



LEGENDS

PLANT-BASED RECIPE PACK

*Discover the plant-based recipe collection,
including breakfast, lunch, dinner, treats
and smoothie options.*

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RECIPE KEY

Look for these helpful icons throughout the file.

-  Gluten Free
-  Dairy Free
-  Low Carb (under 20g serving)
-  Meal Prep/Freezer Friendly
-  High Protein (over 20g per serving)
-  Vegetarian
-  Quick (under 30 mins)
-  Contains Nuts

AVOCADO, TAPENADE & EGG TOAST



AVOCADO, TAPENADE & EGG TOAST



Serves: 2
Prep: 10 mins
Cook: 0 mins



Nutrition per
serving:
386 kcal
26g Fats
25g Carbs
12g Protein



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WHAT YOU NEED

- 2 eggs, boiled
- 1 ripe avocado
- 2 slices favourite bread
- 2 tbsps. tapenade
- coriander leaves, to serve
- microgreens, to serve (optional)

WHAT YOU NEED TO DO

Boil the egg for 7 mins. Toast the bread.

Remove the stone and flesh of the avocado and cut it into slices. Cut the eggs into quarters.

Spread the tapenade over the bread and top with the avocado and egg. Season with salt and pepper. Top with coriander and microgreens (optional).

ASIAN STYLE SCRAMBLED EGGS



ASIAN STYLE SCRAMBLED EGGS



Serves: 2
Prep: 5 mins
Cook: 10 mins



Nutrition per
serving:
206 kcal
11g Fats
6g Carbs
15g Protein



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WHAT YOU NEED

- 3 eggs
- 2 egg whites
- 1 tbsp. soy sauce
- 2 tsp. sesame oil
- 1 1/4 cup (200g) mixed Asian vegetables
- 1 tsp. black sesame seeds
- coriander, to serve

WHAT YOU NEED TO DO

Whisk eggs and egg whites together in a bowl. Season with pepper and soy sauce.

Heat 1 tsp. sesame oil in a pan over medium-low heat. Add the mixed veggies and 1 tbsp. of water. Season with salt and pepper and cook for 4-5 mins until tender. Transfer onto a plate.

Add egg mixture to pan and swirl to coat the base. Cook without stirring for 30 seconds. Using a wooden spoon, push the set eggs to the outer edge and the raw eggs to the centre.

Gently push the eggs around the pan every 15 seconds until set. Sprinkle with the sesame seeds.

Remove from heat and serve with the earlier prepared vegetables — top with fresh coriander and additional sesame seeds, to serve.



**GOATS CHEESE &
AVOCADO ON TOAST**

GOATS CHEESE & AVOCADO ON TOAST



Serves: 2
Prep: 5 mins
Cook: 0 mins



Nutrition per
serving:
370 kcal
22g Fats
35g Carbs
11g Protein



WHAT YOU NEED

- 4 small slices bread
- 1 ripe avocado
- ¼ cup (30g) goats' cheese
- 1 tbsp. black sesame seed
- ½ lime, juice
- hot chili pepper or flakes, to serve

WHAT YOU NEED TO DO

Toast the bread. In the meantime, smash the avocado with a fork and then divide among the bread slices.

Top with crumbled goat cheese. Season with salt and pepper, then drizzle with lime juice and sprinkle with sesame seeds, and chilli to taste.

AVOCADO, FETA & POMEGRANATE TOAST



AVOCADO, FETA & POMEGRANATE TOAST



Serves: 2
Prep: 5 mins
Cook: 0 mins



Nutrition per
serving:
322 kcal
21g Fats
27g Carbs
9g Protein



WHAT YOU NEED

- 2 slices wholemeal bread
- 1 avocado
- ¼ cup (50g) feta cheese, crumbled
- ¼ pomegranate, seeds
- mint leaves, to garnish

WHAT YOU NEED TO DO

Toast the bread to your liking. Remove the avocado flesh and mash it up with a fork, season with salt & pepper.

Divide the avocado between the 2 slices of toasted bread. Crumble the feta cheese on top and sprinkle with pomegranate seeds. Garnish with mint leaves and serve.



BREAKFAST SALAD BOWL

BREAKFAST SALAD BOWL



Serves: 2
Prep: 10 mins
Cook: 0 mins



Nutrition per
serving:
317 kcal
17g Fats
32g Carbs
10g Protein



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WHAT YOU NEED

- 2 slices bread of choice
- 2 handfuls salad leaves per bowl
- 2 baby cucumbers, sliced
- 2.6 oz. (75g) feta cheese, cubed
- 2.6 oz. (75g) blueberries
- 2 tbsp. pumpkin seeds
- 1 tbsp. olive oil
- 2 tsp. honey
- ½ lemon, juiced

WHAT YOU NEED TO DO

Toast the bread and tear into small pieces.

Assemble the salad in large bowls. Place two handfuls of salad leaves in each dish, top with sliced cucumber, feta cheese, and blueberries, then sprinkle with pumpkin seeds.

Lastly drizzle with olive oil, honey, and lemon juice.



SUPERFOOD BREAKFAST WITH FRIED EGG

SUPERFOOD BREAKFAST WITH FRIED EGG



Serves: 2
Prep: 5 mins
Cook: 15 mins



Nutrition per
serving:
397 kcal
26g Fats
27g Carbs
18g Protein



WHAT YOU NEED

- 2 cups (300g) broccoli
- 2 tbsp. coconut oil
- 1 garlic clove, minced
- 1/4 onion, chopped
- 2 tbsp. (20g) pumpkin seeds
- 1 tbsp. (20g) dried cranberry
- lemon juice
- 4 eggs

Spices:

- ½ tsp. ground turmeric
- ½ tsp. chili flakes
- ½ tsp. paprika
- ½ tsp. oregano

WHAT YOU NEED TO DO

Divide the broccoli into smaller parts and chop into tiny pieces or use a food processor to make broccoli rice.

Heat 1 tbsp. of oil in a pan on medium-high heat, add the minced garlic, chopped onion, pumpkin seeds and fry, stirring for about 5 minutes, until browned.

Next, add the cranberries, broccoli rice and all the spices, season with salt & pepper, mix and fry for another 5-7 minutes. If you need, add a little water to avoid burring. At the end of cooking drizzle with lemon juice.

In a separate frying pan heat the remaining 1 tbsp. of oil, and fry the eggs. Once ready serve on top of the broccoli rice, season with salt & pepper.

COTTAGE CHEESE, AVOCADO & SUNDRIED TOMATO BREAKFAST WRAP



COTTAGE CHEESE, AVOCADO & SUNDRIED TOMATO BREAKFAST WRAP



Serves: 4
Prep: 10 mins
Cook: 0 mins



Nutrition per
serving:
365 kcal
21g Fats
31g Carbs
14g Protein



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WHAT YOU NEED

- 1 $\frac{3}{4}$ cups (400g) cottage cheese
- 2 avocados, stone removed
- 4 medium corn wraps
- $\frac{2}{3}$ cup (100g) sundried tomatoes
- 4 handfuls lettuce

WHAT YOU NEED TO DO

Heat the wraps according to instructions. Mash the avocado with a fork and spread over the corn wraps. Season with salt & pepper.

Next divide the cottage cheese, tomatoes and lettuce over the avocado. Roll the wraps and wrap them tightly in cling film. Keep the wraps in the refrigerator until required.

TROPICAL BREAKFAST SMOOTHIE BOWL



TROPICAL BREAKFAST SMOOTHIE BOWL



Serves: 2
Prep: 10 mins
Cook: 0 mins



Nutrition per
serving:
345 kcal
8g Fats
69g Carbs
5g Protein



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WHAT YOU NEED

- 2 bananas, frozen slices
- 4.4 oz. (125g) mango, frozen cubes
- 2/3 cup (160ml) coconut water
- 1/3 cup (80ml) coconut milk
- handful blueberries, topping
- 1 kiwi, peeled and sliced, topping
- 2 tbsp. coconut chips, topping
- 2 tbsp. granola, topping

WHAT YOU NEED TO DO

Place the bananas, mango, coconut water and coconut milk in a blender or food processor and blend until smooth.

Divide the smoothie over 2 bowls and top with the kiwi, blueberries, coconut chips and granola. Serve imminently



RASPBERRY & FLAXSEEDS SMOOTHIE BOWL

RASPBERRY & FLAXSEEDS SMOOTHIE BOWL



Serves: 1
Prep: 10 mins
Cook: 5 mins



Nutrition per
serving:
240 kcal
13g Fats
28g Carbs
8g Protein



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WHAT YOU NEED

- 3 tbsp. flaxseeds
- 1/2 cup (100ml) water
- 1 cup raspberries, frozen
- 3 heaped tbsp. (50ml) beetroot juice
- 2 tbsp. natural yogurt (or plant based)
- 1 tsp. raw cacao nibs

WHAT YOU NEED TO DO

Boil the water in the kettle.

Place the flaxseeds in a small pot and add in the water, cook for around 5 mins, until the water turns sticky. Then take off the heat and allow to cool slightly.

Place the raspberries and beetroot juice in a blender and blend until smooth. Next add in the flaxseeds and blend again.

Transfer the smoothie into a bowl and top with the yogurt and cocoa nibs. Serve straight away.

A top-down photograph of a white ceramic bowl filled with a thick, light-brown oatmeal. The oatmeal is garnished with several small, dark brown chocolate shavings. The bowl is placed on a dark blue, textured placemat. To the right of the bowl, a copper-colored spoon is partially visible. The entire scene is set against a light gray, textured background. A semi-transparent white rectangular box is centered over the bowl, containing the text "BOUNTY OATS WITH DARK CHOCOLATE" in bold, black, sans-serif capital letters.

**BOUNTY OATS WITH
DARK CHOCOLATE**

BOUNTY OATS WITH DARK CHOCOLATE



Serves: 3
Prep: 5 mins
Cook: 10 mins



Nutrition per
serving:
341 kcal
18g Fats
36g Carbs
6g Protein



WHAT YOU NEED

- 1 cup oats (90g/3.17 oz.)
- 2 tbsp. desiccated coconut
- 6.7 fl. oz. (200ml) coconut milk
- 2 tbsp. coconut sugar or honey
- 1.7 oz. (50g) dark chocolate, chopped
- handful raspberries

WHAT YOU NEED TO DO

Place the oats in a saucepan and add 1 ½ glasses of water and the desiccated coconut. Bring to boil then reduce heat, and cook covered for about 10 minutes, in the meantime stir 2 - 3 times.

Remove the lid, add coconut milk and sugar. Mix and remove from the heat.

Divide between bowls, sprinkle with chopped chocolate and top raspberries to serve.

OVERNIGHT VANILLA YOGURT OATS



OVERNIGHT VANILLA YOGURT OATS



Serves: 2
Prep: 5 mins
Cook: 0 mins



Nutrition per
serving:
249 kcal
5g Fats
41g Carbs
9g Protein



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WHAT YOU NEED

- 1 ½ cup (350ml) vanilla yoghurt, soy or normal
- 5 tbsp. (30g) rolled oats
- 1 tbsp. honey
- 2-4 strawberries, sliced
- 1 kiwi, sliced

WHAT YOU NEED TO DO

In the evening mix the yoghurt and rolled oats, then refrigerate overnight in a jar.

In the morning add the honey and mix well. Transfer into serving bowls and serve topped with fresh strawberries and kiwi.

A close-up photograph of banana protein pancakes on a white plate. One pancake is being lifted by a silver fork, revealing its layered structure. The pancakes are topped with banana slices and chocolate chips. A semi-transparent text box is overlaid on the right side of the image.

BANANA PROTEIN PANCAKES

BANANA PROTEIN PANCAKES



Makes: 6
Prep: 5 mins
Cook: 10-15 mins



Nutrition per 3 pancakes:
424 kcal
18g Fats
52g Carbs
12g Protein



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WHAT YOU NEED

- 1 cup (90g) oats
- 1 ripe banana
- 1/2 cup (115g) cottage cheese
- 1/4 cup egg whites (1-2 eggs)
- 4 tbsp. coconut milk, from a carton
- 1/2 tsp. cinnamon
- 1/2 tsp. baking powder
- 1/4 cup (45g) dark chocolate chips (70%)

WHAT YOU NEED TO DO

Place all ingredients except the chocolate chips into a blender and blitz until smooth. Next, stir in the chocolate chips.

Fry the pancakes on a dry non-stick pan, over medium-high heat for 2-3 mins each side.

The batter will allow to make around 6 small pancakes. To serve, top with your favourite toppings.

NOTE:

Nutrition information is per 3 small pancakes. Toppings are not included in nutritional information.

FLUFFY BERRY PANCAKES



FLUFFY BERRY PANCAKES



Makes: 8
Prep: 10 mins
Cook: 10 mins



Nutrition per
serving:
170 kcal
7g Fats
22g Carbs
6g Protein



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WHAT YOU NEED

- 1 cup (200g) cottage cheese
- 2 eggs
- 2 tbsp. coconut sugar
- 2 tbsp. coconut oil, melted
- 1/3 cup (80ml) coconut milk, carton
- 1 1/3 cup (160g) wheat flour
- 2 tsp. baking powder
- around 24 raspberries
- around 32 blueberries

WHAT YOU NEED TO DO

Place the cottage cheese in a bowl and crush it with a fork. Add the eggs, sugar and whisk well, then pour in the oil and milk and mix again.

Mix in the flour and baking powder until smooth mass forms.

Heat a dry non-stick pan on medium heat, and place 2 tablespoons of the dough per one pancake onto the pan. Level the surface and arrange a few berries over the top. Fry for about 2.5 minutes over medium heat until grown slightly and browned.

Flip over and cook for another 2-2.5 minutes until browned on the other side. Serve hot or cold.

A top-down photograph of a breakfast dish. A stack of three golden-brown pancakes sits on a light blue oval plate. The top pancake is garnished with a slice of orange and a small sprig of green herbs. To the right of the pancakes on the same plate is another slice of orange. A silver spoon is placed to the right of the plate. On the light-colored wooden surface next to the plate are a whole orange cut in half and a lime cut in half. A white text box with a black border is overlaid on the bottom left of the image.

**PROTEIN ORANGE
& YOGURT PANCAKES**

PROTEIN ORANGE & YOGURT PANCAKES



Serves: 2
Prep: 5 mins
Cook: 10 mins



Nutrition per
serving:
259 kcal
12g Fats
48g Carbs
18g Protein



WHAT YOU NEED

- 2 eggs
- 8 tbsp. (160g) natural yogurt
- 2 tsp. coconut sugar
- 2 tsp. orange peel
- 2 tsp. vanilla extract
- 8 tbsp. (120g) spelt flour
- 1 tsp. baking powder
- 1 tsp. coconut oil, melted
- orange slices, to serve

WHAT YOU NEED TO DO

Mix the egg, yogurt, sugar and orange peel. Fold in the flour and baking powder and mix well until smooth. Lastly, add in the melted coconut oil and mix again.

Fry the pancakes on a dry non-stick pan over low-medium heat until golden brown.

Serve with slices of orange and fresh berries.

PRO TIP:

- *If avoiding dairy, swap natural yogurt for soy or coconut yogurt.*
- *Spice up your pancakes with cinnamon or cardamom for a fiery kick*

A top-down view of a stack of almond banana pancakes on a white plate with a gold leopard print pattern. The pancakes are topped with a drizzle of brown syrup, diced mango, and a sprig of mint. To the right of the plate is a halved passion fruit and a sprig of mint. The entire scene is set on a white marble background.

ALMOND BANANA PANCAKES

ALMOND BANANA PANCAKES



Serves: 2
Prep: 10 mins
Cook: 15 mins



Nutrition per
serving:
346 kcal
21g Fats
28g Carbs
13g Protein



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WHAT YOU NEED

- 5/8 cup (125g) mango, cubes
- 2 passion fruit
- 4 tbsp. water
- ½ cup (60g) almond flour
- 1 ripe banana
- 1 medium egg
- 1 tsp oil

WHAT YOU NEED TO DO

Put the mango pieces, and passion fruit flesh in a saucepan and add the water. Heat for 10 minutes on low heat until fruit is softened. Stir frequently. Put the fruit aside and let it cool.

In the meantime, mix the almond flour, the ripe banana and egg in the blender or food processor until smooth.

Heat the oil in a large non-stick pan scoop 6 pieces of batter into the pan with a tablespoon.

Fry the pancakes for about 3 mins. until browned and done on both sides. Turn them carefully, as the batter is not very firm.

Serve with the fruit spread made earlier.



ZOODLES WITH QUINOA & POACHED EGG

ZOODLES WITH QUINOA & POACHED EGG



Serves: 2
Prep: 15 mins
Cook: 10 mins



Nutrition per
serving:
347 kcal
15g Fats
38g Carbs
15g Protein



WHAT YOU NEED

- 1 ½ cup (280g) cooked quinoa
- 1 tbsp. coconut oil
- 2 garlic cloves, crushed
- 2 medium zucchinis, spiralized
- 12 cherry tomatoes, halved
- 1 tsp. oregano or mixed herbs
- 2 medium poached eggs
- chilli flakes, to taste

WHAT YOU NEED TO DO

Divide the cooked quinoa onto 2 plates.

Heat half the oil in a pan on medium heat. Sauté the garlic for 1-2 mins then add the zucchini noodles (zoodles), cook for another 3-4 mins stirring often. Towards the end of cooking, season with salt and pepper and herbs. Add the zoodles onto the plates.

On the same pan, heat the other half of the oil and cook the cherry tomatoes for 2-3 mins. Season with salt, pepper and oregano. Add to the quinoa and zoodles.

To serve, top the zoodles with a poached egg and season with chilli flakes and freshly ground black pepper.

GOATS CHEESE, PEAR & WALNUT SALAD



GOATS CHEESE, PEAR & WALNUT SALAD



Serves: 2
Prep: 10 mins
Cook: 0 mins



Nutrition per
serving:
379 kcal
28g Fats
26g Carbs
10g Protein



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WHAT YOU NEED

- 3.5 oz. (100g) mix salad leaves
- 1 ripe pear
- 2 tbsp. lemon juice
- 3.5 oz. (100g) goats cheese
- 1.1 oz. (30g) walnuts
- 1 tbsp. honey
- 1 tbsp. olive oil

WHAT YOU NEED TO DO

Divide the salad leaves onto 2 plates.

Peel the pear, and cut into quarters, cut out the seed nests, cut the quarters into bite-size pieces. Transfer into a bowl and drizzle with lemon juice. Take the pears out of the lemon juice and add them to the salad leaves.

In the bowl with lemon juice, add honey, olive oil, and salt, to taste. Mix well and set aside.

Crumble the goat cheese over the salads and top with chopped walnuts. Drizzle with the earlier made dressing and serve.

A top-down view of a light-colored ceramic bowl filled with a vibrant green salad. The salad consists of finely chopped green herbs, likely cilantro, and small pieces of yellow and orange vegetables. To the left of the bowl are two lemon halves and a sprig of fresh cilantro. To the right is a piece of light-colored, textured bread with a fork resting on it. In the bottom right corner, a slice of avocado is visible. The entire scene is set on a white marble surface with grey veining.

DETOX SALAD

DETOX SALAD



Serves: 2
Prep: 10 mins
Cook: 0 mins



Nutrition per
serving:
315 kcal
24g Fats
19g Carbs
10g Protein



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WHAT YOU NEED

- 2 bunches parsley, roughly chopped, around 1 oz. (30g)
- ¼ cup (46g) cooked quinoa
- 1 avocado, peeled, stone removed, cut into cubes
- ½ cucumber, cut into cubes
- ½ zucchini, cut into cubes
- 1 small red onion, finely diced
- 1 tsp. olive oil
- juice of 1 lemon
- ¼ cup (30g) mixed seeds and nuts, to garnish

WHAT YOU NEED TO DO

In a medium bowl add parsley, avocado, quinoa, cucumber, zucchini, and onion and toss to combine.

Drizzle with olive oil and lemon, season with salt and pepper, then mix to combine and serve sprinkled with nuts and seeds.

GRILLED PUMPKIN, TOFU & BULGUR SALAD



GRILLED PUMPKIN, TOFU & BULGUR SALAD



Serves: 2
Prep: 10 mins
Cook: 20 mins



Nutrition per
serving:
360 kcal
22g Fats
38g Carbs
10g Protein



WHAT YOU NEED

- 2 ¼ cup (500g) pumpkin, cubed
- 1 tsp. sweet paprika
- 1 tsp. chili powder
- 2 tsp. dried rosemary
- 1 tbsp. olive oil
- 1 tbsp. honey
- 1/3 cup (40g) walnuts, chopped
- 1/4 cup (55g) of bulgur wheat
- few handfuls spinach
- 2/3 cup (80g) tofu, drained
- 1 tbsp. balsamic glaze

WHAT YOU NEED TO DO

Heat the oven to 200C (400° F).

Season the pumpkin with salt and pepper, paprika powder and rosemary. Cover well with olive oil and honey.

Put the pumpkin on a baking tray lined with paper. Bake in the oven for about 20 minutes, halfway through cooking time add the walnuts and drained tofu.

Place the bulgur into a small pot, and add 3/4 cup of water, season with salt and bring to boil. Simmer under cover for about 20 minutes until tender, and the liquid is absorbed.

Add the cooked bulgar to the roasted pumpkin on the baking tray and mix, collecting the whole flavour from the roasted pumpkin. Add the spinach and mix well.

Divide onto plates, season with freshly ground pepper and drizzle with balsamic glaze. This dish can be served warm or cold.

A top-down view of a light blue ceramic bowl filled with a vibrant salad. The salad consists of dark green leafy vegetables, sliced red and white radishes, and shredded orange carrots. A generous layer of finely shredded white cheese is piled on top. The bowl is set on a white marble surface, with a few loose leaves of green and red lettuce scattered around it.

SUPERFOOD TAHINI SALAD

SUPERFOOD TAHINI SALAD



Serves: 2
Prep: 10 mins
Cook: 0 mins



Nutrition per
serving:
190 kcal
10g Fats
19g Carbs
9g Protein



WHAT YOU NEED

For the Salad:

- 2 cups (200g) baby kale
- 2 handfuls micro greens
- 2 carrots, shredded
- 8 radishes, thinly sliced

For the Dressing:

- ½ lemon, juice
- 2 tbsp. tahini
- 1 tsp. honey
- 2 tbsp. water
- salt
- 1 garlic clove, minced
- cayenne

WHAT YOU NEED TO DO

Make the dressing by blending all the dressing ingredients. Taste and adjust seasonings if necessary.

For the salad, toss all of the salad ingredients in a bowl and drizzle with the tahini dressing.

Top with microgreens or your favourite seeds (optional).

A top-down view of a white ceramic bowl with a colorful floral pattern around the rim. The bowl is filled with a salad consisting of green leafy vegetables, shredded orange and yellow root vegetables, and crumbled white feta cheese. To the right of the bowl are two wooden serving utensils: a large wooden spoon and a wooden salad server with a three-pronged head. The entire scene is set on a light-colored, textured wooden surface. A semi-transparent white rectangular box is centered over the bowl, containing the title text.

**ROASTED ROOT VEG
SALAD WITH FETA**

ROASTED ROOT VEG SALAD WITH FETA



Serves: 4
Prep: 10 mins
Cook: 30 mins



Nutrition per
serving:
197 kcal
11g Fats
21g Carbs
6g Protein



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WHAT YOU NEED

- 2 medium carrots, peeled
- 2 medium parsnips, peeled
- 1 lb. (450g) pumpkin, peeled
- 2 tbsp. olive oil
- 4 oz. (120g) rocket
- 2 oz. (50g) feta
- ¼ cup (30g) pumpkin seeds

WHAT YOU NEED TO DO

Pre-heat the oven to 400F (200C).

Wash and peel the carrots and parsnips. Cut them into small strips. Peel and cube the pumpkin.

Place all the vegetables into a roasting tray, and grease evenly with 1 tbsp. of olive oil. Season with salt and pepper, and roast in the oven for 20-30 mins (depending on the thickness of the vegetables).

Once cooked add the roasted vegetables and rocket to a large bowl and drizzle with the remaining 1 tbsp. of olive oil.

Sprinkle with crumbled feta cheese and pumpkin seeds, and season with salt and pepper to serve.

A top-down view of a white ceramic bowl filled with a vibrant salad. The salad consists of bright green broccoli florets, dark green kale leaves, and small pieces of red radicchio. It is garnished with golden-brown, crispy-looking crumbles, possibly fried onions or breadcrumbs. The bowl sits on a light-colored surface with a subtle striped pattern. To the right of the bowl, a silver fork and a knife are partially visible, resting on a striped placemat. A semi-transparent white rectangular box is centered over the bowl, containing the text "KALE & BROCCOLI SALAD" in a bold, black, sans-serif font.

KALE & BROCCOLI SALAD

KALE & BROCCOLI SALAD



Serves: 2
Prep: 5 mins
Cook: 20 mins



Nutrition per
serving:
370 kcal
20g Fats
42g Carbs
17g Protein



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WHAT YOU NEED

For the Salad:

- ½ head broccoli
- 1 tbsp. olive oil
- 1 ¼ cup (125g) kale
- 1 ¼ cup (125g) mixed salad leaves
- scant ¼ cup (30g) raisins
- ¼ cup (30g) almonds, roasted, chopped

For the Dressing:

- 1 tbsp. honey
- 1 tbsp. balsamic vinegar
- 2 tbsp. lemon juice
- 1 tbsp. almond butter

WHAT YOU NEED TO DO

Preheat oven to 400F (200C).

Place the broccoli florets on a baking tray, drizzle with olive oil and season with salt and pepper. Cook for 15-20 mins until soft, add the kale in the last 10 mins of cooking, then remove from the oven.

Place the broccoli, kale and salad leaves in a mixing bowl and add in the almonds and raisins. Mix gently.

Make the dressing by mixing all the dressing ingredients and drizzle the salad. Mix well before serving.

A close-up photograph of a white bowl filled with a colorful vegetable salad. The salad contains chickpeas, asparagus, and spinach. A wooden fork is visible in the bottom left corner. The bowl is placed on a wooden surface. A semi-transparent white box with black text is overlaid on the right side of the bowl.

VEGGIE 'THROW TOGETHER' SALAD

VEGGIE 'THROW TOGETHER' SALAD



Serves: 3
Prep: 10 mins
Cook: 30 mins



Nutrition per
serving:
343 kcal
15g Fats
40g Carbs
13g Protein



GF

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WHAT YOU NEED

For the Salad:

- 1 medium sweet potato
- 5/8 cup (120g) chickpeas, drained
- 1 tbsp. olive oil
- 9 oz. (250g) asparagus
- 1 cup (30g) spinach
- 1 cup (30g) kale
- 1 cup (30g) rocket

For the Dressing:

- 1 tsp. mustard
- 1 tbsp. tahini
- 2 tbsp. lemon juice
- 1 tbsp. olive oil
- 1 tsp. honey

WHAT YOU NEED TO DO

Preheat oven to 375F (190C).

Wash and chop the potato into bite size pieces, then place on a baking tray with the chickpeas. Drizzle with 1 tbsp. olive oil and season with salt and pepper. Roast for 30 mins. Add the asparagus in the last 10 mins of roasting.

In the meantime, prepare the dressing by mixing all the dressing.

Place spinach, kale and rocket in a bowl and rub the dressing into the leaves.

Once the roasted veggies are ready, divide the salad between bowls and top with the baked potato, chickpeas and asparagus. Serve hot or cold.



SUNDRIED TOMATO & TAHINI SALAD

SUNDRIED TOMATO & TAHINI SALAD



Serves: 2
Prep: 5 mins
Cook: 0 mins



Nutrition per
serving:
295 kcal
20g Fats
19g Carbs
13g Protein



WHAT YOU NEED

- 1 $\frac{3}{4}$ cup (130g) lentils, drained
- 1 cup (70g) sundried tomatoes, drained
- $\frac{1}{2}$ cup (80g) artichoke, drained
- 1 cup (225g) spinach
- $\frac{1}{2}$ cucumber, chopped
- 2 tbsp. tahini
- 2 tsp. apple cider vinegar
- 1 tbsp. tamari or soy sauce
- 1 tsp. honey

WHAT YOU NEED TO DO

Prepare the vegetables and place them in a large bowl.

Mix together the dressing ingredients (tahini, vinegar, tamari & honey), season with salt and pepper, and drizzle over the salad. Mix well, divide onto two plates and serve.

**TOFU IN
PEANUT SAUCE**

TOFU IN PEANUT SAUCE



Serves: 4
Prep: 30 mins
Cook: 15 mins



Nutrition per
serving:
310 kcal
18g Fats
17g Carbs
18g Protein



WHAT YOU NEED

- 1 tbsp. coconut oil
- 2 ¼ cups (400g) tender stem broccoli
- 1 3/8 cups (350g) firm tofu

For the Sauce:

- 1/4 cup (65g) natural peanut butter
- 2 tbsp. tamari or soy sauce
- 2 tbsp. water
- 5 tbsp. honey
- 1 tsp. sesame oil
- 1/2 tsp. chili flakes
- 1 tbsp. ginger, grated

WHAT YOU NEED TO DO

Firstly, prepare the tofu. Drain all the water, and sandwich it between two paper towels and two plates. Place a heavy item like a can on the top plate. Press for at least 30 minutes.

Cut the tofu into 1/2 inch (1.25 cm) cubes.

Mix all the sauce ingredients and set aside. Steam or boil the tender stem broccoli until tender, set aside.

In the meantime, heat the coconut oil in the pan over medium heat and cook the tofu for around 10-15 mins, occasionally turning, until browned. Add in the earlier prepared sauce and stir well. Remove from heat and serve with the cooked broccoli.

A top-down view of a white ceramic plate containing two halves of a roasted aubergine. Each half is filled with a bright yellow chickpea and tahini mixture, topped with finely chopped green herbs. The plate is set on a light-colored, woven placemat. A semi-transparent white rectangular box is centered over the plate, containing the title text.

CHICKPEA & TAHINI STUFFED AUBERGINE

CHICKPEA & TAHINI STUFFED AUBERGINE



Serves: 4
Prep: 5 mins
Cook: 40 mins



Nutrition per
serving:
360 kcal
14g Fats
50g Carbs
14g Protein



WHAT YOU NEED

- 2 large aubergines
- 2 tbsp. olive oil
- 1 small onion, chopped
- 2 cloves garlic, chopped
- 2 tbsp. chopped parsley, plus more to garnish
- 1 cup (200g) chickpeas, drained
- 2 tbsp. tahini
- juice of ½ lime
- salt, pepper, oil

Spices:

- 1 tsp. turmeric
- 1 tsp. oregano
- 1 tsp. cumin
- 1 tbsp. coriander, fresh, chopped
- 1/3 tsp. hot paprika
- 1/3 tsp. sweet paprika

WHAT YOU NEED TO DO

Heat the oven to 400F (200C).

Cut the aubergines in half lengthwise, place them on a baking tray lined with baking paper, and bake in the oven for about 25 - 30 minutes. Once baked remove the flesh with a spoon, leaving about ¼ inch (1/2 cm) of the edges of the aubergine. Chop the aubergine flesh and set aside.

Heat a pan with 2 tbsp. of olive oil, add the chopped onion and finely chopped garlic, fry for 2-3 minutes. Then add the chopped flesh, and season with salt and pepper. Continue cooking for another 5 minutes stirring often.

Next add the spices, and fry for another 2-3 minutes, adding water as needed to avoid burning.

Add the chopped parsley and take off the heat. Finally add the chickpeas, tahini and lime juice, mix, and season with salt and pepper to taste.

Transfer the stuffing into the halved cooked aubergines and serve with fresh chopped parsley.

A top-down view of a white rectangular tray containing eight baked sweet potato halves. Each half is topped with a dollop of white feta cheese, a spread of green pesto, and a generous sprinkling of bright red pomegranate seeds. The tray is set against a light-colored, textured background.

**BAKED SWEET POTATO
WITH FETA, PESTO
AND POMEGRANATE**

BAKED SWEET POTATO WITH FETA, PESTO AND POMEGRANATE



Serves: 4
Prep: 5 mins
Cook: 30-45 mins



Nutrition per
serving:
283 kcal
12g Fats
42g Carbs
7g Protein



GF

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WHAT YOU NEED

- 1.7 lbs. (800g) sweet potato
- 1 tbsp. olive oil
- 2.8 oz. (80g) feta cheese
- seeds of ½ pomegranate (50g)
- 1.7 oz. (50g) pesto (homemade or store bought)

WHAT YOU NEED TO DO

Heat the oven to 390F (200C). Wash the potatoes and cut them into 4 slices. Season with salt, pepper, and rub with olive oil.

Arrange on a baking tray and bake in the oven for about 30-45 minutes, until soft (the fork should smoothly enter the flesh). Thinner slices will be ready earlier.

Once cooked, spread the pesto over the potato slices, sprinkle with crumbled feta cheese and pomegranate seeds. If necessary, season with salt and pepper, to taste.



SATAY TEMPEH SKEWERS WITH ASIAN SLAW

SATAY TEMPEH SKEWERS WITH ASIAN SLAW



Serves: 4
Prep: overnight
Cook: 20 mins



Nutrition per
serving:
365 kcal
24g Fats
22g Carbs
23g Protein



WHAT YOU NEED

- 14 oz. (400g) natural tempeh

For the Marinade:

- ¼ cup (45g) crunchy peanut butter
- 3 tbsp. coconut milk (more if required)
- 1 tbsp. sesame oil
- 1 tbsp. lime juice
- 1 tbsp. tamari (or soy sauce)
- 1 tbsp. honey
- 1 tsp. chili paste (sambal oelek)
- 1 tsp. ginger, grated

For the Slaw:

- 300g red cabbage, shredded
- 1 tbsp. Sesame oil
- 1 tsp. honey
- 1 tbsp. lime juice
- 2 tsp. ginger, grated
- sesame seeds, to serve

WHAT YOU NEED TO DO

Cut the tempeh into 32 even cubes.

Mix all the marinade ingredients in a bowl. Add the tempeh to the marinade and stir until all cubes are covered. Cover the dish or place in an airtight container and store in the fridge overnight (or a least 1-2 hours).

Preheat the oven to 350F (180C).

Thread the marinated tempeh on skewers (4 cubes on each), then place on a baking sheet and bake for 20-25 mins checking to prevent burning. Save the rest of the marinade for serving.

Mix all the slaw ingredients and season with salt and pepper, then mix well and set aside.

Once tempeh is ready, serve 2 skewers per person with a drizzle of the leftover sauce, alongside the Asian slaw. Sprinkle with sesame seeds to serve.

A close-up photograph of several sweet potato pancakes arranged on a light-colored wooden surface. The pancakes are golden-brown and irregularly shaped. They are topped with various ingredients: some have a dollop of white cream or cheese with fresh strawberries, while others are garnished with green arugula leaves, a small piece of white cheese, and a strawberry. The background is slightly blurred, focusing attention on the pancakes.

SWEET POTATO PANCAKES

SWEET POTATO PANCAKES



Serves: 4
Prep: 10 mins
Cook: 10-15 mins



Nutrition per
serving:
199 kcal
9g Fats
25g Carbs
5g Protein



WHAT YOU NEED

- 2 cups (300g) sweet potato, grated
- 1/2 small onion, grated
- 1 clove garlic, crushed
- 2 eggs
- 3 heaped tbsp. buckwheat flour
- 2 tbsp. coconut oil
- 1/2 tsp. sweet paprika

WHAT YOU NEED TO DO

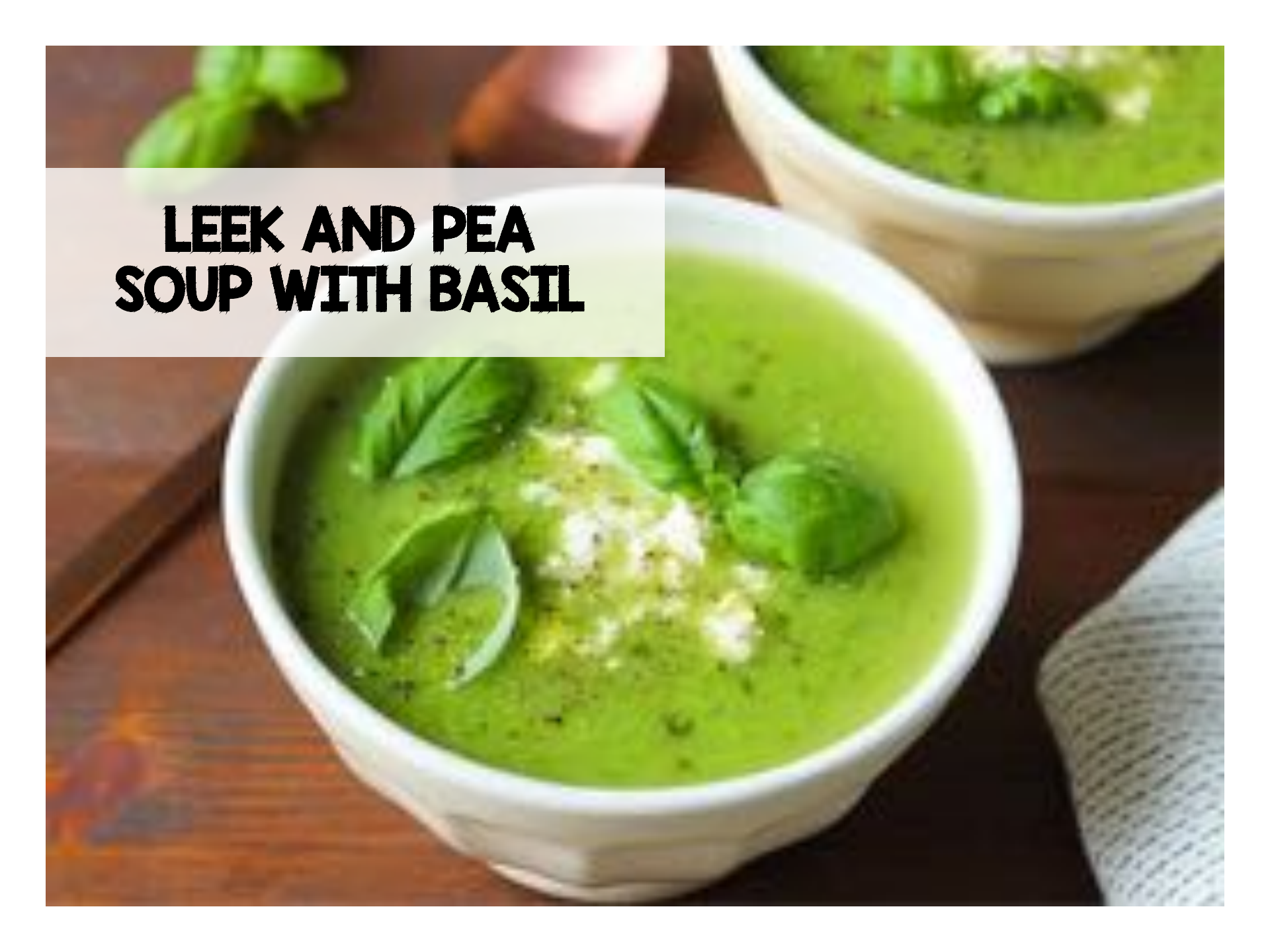
Place the grated sweet potato and onion in a large bowl. Add in the crushed garlic, eggs, flour, season with salt and pepper, as well as the paprika. Mix thoroughly.

Heat the coconut oil in a pan, and add a heaped tbsp. of the batter per 1 pancake (makes around 16). Fry for around 3 minutes on medium heat, then flip and fry for another 1-2 mins.

Serve with your favourite toppings (see ideas below).

Serving suggestions:

- tomato / cream / lamb's lettuce or parsley / onion
- sliced cherry tomatoes / feta cheese / rocket / onion
- hummus / avocado / tomato / onion

A close-up photograph of a white ceramic bowl filled with a vibrant green pea soup. The soup is garnished with several fresh basil leaves and a small pile of white cheese. In the background, another similar bowl is partially visible, and a wooden surface with some fresh herbs and a red onion can be seen.

LEEK AND PEA SOUP WITH BASIL

LEEK AND PEA SOUP WITH BASIL



Serves: 4
Prep: 5 mins
Cook: 15 mins



Nutrition per
serving:
212 kcal
5g Fats
30g Carbs
11g Protein



WHAT YOU NEED

- 2 tsp. coconut oil
- 3 ¼ cups (400g) leek, chopped
- 4 cups (1L) water
- 2 vegetable stock cubes
- 3 cups (450g) garden peas
- ½ cup (15g) fresh basil, chopped
- 1 ¼ cup (150g) light feta, crumbled

WHAT YOU NEED TO DO

Heat the oil in a large saucepan and cook the leek for 2 minutes. Add the water and the stock cubes. Bring to the boil and cook for a further 5 minutes.

Add in the garden peas and cook for another 2 minutes. Put three-quarters of the basil into the soup, turn off the heat and puree with a hand blender until smooth.

Divide the soup over 4 bowls and sprinkle with the crumbled cheese and the rest of the basil to serve. Season with freshly ground pepper.



BROCCOLI AND GINGER SOUP

BROCCOLI AND GINGER SOUP



Serves: 6
Prep: 5 mins
Cook: 10 mins



Nutrition per
serving:
179 kcal
7g Fats
20g Carbs
8g Protein



GF

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WHAT YOU NEED

- 1 tbsp. coconut oil
- 7 oz. (200g) leeks, chopped
- 2 tbsp. ginger, chopped
- 2 broccoli heads, florets
- 1 large potato, peeled, chopped
- 1 tsp. turmeric
- 1 tsp. salt
- 1 tbsp. sesame oil
- 6 cups (3 litres) stock
- 6 tbsp. natural yogurt (or dairy free option)
- 6 tsp. sunflower seeds

WHAT YOU NEED TO DO

Heat the oil in a large pot over medium heat. Add the leeks and cook for around 5-6 minutes, until leeks are softened.

Add in the ginger, broccoli florets, chopped potato, turmeric, salt, sesame oil and stock.

Bring to a boil, reduce the heat and simmer for 10 mins until the vegetables are soft.

Blend until creamy and smooth with a hand blender, then season to taste with salt and freshly ground black pepper.

Serve topped with yogurt and sunflower seeds.

The soup can be stored in the fridge for up to 5 days, or in the freezer for up to 3 months.

A top-down view of a bowl of mushroom soup. The soup is a light beige color and is served in a dark blue bowl. On top of the soup, there are several sliced mushrooms, a dollop of white cream, and a small garnish of green herbs. A copper spoon is placed to the right of the bowl. The background is a white marble surface.

MUSHROOM SOUP

MUSHROOM SOUP



Serves: 4
Prep: 10 mins
Cook: 35 mins



Nutrition per
serving:
204 kcal
11g Fats
23g Carbs
6g Protein



GF

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WHAT YOU NEED

- 2 tbsp. coconut oil
- 1 onion, sliced
- 1/2 leek, chopped
- 5 1/3 cups (500g) mushrooms, sliced
- 1 small carrot, chopped
- 1 small parsnip, chopped
- 1 small potato, peeled, cubed
- 2 1/2 cups (600ml) vegetable stock
- scant 1/2 cup (100ml) cream fraiche

WHAT YOU NEED TO DO

In a large pot heat the oil, and sauté the chopped onion and sliced leek for about 3 mins.

Next, add washed and sliced mushrooms and fry for another 10 minutes stirring now and then.

Add the carrot, parsnip and potato. Mix well and cook for 3-4 mins. Season with salt and pepper.

Pour in the hot vegetable stock and bring to the boil. Simmer, covered for about 15 mins. until the vegetables are soft.

Mix with a hand blender until smooth, add cream at the end and serve.

A top-down view of a white ceramic bowl with a black speckled rim, filled with a thick, vibrant orange sweet potato paste. The bowl sits on a light gray, textured surface. To the left of the bowl are two bright red radishes with their green leafy tops. To the right are three whole, bright orange carrots. The lighting is soft and even, highlighting the textures of the food and the background.

SWEET POTATO PASTE

SWEET POTATO PASTE



Serves: 4
Prep: 10 mins
Cook: 10 mins



Nutrition per
serving:
140 kcal
1g Fats
27g Carbs
5g Protein



GF

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WHAT YOU NEED

- 2 large sweet potatoes
- ½ red chili pepper
- ¾ cup (150g) chickpeas, drained
- 1 tsp. garam masala

WHAT YOU NEED TO DO

Peel the sweet potatoes and cut into ¾ inch (2cm) cubes. Boil in water for about 10 minutes until done. Drain, and place in a tall cup, allowing to cool slightly.

Halve the pepper and remove the seed with a sharp knife, then chop into pieces and add in with the cooked potatoes. Next, add in the chickpeas and garam masala.

Puree everything with a hand blender (or food processor) until a smooth spread has formed. Season with salt and pepper to taste and serve as a spread or dip.



CRISPY TOFU

CRISPY TOFU



Serves: 4
Prep: 15 mins
Cook: 30 mins



Nutrition per
serving:
151 kcal
10g Fats
4g Carbs
11g Protein



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WHAT YOU NEED

- 2 ¾ cup (350g) firm tofu
- 1 tbsp. extra-virgin olive oil
- 1 tbsp. tamari
- 1 tsp. favourite seasoning
- 1 tbsp. corn-starch

WHAT YOU NEED TO DO

Preheat the oven to 200°C (400° F) and line a large baking tray with baking paper.

Drain the tofu and gently squeeze out the excess water. Wrap it around in a cloth and place something heavy over the top to further drain. Let rest for 10 mins.

Slice or cube the tofu into bite-size pieces and place in a bowl. Drizzle with the olive oil and tamari. Season with your favourite spices and toss to combine.

Sprinkle the starch over the tofu, and toss them again until evenly coated.

Transfer the tofu onto the earlier prepared baking sheet and arrange in one layer. Bake for 25-30 mins, turning halfway, until the tofu golden on the edges.

Use tofu in salads, or as a snack.



CREAMY LEEK RISOTTO

CREAMY LEEK RISOTTO



Serves: 4
Prep: 5 mins
Cook: 30 mins



Nutrition per
serving:
438 kcal
7g Fats
81g Carbs
13g Protein



GF

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WHAT YOU NEED

- 1 tbsp. coconut oil
- 2 leeks, chopped and washed
- 1 white onion, diced
- 1 ½ cup (350g) risotto rice
- 2 cups (500ml) vegetable stock
- 3 rosemary springs
- ½ cup (60g) parmesan, grated
- 3 tbsp. cream

WHAT YOU NEED TO DO

Heat the oil in a frying pan and sauté the leeks and onion for about 5 mins. Add in the rice and simmer for 1 minute.

Add about half of the stock and rosemary springs, gently stir. Bring to the boil and simmer until liquid has almost absorbed, only then add the remaining stock. Cook the risotto until al dente for about 25 minutes.

Remove the rosemary springs, and season the risotto with salt and pepper.

Add half of the Parmesan cheese and the soy crème to the risotto, plus some extra stock if desired to make it extra creamy. Mix well and serve with the remaining parmesan.

**SWEET POTATO
SAAG ALOO**

SWEET POTATO SAAG ALOO



Serves: 4
Prep: 15 mins
Cook: 15 mins



Nutrition per
serving:
197 kcal
7g Fats
35g Carbs
6g Protein



WHAT YOU NEED

- 1 tbsp. coconut oil
- 3 onions, thinly sliced
- 4 garlic cloves, sliced
- 2 tbsp. ginger, grated
- 1 tbsp. mild curry powder
- 2 2/3 cups (400g) sweet potatoes, peeled and chopped
- 3 tomatoes, diced
- 1 1/4 cup (300ml) vegetable stock
- 1 1/4 cups (250g) spinach, roughly chopped
- 4 tbsp. natural yogurt
- 2 tbsp. desiccated coconut
- 1 tbsp. mint leaves, finely chopped
- juice of 1/2 lemon
- handful coriander, chopped

WHAT YOU NEED TO DO

Heat the coconut oil in a large pan over medium-high heat. Add the onion and cook for 2-3 mins until soft.

Next add the garlic, ginger, curry powder, and sweet potato, mix well until combined. Season with salt and pepper.

Add the tomatoes and vegetable stock. Bring to boil, and turn down the heat and cover the pan. Simmer gently for about 10 minutes.

In the meantime, prepare the yogurt by mixing together the natural yogurt, desiccated coconut, and mint. Set aside until needed.

Next, add the spinach to the pan and cover the pan. Wait until the spinach has wilted, this will take a few minutes. Finally, give everything a good stir, season with some more salt and pepper if required and if necessary loosen the sauce with some water.

Serve with the earlier prepared yogurt, a squeeze lemon, and fresh coriander.



GREEN SUSHI SALAD WITH CRISPY TOFU

GREEN SUSHI SALAD WITH CRISPY TOFU



Serves: 4
Prep: 20 mins
Cook: 10 mins



Nutrition per
serving:
490 kcal
17g Fats
60g Carbs
22g Protein



GF

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WHAT YOU NEED

- 1 cup (250g) sushi rice
- 1 tbsp. rice vinegar
- 2 cups (375g) natural tofu
- 1 tbsp. sesame oil
- 1 inch (3 cm) ginger, grated
- 2 tbsp. soy sauce
- 4 baby cucumbers, sliced
- few slices nori
- 5/8 cup (125g) seaweed salad
- 1 ¼ cup (200g) edamame beans

WHAT YOU NEED TO DO

Boil the rice according to the instructions on the package. Stir in the rice vinegar and allow to cool to room temperature.

In the meantime, drain the tofu. Cover a bowl with a clean tea towel and crumble the tofu above it. Press out as much moisture as possible squeezing the tea towel.

Heat the sesame oil in a wok and stir-fry the tofu for 5 minutes on medium heat. Next, add in the ginger and soy sauce. Stir-fry for 5-7 minutes. Season with salt and salt.

Meanwhile, cut the cucumber into slices and cut the nori into pieces.

To serve, divide the rice between bowls and then the tofu, cucumber, nori, seaweed salad, and soybeans. Serve with extra soy sauce.

VEGETARIAN NASI GORENG



VEGETARIAN NASI GORENG



Serves: 4
Prep: 15 mins
Cook: 15 mins



Nutrition per
serving:
380 kcal
10g Fats
59g Carbs
14g Protein



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WHAT YOU NEED

- 7. oz. (200g) brown rice
- 1 tbsp. coconut oil
- 2 garlic cloves, sliced
- 1-inch ginger, peeled and chopped
- 2 tsp. sambal oelek (chili paste)
- 10.5 oz. (300g) white cabbage, shredded
- 10.5 oz. (300g) leek, sliced
- 1 carrot, finely chopped
- 2 tbsp. ketjap manis
- 4 eggs
- 7 oz. (200g) green beans
- 3.5 oz. (100g) bean sprouts

WHAT YOU NEED TO DO

Boil the rice according to the instructions on the package.

Heat ½ tbsp. oil in a large pan and add the garlic, ginger and sambal, cook for 3 mins. Add the cabbage, leek, and carrot to the pan and stir-fry for another 5 min. Next, add the cooked rice with the ketjap manis sauce and mix well, and allow to heat through for a few minutes.

Heat the remaining oil in a frying pan and fry the eggs. In the meantime, cook the green beans for 5 minutes. Drain in a colander, and mix with the bean sprouts.

Serve the rice in a bowl topped with an egg and green beans on the side.

SMOKED AUBERGINE GOULASH



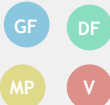
SMOKED AUBERGINE GOULASH



Serves: 4
Prep: 20-30 mins
Cook: 35 mins



Nutrition per
serving:
181 kcal
10g Fats
26g Carbs
5g Protein



WHAT YOU NEED

- 2 eggplants
- 2 tbsp. olive oil
- 1 onion, diced
- 2 garlic cloves, minced
- 1 red bell pepper, chopped
- 1 red chili pepper, finely chopped
- 1 tbsp. lemon juice
- 1 tsp. smoked paprika
- 1 tsp. sweet paprika
- 1 can chopped tomatoes
- 1 tbsp. tomato puree
- 2 tbsp. chopped parsley

WHAT YOU NEED TO DO

Wash the aubergine and cut them into ¼ inch slices. Season on both sides with salt and put aside for about 20 - 30 minutes, until the eggplant collects water.

In a large pot heat 1 tbsp. of oil and fry the onion for 2 mins, then add the minced garlic and cook together for another 1-2 mins.

Add the chopped red pepper and finely chopped chili peppers. Fry for about 4 minutes stirring constantly.

Dry the eggplant with paper towels and cut into cubes. Add it to the pot and add another 1 tbsp of oil. Fry for approx. 10 minutes, in the meantime mix now and then.

During the frying, add lemon juice, season with both paprika powder and freshly ground black pepper (you do not need to add salt anymore because the aubergine has already absorbed the salt).

Add in the chopped tomatoes and tomato concentrate, stir and bring to a boil.

Cover and cook for another 15 minutes until the eggplant is soft. If necessary, you can add a few tablespoons of water to reach a desired consistency of the sauce.

At the end, add the chopped parsley and check the seasoning for salt.

Serve with rice or pasta.



A top-down view of a white ceramic bowl filled with a vibrant orange-red cauliflower tikka masala. The dish is garnished with fresh green cilantro leaves and golden-brown cashew nuts. A portion of white basmati rice is visible on the right side of the bowl. The bowl sits on a light-colored marble surface, with a few cashews and cilantro leaves scattered around it. A white cloth is partially visible on the right.

SLOW COOKER CAULIFLOWER TIKKA MASALA

SLOW COOKER CAULIFLOWER TIKKA MASALA



Serves: 4
Prep: 10 mins
Cook: 3-4hrs



Nutrition per
serving:
226 kcal
14g Fats
22g Carbs
7g Protein



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WHAT YOU NEED

- 1 tbsp. coconut oil
- 1 small cauliflower head, cut into florets (about 4 cups florets)
- 1 medium onion, diced
- 3 cloves garlic, crushed
- 1 tbsp. ginger, grated
- 3 tbsp. curry powder
- 3 ½ cups (800g) can diced tomatoes with their juice (about 3 cups)
- 1 tbsp. honey
- 1/2 cup (120ml) full-fat coconut milk (canned)
- Handful fresh parsley
- 1/3 cup (50g) cashews roasted

WHAT YOU NEED TO DO

Add the coconut oil, cauliflower, onion, garlic, ginger, curry powder to the slow cooker. Season with salt and pepper.

Pour in the diced tomatoes and honey stir to mix everything.

Cook on high for about 3-4 hours or the cauliflower is tender.

Add the coconut milk, and stir well. Cook for another 3-5 mins on low until warmed through.

Serve topped with chopped coriander and roasted cashews, accompanied by rice (not included in nutrition info).

CHICKPEA, SWEET POTATO & SPINACH CURRY



CHICKPEA, SWEET POTATO & SPINACH CURRY



Serves: 4
Prep: 10 mins
Cook: 20 mins



Nutrition per
serving:
328 kcal
16g Fats
38g Carbs
11g Protein



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WHAT YOU NEED

- 1 tbsp. oil
- 1 medium onion, chopped
- 1 inch (3cm) ginger, grated
- 2 cloves garlic, minced
- 1/2 chilli pepper, chopped
- 1 medium sweet potato, peeled, chopped
- 1/2 tsp of hot pepper
- 1/2 tsp sweet pepper
- 1/2 tsp turmeric
- 14 oz. (400g) can chickpeas
- 2/3 cup (150ml) vegetable broth
- 1 cup (250ml) coconut milk, canned
- 3 cups (100g) spinach, chopped

WHAT YOU NEED TO DO

Heat the oil in a frying pan, add the chopped ginger, garlic and chilli pepper. Fry often stirring for about 3 minutes.

Add the peeled and chopped sweet potato, season with salt and fry for another 2 minutes, then add the spices and mix well.

Next, add the chickpeas along with the brine, broth and coconut milk. Mix everything and bring to a boil.

Cook for about 15 minutes without covering, stirring every now and again, until the sweet potatoes are soft.

Finally, add the spinach, mix and take off the heat, and wait until it is wilted. Serve with rice.

A close-up photograph of a white ceramic plate filled with a thick, creamy pasta dish. The pasta is coated in a rich, orange-brown sauce and is topped with several fresh green basil leaves. The background is a light-colored, textured surface, possibly a tablecloth or napkin.

CREAMY VEGAN SUNDRIED TOMATO PASTA

CREAMY VEGAN SUNDRIED TOMATO PASTA



Serves: 4
Prep: 5 mins
Cook: 10 mins



Nutrition per
serving:
455 kcal
16g Fats
43g Carbs
11g Protein



GF

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WHAT YOU NEED

- 2 cups (200g) brown rice pasta

For the Sauce:

- 1 cup (100g) sundried tomatoes, drained
- 2/3 cup (100g) roasted almonds
- 2 tbsp. tomato puree
- 1 tbsp. balsamic vinegar
- 2 garlic cloves
- 1 ¼ cup (300ml) almond milk, unsweetened
- 1 tsp. mixed herbs

WHAT YOU NEED TO DO

Cook the pasta according to instructions on the packaging.

Place all the sauce ingredients into a food processor and blend until smooth. Add more milk or water if needed to reach a sauce-like consistency.

Pour the sauce over the pasta and heat for about 4-5 mins over medium-low heat.

Serve with freshly ground black pepper.

A top-down view of a black ceramic bowl filled with a vibrant risotto. The risotto is a mix of yellow and orange grains, interspersed with bright red diced tomatoes and orange carrot pieces. The bowl sits on a white textured cloth, which is placed on a light brown woven placemat. A silver fork is partially visible on the left, and a green plant is in the bottom right corner.

CHAKALAKA STYLE RISOTTO

CHAKALAKA STYLE RISOTTO



Serves: 4
Prep: 10 mins
Cook: 30 mins



Nutrition per
serving:
264 kcal
8g Fats
42g Carbs
5g Protein



WHAT YOU NEED

- 2 tbsp. coconut oil
- 1 large onion, chopped
- 2 cloves garlic, sliced
- 2/3 cup (150g) risotto rice
- 1 tsp. dried thyme
- 1 tbsp. curry powder
- 2 tbsp. fresh ginger, grated
- ½ tsp. chilli flakes
- 1 ¼ cup (300ml) vegetable stock
- 1 carrot, grated
- 1 red pepper, chopped
- 1 can chopped tomatoes
- 1 cup (175g) sweetcorn

WHAT YOU NEED TO DO

Heat the oil in a large deep pan and sauté the onions and garlic for 3-4 minutes until soft.

Add the risotto rice, thyme and curry powder and stir fry briefly. Next add the grated ginger and chilli, season with salt and pepper, to taste.

Pour in the hot stock, bring to a boil then reduce the heat and simmer under cover for approx. 20 minutes, checking periodically. If the liquid is absorbed before the end of cooking, add some more water.

Next add the grated carrot, red pepper, chopped tomatoes and sweetcorn, mix well, cover and cook for another 5 minutes, stirring constantly.

FUN FACT:

Chakalaka is a South African vegetable relish that may have originated in the townships of Johannesburg when Mozambican mine workers coming off shift cooked tinned produce with chili to produce a spicy relish.



QUICK VEGETABLE CURRY

QUICK VEGETABLE CURRY



Serves: 4
Prep: 10 mins
Cook: 15 mins



Nutrition per
serving:
376 kcal
17g Fats
51g Carbs
7g Protein



GF

DF

MP

V

Q



WHAT YOU NEED

- 1 tbsp. olive oil
- 1 red onion, chopped into wedges
- 1 tbsp. peeled and finely chopped ginger
- 2 cloves garlic, finely chopped
- 2 tbsp. curry powder
- ½ cup (120ml) vegetable stock
- 1 tbsp. corn-starch
- 1 ½ cups (350ml) canned coconut milk, full-fat
- 1 eggplant, chopped
- 1 zucchini, sliced
- 1 1/2 cups (115g) mushrooms, quartered
- 1 red bell pepper, chopped
- 1/2 tsp. lime zest
- 1 tbsp. lime juice
- 1/4 cup (5g) fresh basil, chopped
- 3 cups (480g) cooked white rice

WHAT YOU NEED TO DO

Heat the oil in a large pan over medium-high heat. Add the onion, ginger, and garlic and cook, for 4 minutes or until soft. Stir in the curry powder and cook for another minute.

Prepare the vegetable stock and mix it well with the corn-starch. Add the vegetable stock mixture to the pan along with the coconut milk and chopped vegetables. Season with salt & pepper and mix well.

Simmer for 10-15 minutes or until vegetables are tender. Stir in the lime zest and lime juice just before serving.

Spoon rice onto plates and top with vegetable curry, garnish with fresh basil to serve.



RASPBERRY MILLET PROTEIN PUDDING

RASPBERRY MILLET PROTEIN PUDDING



Serves: 2
Prep: 5 mins
Cook: 15 mins



Nutrition per
serving:
179 kcal
3g Fats
27g Carbs
11g Protein



GF

MP

V

Q

N



WHAT YOU NEED

- 1/2 cup (100g) millet
- 2 cups (500ml) unsweetened almond milk
- 1/2 cup (65g) raspberries
- 1 scoop (25g) vanilla protein powder

WHAT YOU NEED TO DO

Place millet in a strainer and rinse under cold running water. Transfer into a pot, and pour in the milk. Bring to a boil. Reduce heat to low, cover with lid and simmer for 15 minutes.

Transfer the cooked millet into a high-speed blender or food processor. Add the raspberries and protein powder. Blitz until smooth and creamy. If the pudding is too thick, you can add more milk. Serve with additional raspberries and maple syrup (optional).

A top-down view of a round, light-colored chia pudding in a bowl. The pudding is topped with two slices of kiwi, two blackberries, and several red goji berries. In the background, more kiwi slices and blackberries are visible on a white surface.

KIWI CHIA PROTEIN PUDDING

KIWI CHIA PROTEIN PUDDING



Serves: 2
Prep: 10 mins
Chill: 1 hr



Nutrition per
serving:
272 kcal
11g Fats
37g Carbs
16g Protein



GF

LC

MP

HP

V



WHAT YOU NEED

- 1/4 cup (45g) chia seeds
- 1 cup (250ml) coconut milk
- 1 scoop (25g) vanilla protein powder
- 3 kiwis, peeled + 1 kiwi, peeled and sliced
- 1/4 cup(25g) blueberries
- 1/4 cup (30g) blackberries

WHAT YOU NEED TO DO

Combine chia seeds, milk, and protein powder in a jar or glass bowl. Chill in the fridge for at least one hour or for best results - overnight.

Once out of the fridge give it a good stir, making sure you have a thick gel-like consistency. Taste and sweeten, if needed.

Place three peeled kiwis in a blender or food processor and blitz until pureed.

Divide the chia seeds and kiwi puree evenly between 2 glasses. First a layer of chia seeds, then kiwi slices, and top with another layer of chia seeds.

Top each pudding with fresh berries and sliced kiwi.

A glass jar with a metal clasp lid, filled with a thick, brown chocolate chia pudding. The top of the pudding is garnished with several fresh raspberries. The jar is placed on a light-colored, textured surface, possibly a piece of burlap or a wooden board. A silver spoon lies to the right of the jar. In the background, more raspberries and another jar of pudding are visible, slightly out of focus.

CHOCOLATE CHIA PUDDING

CHOCOLATE CHIA PUDDING



Serves: 4
Prep: 10 mins
Cook: 0 mins



Nutrition per
cookie:
307 kcal
16g Fats
34g Carbs
14g Protein



WHAT YOU NEED

- 1 cup (170g) chia seeds
- 3 cups (700ml) coconut milk
- 1 scoop (25g) vanilla protein powder (optional)
- 1 tsp. vanilla extract
- 1/2 tsp. cinnamon
- 1/4 tsp. espresso powder
- 2 tbsp. cocoa powder
- 2 tbsp. xylitol
- 1 cup (125g) raspberries, frozen

WHAT YOU NEED TO DO

Blend all the ingredients in a high-speed blender or food processor until most chia seeds are broken down and the pudding is thick and creamy.

Portion out into jars or small bowls and top with frozen raspberries.

Store in airtight containers for up to 4 days. Serve cold.

Note:

If not using protein powder add additional 2 tbsp of xylitol

**VEGAN ORANGE
CHOCOLATE MOUSSE**

VEGAN ORANGE CHOCOLATE MOUSSE



Serves: 4
Prep: 10 mins
Cook: 20 mins



Nutrition per
serving:
354 kcal
17g Fats
39g Carbs
13g Protein



GF

DF

V



WHAT YOU NEED

- 1 cup sweet potato, peeled and cooked (225g/0.5 lb sweet potato)
- ½ cup (125g) smooth peanut butter
- ½ cup (50g) natural cocoa powder
- 6 tbsp. maple syrup
- 1 tsp. orange zest
- ½ cup (120ml) chickpea brine
- ½ tsp. lemon juice

WHAT YOU NEED TO DO

Place cooked sweet potato and peanut butter in a food processor. Process until smooth and, then add cacao powder, maple syrup, and orange zest, blend again until smooth.

Place chickpea brine in a clean bowl. Add lemon juice and whip with a hand mixer until you achieve stiff peaks (this can take around 3-6 mins) - you should be able to invert the bowl, and the whipped brine should not move an inch.

Fold whipped chickpea brine into the chocolate and mix until well combined. The mixture will deflate slightly. Spoon the mixture between 4 small serving glasses and place in the fridge for 8 hours (or overnight) for the mousse to set.

COCONUT-BANANA MILLET CUSTARD



COCONUT-BANANA MILLET CUSTARD



Serves: 2
Prep: 5 mins
Cook: 15 mins



Nutrition per
serving:
144 kcal
2g Fats
32g Carbs
2g Protein



GF

DF

MP

V

Q



WHAT YOU NEED

- 1/3 cup (75g) raw millet
- 1 cup (240ml) coconut milk
- 1 tbsp. honey
- 1 banana
- 1 tbsp. of lemon juice

WHAT YOU NEED TO DO

Before cooking the millet rinse it thoroughly in hot water, then bring to the boil with 1/2 cup of coconut milk and 1/4 a cup of water. Simmer for about 15 mins, until the liquids are completely absorbed.

Place the soft groats in the blender or food processor, add the remaining coconut milk, honey, peeled banana and lemon juice. Mix for a perfectly smooth mousse (about 1-2 minutes of high-speed mixing).

To obtain a very smooth consistency, you might need to mix it for a longer period of time, so be patient.

Serve warm or cold.

Serving suggestions:

- maple syrup, passion fruit, pomegranate seeds, mixed berries, jam.



BANANA PROTEIN SOFT SERVE

BANANA PROTEIN SOFT SERVE



Serves: 2
Prep: 5 mins
Cook: 0 mins



Nutrition per
serving:
188 kcal
3g Fats
31g Carbs
13g Protein



GF

V



WHAT YOU NEED

- 2 medium bananas, sliced, frozen
- 4 tbsp. vanilla or natural yoghurt
- 1 scoop (25g) vanilla whey or pea protein
- ½ tsp. cinnamon
- berries, to serve

WHAT YOU NEED TO DO

Place all ingredients in a food processor or high-speed blender and blitz until smooth and creamy, about 2-3 mins.

Divide between two bowls, top with berries and enjoy.

A top-down photograph of two white ceramic bowls filled with a thick, reddish-brown chocolate millet pudding. Each bowl is garnished with a cluster of fresh raspberries and blackberries. A silver spoon lies horizontally on a grey, textured cloth in the upper portion of the frame. A semi-transparent white rectangular box is centered over the two bowls, containing the title text.

CHOCOLATE MILLET PUDDING

CHOCOLATE MILLET PUDDING



Serves: 3
Prep: 5 mins
Cook: 15 mins



Nutrition per
serving:
212 kcal
3g Fats
40g Carbs
6g Protein



GF

V

Q



WHAT YOU NEED

- ½ cup millet (3.5 oz./100g)
- 2 cups plant milk (475ml)
+ more if necessary
- 2 tbsp. natural cocoa powder
- 2 tbsp. honey
- handful berries

WHAT YOU NEED TO DO

Put the millet in a saucepan, add the milk, cover and bring to boil. Reduce the heat and cook covered for about 15 minutes until the millet is soft and absorbs all the liquid.

Add in the cocoa powder and honey. Mix thoroughly until the cocoa dissolves.

Blend in a feed processor or blender until smooth for about 2 minutes. At this point, you can add more milk to achieve the desired consistency.

Serve hot or cold, topped with berries.

EASY OAT & CARROT COOKIES



EASY OAT & CARROT COOKIES



Makes: 8
Prep: 15 mins
Cook: 15 mins



Nutrition per
cookie:
181 kcal
7g Fats
26g Carbs
3g Protein



WHAT YOU NEED

- 1 medium carrot, grated
- 1 cup (100g) instant oats
- 2/3 cup (100g) whole-grain flour
- 1 tsp. baking powder
- 1 tsp. ground cinnamon
- 3 tbsp. coconut oil, melted
- 1 egg
- 1 tsp. vanilla extract
- 5 tbsp. (75ml) maple syrup

WHAT YOU NEED TO DO

Preheat oven to 340F (170C). Mix the oats, flour, baking powder and cinnamon in a bowl.

In a separate bowl whisk together, the egg melted and cooled oil, vanilla extract and maple syrup. Fold in the dry ingredients and mix well.

Add in the finely grated carrot and mix again.

Spoon the mixture (1 heaped tbsp. per cookie) onto a baking tray lined with paper and shape into rounds, leaving space between each cookie as they will spread slightly while cooking.

Place in the preheated oven and bake for 12-15 minutes until slightly browned. Remove from the oven and allow to cool completely before serving.

QUARK WITH POMEGRANATE, COCONUT & DARK CHOCOLATE



QUARK WITH POMEGRANATE, COCONUT & DARK CHOCOLATE



Serves: 4
Prep: 5 mins
Cook: 0 mins



Nutrition per
serving:
128 kcal
9g Fats
6g Carbs
6g Protein



GF

LC

V

Q

N



WHAT YOU NEED

- 5/8 cup (150g) quark
- 1/4 cup (25g) walnuts, chopped
- 1/4 cup (25g) dark chocolate (80%), chopped
- 2 tbsp. pomegranate seeds
- 1 tbsp. shredded coconut

WHAT YOU NEED TO DO

Divide the quark between bowls. Sprinkle with the chopped walnuts, chocolate, pomegranate seeds and coconut.

Serve straight away or store in the fridge until required.



VEGAN LEMON & COCONUT CAKE

VEGAN LEMON & COCONUT CAKE



Serves: 12
Prep: 30 mins
Cook: 45 mins



Nutrition per
serving:
207 kcal
11g Fats
24g Carbs
2g Protein



WHAT YOU NEED

Wet ingredients:

- 1 cup (240ml) almond milk, at room temp.
- 1/3 cup (80g) coconut oil
- 2/3 (125g) coconut sugar
- 2 tbsp. lemon juice

Dry ingredients:

- zest of 4 lemons
- 1 cup (80g) desiccated coconut
- 1¾ cups (210g) all-purpose white flour, sifted
- 1 tsp. baking powder
- ¾ tsp. baking soda

WHAT YOU NEED TO DO

Heat the oven to 180°C (355° F).

Line a 1 kg / 2 lb tin with baking paper.

Whisk softened coconut oil and sugar together with an electric whisk. Add in the lemon zest, lemon juice and room temperature plant milk and mix well with a spatula. Next, add in the desiccated coconut.

In a small bowl, mix the flour with the baking powder and baking soda. Next, fold in the flour into the wet ingredients and mix well, then transfer the batter to the prepared baking tin.

Bake for about 45 minutes, until a toothpick comes out clean and the top is nicely browned. Allow to cool completely before serving.

Once cool you can sprinkle the cake with some icing sugar (optional).

A close-up photograph of several round, light-colored truffles coated in white powder, resting on a piece of brown parchment paper. The truffles are slightly irregular in shape and have a textured surface. The background is a warm, brownish-gold color, likely the parchment paper. A semi-transparent white rectangular box is overlaid on the right side of the image, containing the text "VANILLA & COCONUT TRUFFLES" in bold, black, uppercase letters.

VANILLA & COCONUT TRUFFLES

VANILLA & COCONUT TRUFFLES



Makes: 10
Prep: 10 mins
Chill: 60 mins



Nutrition per
truffle:
222 kcal
21g Fats
6g Carbs
1g Protein



WHAT YOU NEED

- 2 cups (200g) desiccated coconut + 3 tbsp.
- ¼ cup (60ml) coconut milk, canned
- ¼ cup (50g) coconut oil
- ½ tsp vanilla extract
- 3 tbsp. maple syrup

WHAT YOU NEED TO DO

Slightly heat the oils and coconut milk in a pot over low heat. Add the 200g desiccated coconut, vanilla extract and maple syrup, then mix well. Transfer into a container and chill in the fridge for 1 hour.

Once the batter is firm, form around 10 balls and roll them in the extra coconut, eat straight away or store in the fridge until necessary.

Pro tip: add more milk if the batter is too dry and does not want to roll into balls.



STRAWBERRY PROTEIN CHIA PUDDING

STRAWBERRY PROTEIN CHIA PUDDING



Serves: 2
Prep: 0 mins
Cook: 10 mins



Nutrition per
serving:
243 kcal
16g Fats
22g Carbs
7g Protein



GF

MP

Q



WHAT YOU NEED

- ½ cup (100g) frozen strawberries
- scant 1/2 cup (100ml) milk, dairy or coconut
- 1 tbsp. vanilla whey
- 1 tbsp. maple syrup
- scant 1/3 cup (50g) chia seeds

WHAT YOU NEED TO DO

Blitz the strawberries, milk, whey and maple syrup in a speed blender or food processor.

Add the chia seeds and mix well. Leave to thicken in the fridge for 10 mins, mixing 2-3 times, to ensure it thickens evenly. Serve straight away or store in a refrigerator.

Pro tip: *if you leave the pudding in the fridge overnight, you might want to add some extra milk to it before serving as it will become more thick as the chia seeds absorb the liquid.*

RAW BEET SMOOTHIE



RAW BEET SMOOTHIE



Serves: 1
Prep: 5 mins
Cook: 0 mins



Nutrition per
serving:
243 kcal
4g Fats
54g Carbs
4g Protein



GF

DF

V

Q



WHAT YOU NEED

- 1 small apple, cored
- 1 raw red beet washed, peeled, chopped
- ½ cup (50g) berries, frozen
- ¼ cup (55g) pineapple, cubed
- ½ orange peeled
- ½ cup ice
- ½ cup (120ml) water
- 1 tbsp. flax seeds, ground

WHAT YOU NEED TO DO

Place all the ingredients into a high-speed blender and blitz until smooth.



PEANUT BUTTER & JELLY SMOOTHIE

PEANUT BUTTER & JELLY SMOOTHIE



Serves: 2
Prep: 5 mins
Cook: 0 mins



Nutrition per
serving:
263 kcal
11g Fats
38g Carbs
6g Protein



GF

DF

V

Q

N



WHAT YOU NEED

- 1 small banana
- 1 tbsp. peanut butter
- $\frac{3}{4}$ cup (100g) frozen raspberries
- $\frac{7}{8}$ cup (200ml) almond milk, unsweetened

WHAT YOU NEED TO DO

Place all ingredients into a high-speed blender and blitz until smooth.

Protein Boost Tip:

- *Add a scoop of vanilla whey or plant based protein*
- *Or add 2-4 tbsp. of Greek yogurt*