan cream of broccoli soups, but it's always good to check the ingredient list to ensure they meet your dietary preferences.

## **Additional Resources**

### *1. The Ultimate Vegan Cream of Broccoli Soup Cookbook*

This cookbook offers a comprehensive collection of creamy and flavorful vegan broccoli soup recipes. It includes tips on selecting the best ingredients and techniques to achieve a rich, velvety texture without dairy. Readers will find variations that incorporate different herbs, spices, and plant-based creams to suit every palate.

### *2. Plant-Based Soups: Creamy Broccoli and Beyond*

Focusing on plant-based cooking, this book highlights a variety of creamy broccoli soup recipes alongside other comforting vegan soups. It emphasizes whole-food ingredients and nutrient-rich combinations, perfect for anyone looking to enjoy healthy, dairy-free meals. Each recipe is designed to be simple yet satisfying.

### *3. Vegan Comfort Food: Cream of Broccoli Soup and More*

This book celebrates classic comfort foods made vegan, with a special section dedicated to cream of broccoli soup. It offers creative twists on traditional recipes, using cashews, coconut milk, and other vegan substitutes to create luscious soups. The book also includes tips for meal prepping and serving ideas.

### *4. Broccoli Soup Magic: Vegan Recipes for Every Season*

Explore seasonal variations of vegan cream of broccoli soup in this beautifully illustrated cookbook. The author provides recipes that use seasonal produce to enhance flavor and nutrition. Readers will enjoy recipes that range from light and refreshing to rich and hearty, perfect for year-round enjoyment.

#### 5. *The Creamy Vegan Soup Bible*

A must-have for vegan soup enthusiasts, this book features an extensive chapter on broccoli soups. It covers various creamy bases such as tofu, cashews, and potatoes, teaching readers how to achieve the perfect soup consistency. The book also includes tips on seasoning and presentation to elevate each dish.

#### 6. *Simple Vegan Soups: Cream of Broccoli Edition*

Perfect for busy cooks, this book offers quick and easy vegan cream of broccoli soup recipes that require minimal ingredients and time. It focuses on straightforward methods without sacrificing flavor or creaminess. The recipes are ideal for weeknight dinners and include helpful nutritional information.

#### 7. *Green Goodness: Vegan Broccoli Soups and Smoothies*

This unique book combines the benefits of broccoli in both soups and smoothies, highlighting its versatility in vegan diets. The cream of broccoli soup recipes are balanced with antioxidant-rich ingredients to maximize health benefits. Readers will find creative recipes that promote wellness and deliciousness.

#### 8. *The Art of Vegan Cream Soups: Broccoli and More*

Delve into the art of creating silky vegan cream soups with a focus on broccoli as the star ingredient. This book teaches blending techniques, flavor layering, and ingredient substitutions to perfect vegan cream soups. It also includes suggestions for garnishes and accompaniments to complete each meal.

#### 9. *Broccoli Bliss: Vegan Cream Soup Recipes for Every Occasion*

Celebrate the versatility of broccoli in this collection of vegan cream soup recipes suited for casual meals and special occasions. The author shares innovative recipes that combine broccoli with other vegetables, herbs, and spices to create unique flavors. Step-by-step instructions make it accessible for cooks of all skill levels.

## **Best Vegan Cream Of Broccoli Soup**

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**best vegan cream of broccoli soup: Vegan Cookbooks: 70 Of The Best Ever Delightful Vegetarian Lunch Recipes....Revealed!** Samantha Michaels, 2013-05-14 There are lots of great vegetarian cookbooks, but this one is a little different, dare I say better? I am Samantha Michaels and I love to cook. For years now I have experimented to create healthy vegetarian recipes. I love to try new things and have read through various vegetarian cookbooks but none did exactly what I wanted; namely to make vegetarian cooking easy and delicious. My life is incredibly hectic so it was often difficult for me to find the time to cook healthy, delicious vegetarian meals. That's why in this book I have focused on meals that are quick and easy to prepare. Some of the best vegetarian cookbooks lay out exactly what is required to cook a nice meal but many are over complicated dishes designed for large banquets, not a light lunch. My book is one of the best vegetarian cookbooks for beginners available. I have tried to focus on creating tasty, light recipes. Even if you are a tried and true Carnivore this is still one of the best vegetarian cookbooks available. With over 70 great recipes there is something for every palate in my vegetarian cookbook. For many people vegetarian food is seen as bland or tasteless, some have been put off by talk of tofu and bean curd. Good vegetarian cookbooks are able to prove that vegetarian food can be every bit as delicious as food containing meat and this is one of those. The kindle edition of 70 of the best ever delightful vegetarian lunch recipes...Revealed is now available for an incredible low price of only \$3.68 that's only 5 cents a recipe. That's very little to pay for a range of healthy lunchtime snacks most of which can be prepared in minutes. Some of my favorite recipes are included in this book. From Tabouli to Tempah Mexican pizza the range of recipes and flavors you will experience when cooking with my easy to navigate book will blow you away! There are soups ranging from potato vegetable soup to cream of broccoli soup. The salad recipes available include; Quinoa sweet potato spinach, lentil orange beat, and a simple but delicious cabbage salad. I show you how to create black bean burritos and zucchini grinders, the entire sandwich section is perfect for picnics. There are pasta dishes, tempeh dishes and even a few dips and spreads. This book has been a labor of love for me for the last few years, and I really think I have created one of the best vegetarian cookbooks available today at a price that can't be beat. Healthy vegetarian cookbooks are a great way to get your diet started, to make sure you eat well and to get some of your 5 a day. A vegetarian lunch can give you the energy and drive you need to work through a long afternoon or party long into the night. This particular book is a great vegetarian cookbook because it includes 70 of the healthiest, easiest to prepare and best of all tastiest recipes around. Why not give it a try today? You won't be disappointed. Bon appetite

**best vegan cream of broccoli soup: The Homemade Vegan Pantry** Miyoko Schinner, 2015-06-16 A guide to creating vegan versions of pantry staples--from dairy and meat substitutes such as vegan yogurt, mayo, bacon, and cheese, to dressings, sauces, cookies, and more. Kitchen crafters know the pleasure of making their own staples and specialty foods, whether it's cultured sour cream or a stellar soup stock. It's a fresher, healthier, more natural approach to eating and living. Now vegans who are sick of buying over-processed, over-packaged products can finally join the homemade revolution. Studded with full-color photos, The Homemade Vegan Pantry celebrates beautiful, handcrafted foods that don't take a ton of time, from ice cream and pizza dough, to granola and breakfast sausage. Miyoko Schinner guides readers through the techniques for making French-style buttercreams, roasted tomatoes, and pasta without special equipment. Her easy methods make slow food fast, and full of flavor. The Homemade Vegan Pantry raises the bar on plant-based cuisine, not only for vegans and vegetarians, but also for the growing number of Americans looking to eat lighter and healthier, and anyone interested in a handcrafted approach to food.

**best vegan cream of broccoli soup: Ketogenic Vegan Cookbook 2 books in 1** Allyson C. Naquin , Alicia J. Taylor, 2020-06-05 Are you a vegan that recently switched to a Ketogenic journey but just don't know what to eat? Maybe you have been on the Keto journey for a while now, but you are thinking of going vegan as well to reap some additional benefits. Regardless of your reason this Ketogenic Vegan Cookbook will introduce you to 250 amazingly delicious and healthy recipes that



will set you on the right track for your new Keto Vegan movement. That's right! To the average person going vegan simple means avoiding all animal products to a 'Keto Veganic' it also means giving up on a bunch of the usual vegan starches as well. Believe it or not it's not as difficult as it sounds and in this Ketogenic Vegan Cookbook we will show you just how simple this diet can be! The Ketogenic Vegan diet is extremely beneficial to people trying to lose weight, as well as reduce or control the effects of many chronic diseases. Following a ketogenic vegan diet correctly will help you to cut down excess fat speedily which will, in turn, lead to an overall healthier life. So, in this book Ketogenic Vegan Cookbook, you'll be introduced to a variety of information that will get you on the right track while sticking to your nutritional guides for the Keto vegan diet. This book will give you: A guide to the living on a Ketogenic Vegan Diet A breakdown of the Ketogenic Diet 250 delicious Ketogenic Vegan recipes with easy to follow instructions and a breakdown of their nutritional value including number of calories, fat, protein, and carbs that they will add to your diet. The ABC's of Veganism How to Successfully Incorporate Vegan dishes into a Keto Diet And so much more! Whether you have just started exploring the world of Keto veganism or if you are simply seeking new enticing Ketogenic vegan recipes, then, this Keto Vegan Cookbook will give you the solutions to your problems. Grab a copy today and let's bring life to your Ketogenic Vegan Journey!

**best vegan cream of broccoli soup: Ketogenic Vegan Diet** Emily Thompson, 2018-06-19 In a KETOGENIC DIET the main SOURCE OF ENERGY is FAT. VEGAN lifestyle does not prohibit the use of VEGETABLE FATS. Here we can use our imagination and choose what is the best for our taste buds, like OLIVE OIL, FLAX OR COCONUT OIL. And there is a great thing called ALMOND FLOUR, or ALMOND MEAL, which is also a plant in origin, so using it you can prepare a lot of different dietary dishes. Your total CARBOHYDRATE CONSUMPTION should not be more than 50 grams per day. Eliminate all meat, fish, and other animal products from your diet. Instead of meat, cheese, and dairy, you can have foods like TOFU, TEMPEH, SEITAN, and other high-protein VEGAN "MEATS." In this Book KETOGENIC VEGAN DIET you will have 50 plus DELICIOUS HEALTHY MOUTHWATERING RECIPES to end your search for perfect KETO VEGAN LIFESTYLE. So what you are waiting for? Go and grab your copy of this book.

**best vegan cream of broccoli soup: Hot for Food Vegan Comfort Classics** Lauren Toyota, 2018-02-27 A fun and irreverent take on vegan comfort food that's saucy, sweet, sassy, and most definitely deep-fried, from YouTube sensation Lauren Toyota of Hot for Food. In this bold collection of more than 100 recipes, the world of comfort food and vegan cooking collide as Lauren Toyota shares her favorite recipes and creative ways to make Philly cheesesteak, fried chicken, and mac 'n' cheese, all with simple vegan ingredients. Never one to hold back, Lauren piles plates high with cheese sauce, ranch, bacon, and barbecue sauce, all while sharing personal stories and tips in her engaging and hilarious voice. The result is indulgent, crave-worthy food - like Southern Fried Cauliflower, The Best Vegan Ramen, and Raspberry Funfetti Pop Tarts - made for sharing with friends at weeknight dinners, weekend brunches, and beyond.

**best vegan cream of broccoli soup: Taste of Home Easy Everyday Vegetarian Cookbook** Taste of Home, 2023-12-26 Whether you follow a plant-based diet or just enjoy an occasional Meatless Monday, you're sure to love these tantalizing dishes. Featuring more than 290 family-friendly recipes, this follow-up to the popular Vegetarian Made Easy cookbook serves up even more meatless dishes that'll keep everyone asking for seconds. Look inside, and you'll find everything you need to set a fresh, flavorful meal on the table—from mouthwatering Instant Pot and slow-cooked sensations to colorful casseroles and other hearty entrees. A special bonus chapter includes Taste of Home's top-rated vegan dishes, and a Meat-Lover callout offers easy recipe additions sure to satisfy the beef- and poultry-fanatics at your table. No matter how (or how often) you go meatless, Easy Everyday Vegetarian Cookbook makes it a snap to satisfy everyone. Start creating tasty wholesome meals today and begin (or continue) your vegetarian journey! 290+ recipes and 250+ photos Delicious choices for dinner, lunch, breakfast and more Bonus chapter of vegan recipes Six at-a-glance icons: Freezer-Friendly; Five Ingredient; Fast Fix (ready in 30 minutes or less); Slow Cooker; and Instant Pot/Pressure Cooker and Air Fryer Handy meat-lover chart

highlighting dishes where beef, chicken, ham or sausage can easily be added Helpful cooking tips from the Taste of Home Test Kitchen sprinkled throughout. Prep & cook times provided for every dish, plus handy nutrition facts, and diabetic exchanges where applicable CHAPTERS Must-Try Main Dishes Pizza & Pasta Favorites Burgers, Sandwiches & Wraps Grain Dishes & Bowls Heartwarming Soups Sides & Salads Brunch Time Small Bites & Snacks Room for Dessert Bonus: Vegan Index Meat Lover Options

**best vegan cream of broccoli soup:** The Little Vegan Cookbook Editors of Fair Winds Press, 2016-06-15 The Little Vegan Cookbook is an incomparable compendium of 500 delicious and nourishing plant-based recipes collected from a variety of best-selling cookbooks and authors—filled with hearty entrees, indulgent desserts, and everything in between. This massive collection of vegan recipes makes it easier than ever to adopt or maintain a more compassionate plant-based diet, or just add more meatless dishes to your cooking repertoire. With so many different options—from new cooking styles and international flavors to meatless versions of your favorite comfort foods—you'll never be bored or tempted to stray. Vegans and non-vegans alike will discover dishes that satisfy all their sweet and savory cravings—everything from pantry staples and hearty main dishes to wholesome soups and surprisingly decadent desserts. Each recipe features a color photo of the finished dish. You and your family will enjoy these and more flavorful plant-based dishes: Creamy Dreamy Kalamata Hummus Nori Wraps with Orange Cashew Cream Walnut Ravioli with Vodka Sauce Chicago-Style Deep Dish Pizza Coconut Curry with Chickpeas and Cauliflower Red Potato and Watercress Soup Crispy Crunchy Basmati Rice Fritters Butter Pecan Sticky Rolls Flourless Chocolate Tart This pocket-size vegan kitchen companion will be your healthy go-to cookbook for years to come.

**best vegan cream of broccoli soup:** The Ultimate Vegan Cookbook Emily von Euw, Kathy Hester, Amber St. Peter, Marie Reginato, Celine Steen, Linda Meyer, Alex Meyer, 2018-10-23 The Only Vegan Cookbook You'll Ever Need Seven standout authors have joined forces to create this definitive vegan reference book. With more than 600 recipes, this indispensable kitchen staple is perfect for seasoned vegans looking to build their repertoires, cooks new to the basics of plant-based cuisine and curious meat-eaters on the hunt for new flavors. Gluten-free, soy-free and sugar-free options are included, and many recipes come together in 30 minutes or less. Offering unbeatable variety and covering everything from main dishes, sides, soups and salads to breakfasts, beverages, desserts and pantry staples, these experienced and creative vegan authorities have you covered.

**best vegan cream of broccoli soup: 100 SOUP RECIPES** JESSICA INGLATERRA, 2024-01-27 ☐ Explore a world of comforting flavors with our eBook Savory Soups: 100 Irresistible Recipes. Get ready for a culinary journey that will warm your heart and tantalize your taste buds as we dive into the delicious universe of soups. ☐ Discover the magic of each carefully selected recipe, designed to turn your meals into memorable moments. From comforting classics to bold innovations, this eBook is a comprehensive guide for soup enthusiasts, from kitchen novices to experienced chefs. ☐ Awaken your creativity in the kitchen with fresh ingredient combinations and preparation tips that will turn your soups into true gastronomic masterpieces. Each page is a source of inspiration, ensuring that your meals become a culinary spectacle worthy of praise. ☐ This eBook is not just a recipe book but an invitation to a unique gastronomic experience. Whether for cozy family nights, intimate gatherings, or simply to warm up chilly days, Savory Soups is the perfect companion to make each spoonful an explosion of pleasure. ☐ Transform your meals into extraordinary moments with 100 carefully crafted soup recipes. Get the eBook now and embark on a journey of unparalleled flavors that will delight all your senses. Your next feast of delicious soups is just a click away! ☐☐

**best vegan cream of broccoli soup: The Great Vegan Protein Book** Celine Steen, Tamasin Noyes, 2015-02-15 How do you get your protein? As a vegan, you're sure to get asked this question often. Most likely, you've even thought about it yourself. Vegan protein comes from things like tofu and tempeh, to beans, nuts, and protein-rich whole grains like quinoa. There are loads of options out there, but how to prepare them? What to put them in? These are questions that can feel daunting, especially if you haven't used these ingredients before. Never fear, Celine Steen and Tamasin Noyes

to the rescue! The Great Vegan Protein Book takes you step-by-step through each protein-rich vegan food group, providing you with valuable information on how to prepare the ingredient along with more than one hundred delicious and easy recipes (many of them low-fat, soy free, and gluten-free!). Each recipe uses whole food ingredients that can be easily found at most grocery stores or farmer's markets-no hard-to-find ingredients or things you can't pronounce. Say yes to protein and eating better with The Great Vegan Protein Book!

**best vegan cream of broccoli soup: Ultimate Detox Diet for Fresh Shiny & Gorgeous Look** Erin Young, 2014-03-22 Detox Diet helps to achieve a healthy, vibrant body that feels and looks good. It clears the toxins from the body and provides them with true nourishment. Detox Diet maintains higher energy levels, increases mental clarity and ability to concentrate, helps to get clearer skin, improved digestion, more restful sleep and also lose weight too. Detox Diet emphasizes foods that provide the vitamins, nutrients, and antioxidants that the body needs foods, such as high fiber foods and water that draws out and eliminates toxins by increasing the frequency of bowel movements and urination. Get the body back to a healthful, fresh state, to purify and help it function better. Enjoy the varieties of delicious & real easy everyday recipes to get new you, fit & fabulous.

**best vegan cream of broccoli soup: Vegetarian Times** , 1993-03 To do what no other magazine does: Deliver simple, delicious food, plus expert health and lifestyle information, that's exclusively vegetarian but wrapped in a fresh, stylish mainstream package that's inviting to all. Because while vegetarians are a great, vital, passionate niche, their healthy way of eating and the earth-friendly values it inspires appeals to an increasingly large group of Americans. VT's goal: To embrace both.

**best vegan cream of broccoli soup: Vegan Weight Loss Manifesto** Zuzana Fajkusova, Nikki Lefler, 2017-12-19 Jumpstart a healthy lifestyle, and look and feel your best in just 8 weeks with Vegan Weight Loss Manifesto. In this ultimate guide that's part manifesto, part diet and exercise plan, you'll lose weight, feel great and change your mindset to power your journey. Complete with exercise schedules, delicious recipes to fuel your day and bonus online content, you can radically change your approach to make the transition to a healthy plant-based lifestyle easier. -- Back cover.

**best vegan cream of broccoli soup: Beautiful Breads & Fabulous Fillings** Margaux Sky, 2006-07-16 Take sandwiches to the next level: "A wonderful multi-purpose cookbook." —Publishers Weekly Beginning with basic white, wheat, and sweet bread dough, Margaux Sky, known for the tasty fare at California's Art Café and Bakery, shows you how to make the best breads and sandwiches in America. Enjoy a feast for the senses with daring combinations and tempting dishes including: Avocado and Melted Swiss on Salsa Bread Roasted Rumble Bumble with Roasted Red Pepper Sauce on Honey Nut Wheat Bread TBLT on Horseradish Parmesan Bread "O" Special—Curried Chicken on Spicy Pepper Jack Bread, and more! In Beautiful Breads and Fabulous Fillings, you'll find over 150 full-color photographs and over 140 recipes for these simply divine loaves, sandwiches, fillings, and accompaniments. Margaux's stunning combinations of flavors and textures will have your friends and family clamoring for more.

**best vegan cream of broccoli soup: Easy. Whole. Vegan.** Melissa King, 2016-09-06 Wouldn't you do more healthy cooking at home—if you only had the time? It can be tough to put dinner on the table without falling back on packaged, processed foods. But for Melissa King, watching her two young daughters struggle with health issues was tougher. She switched her family to a whole foods, plant-based diet—and it made all the difference. Today, Melissa is a master at crafting flavor-packed, no-stress recipes that are Easy. Whole. Vegan. (Plus, they're gluten-free!) Here are her top 100 meals, snacks, desserts, and more—ingeniously organized by need to help busy families find the right one: QUICK: Make Sweet Potato Pancakes or Avocado & Chickpea Stuffed Cucumbers in 30 minutes or less EASY: Multitask effortlessly with slow-cooker dishes like Chili Mac & Cheese MAKE-AHEAD: Prep Lentil Shepherd's Pie when you do have time, and freeze it for later (Melissa explains exactly how!) Plus, ENTERTAIN with White Bean & Zucchini Burgers, MAKE IT YUMMY with wholesome condiments like Hidden Veggies Tomato Sauce, and hydrate for health with PICK-ME-UPS like Beet, Orange & Ginger Juice or a Tropical Green Smoothie. You do have time to

cook whole, vegan food at home—once a week, or all the time. It's easy!

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