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One

Minimalist Baker's Everyday Cooking
Save With Jamie

Jamie En 15 Minutes

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WILLIAMSON DANIEL

Jamie's 15-Minute Meals Penguin UK

THE NO. 1 SUNDAY TIMES BESTSELLER The brand-new cookbook that will make getting good food on the table easier than ever before . . . Jamie's back to basics with over 120 simple, delicious, ONE pan recipes FEATURING RECIPES FROM THE HIT NEW CHANNEL 4 SHOW JAMIE'S ONE-PAN WONDERS 'JAMIE'S EASIEST RECIPES EVER' DAILY MAIL 'Lovely straightforward ideas' Daily Telegraph 'Full of affordable one-pot dinners and desserts' BBC Good Food 'The nation's favourite chef' Sainsbury's Magazine 'Easy and delicious' The Times _____ In ONE, Jamie Oliver will guide you through over 120 recipes for tasty, fuss-free and satisfying dishes cooked in just one pan. What's better: each recipe has just eight ingredients or fewer, meaning minimal prep (and washing up) and offering maximum convenience. Packed with budget-friendly dishes you can rustle up any time, ONE has everything from delicious work from home lunches to quick dinners the whole family will love; from meat-free options to meals that will get novice cooks started. With chapters including . . . Veggie Delights · Celebrating Chicken · Frying Pan Pasta · Batch Cooking · Puds & Cakes Simple dishes like Juicy Tahini Chicken, Hassleback Aubergine Pie and Squodgy Croissant Loaf will soon become your firm new favourites. There are plenty more no-fuss, tasty recipes that make ONE sit alongside 5 Ingredients and 15-Minute Meals as your go-to kitchen companions. _____ 'Hearty crowd-pleasers that will warm up the coldest day - without endless washing-up' Mail Online 'King of fuss-free flavour Jamie Oliver has worked his magic again. Sensational' Prima 'Jamie Oliver conjures easy, mouth-watering dishes from only a handful of ingredients' Sunday Times 'Packed with budget-friendly dishes you can rustle up any time . . . his most user-friendly cookbook' Hello! 'Jamie Oliver has produced so many books that play on simplicity . . . This, though, could be his biggest seller yet. It has the simplest premise. Like all Oliver's books it's empowering' Diana Henry, Daily Telegraph 'Fuss-free recipes' Good Housekeeping 'There is only one Jamie Oliver. Great to watch. Great to cook' Delia Smith 'Cooking for all the family has been transformed by the master of healthy home cooking' Woman & Home

Super Food Family Classics Flatiron Books

Jamie's 15 Minute Meals is a classic cookbook meant to arm readers with the skills to create great meals quickly. In Jamie's trademark style, the recipes are methodical, clever and fun-drawing on inspiration from all over the world; embracing the tastes that we all love; playing on classic chicken, steak and pasta dishes; looking at Asian-inspired street food and brilliant Moroccan flavours; putting together great salads and so much more. These are some of the quickest and easiest meals Jamie's ever done.

Jamie Oliver's Christmas Cookbook HarperCollins Publishers

The Negro Motorist Green Book was a groundbreaking guide that provided African American travelers with crucial information on safe places to stay, eat, and visit during the era of segregation

in the United States. This essential resource, originally published from 1936 to 1966, offered a lifeline to black motorists navigating a deeply divided nation, helping them avoid the dangers and indignities of racism on the road. More than just a travel guide, The Negro Motorist Green Book stands as a powerful symbol of resilience and resistance in the face of oppression, offering a poignant glimpse into the challenges and triumphs of the African American experience in the 20th century.

Together HarperCollins Publishers

Food Network star Michael Symon shares 120 superfast and delicious recipes for busy cooks. With his boisterous laugh and Midwestern charm, Michael Symon has become one of the most beloved cooking personalities on television. For ABC's The Chew, he developed a brilliant, simple formula to help home cooks pull together fresh, from-scratch meals on weeknights: a maximum of five fresh ingredients that cook in five minutes. This cookbook ties into the segment, featuring dazzlingly quick, satisfying dinners that your whole family will love. Michael first teaches you how to set up your pantries with essentials that make whipping up dinner easy. Then he shares 120 recipes for pastas, skillet dinners, egg dishes, grilled mains, kebabs, foil packets, and sandwiches illustrated in 75 photographs. This is streamlined cooking for busy families and firmly solves the "what's for dinner?" conundrum for home cooks everywhere.

Deep Learning for Coders with fastai and PyTorch Penguin

Five hungry kids, a husband in the NFL, and staying in shape—popular blogger Christy Denney has her work cut out for her in the kitchen. Her solution? Simple, quick, and mouthwatering recipes. The Girl Who Ate Everything compiles all of Christy's favorite tried and true recipes, as well as brand new and equally tasty ones created just for this book. From Chicken Pot Pie Crumble to Cinnamon Roll Sheet Cake, these recipes will have your family begging you for more!

Everyday Super Food Bloomsbury Publishing

Cooking good food from scratch is a skill that can save you money, keep you healthy, and make you and your family and friends happy. What I've tried to do in this book is pick a whole load of meals that we all love to eat and break them down to make them as simple as possible. There are plenty of clear instructions and step-by-step pictures, so whether you're an accomplished cook or a complete beginner, you'll be able to enjoy cooking and achieve great results in the kitchen. This book is inspired by all the people I've met who thought they could never and would never learn how to cook. I believe that good home cooking is one of the most essential, fundamental skills that every single person on this planet should have in order to look after themselves, their families, and their friends. This food revolution is all about people learning how to make a recipe, then teaching that recipe to their friends and family . . . if enough people do this, pretty soon everyone will be cooking. So cook something today, then PASS IT ON!

Damn Delicious Hyperion

The fastest selling baking book of all time, from social media sensation Jane's Patisserie 'This will be the most-loved baking book in your stash!' - Zoë Sugg 'The Mary Berry of the Instagram age' - The

Times Life is what you bake it - so bake it sweet! Discover how to make life sweet with 100 delicious bakes, cakes and treats from baking blogger, Jane. Jane's recipes are loved for being easy, customisable, and packed with your favourite flavours. Covering everything from gooey cookies and celebration cakes with a dreamy drip finish, to fluffy cupcakes and creamy no-bake cheesecakes, Jane's Patisserie is easy baking for everyone. Whether you're looking for a salted caramel fix, or a spicy biscoff bake, this book has everything you need to create iconic bakes and become a star baker. Includes new and exclusive recipes requested by her followers and the most popular classics from her blog - NYC Cookies, No-Bake Biscoff Cheesecake, Salted Caramel Drip Cake and more!

Jamie Oliver's Great Britain Penguin UK

Whip up delicious three-course meals in no time at all with the bestselling Jamie's 30-Minute Meals Jamie Oliver will teach you how to make good food super-fast in his game-changing guide to coordinating an entire meal without any fuss. _____ With 50 exciting, seasonal meal ideas, Jamie's 30 Minute Meals provides the essential collection of dishes for putting on the ultimate three-course meal without taking up your time. Not only that, Jamie also includes refreshing, light lunch recipes that you can put together in no time at all. These mouth-watering dishes include . . . - Melt-in-the-mouth SPRING LAMB and CHIANTI GRAVY - Mushroom risotto with spinach salad - Tender DUCK SALAD - Moreish LEMON and RASPBERRY CHEESECAKE - Creamy RICE PUDDING and STEWED FRUIT Jamie offers a tasty dish for every occasion, with recipes written to help you make the most of every single minute in the kitchen. With the help of Jamie Oliver and Jamie's 30-Minute Meals, you'll be amazed by what you're able to achieve. In Jamie's extensive collection of internationally loved and trusted cookbooks, this is the one about multitasking to cook whole meals, fast. _____ 'There is only one Jamie Oliver. Great to watch. Great to cook' Delia Smith

Cook with Jamie HarperCollins Publishers

Blurring the line between everyday and special occasion cooking, Nadine Levy Redzepi elevates simple comfort food flavors to elegant new heights in Downtime. When you're married to Noma's Rene Redzepi you never know who might drop by for dinner...So Nadine Redzepi has developed a stripped-down repertoire of starters, mains, and desserts that can always accommodate a few more at the table, presenting them in a stylish yet relaxed way that makes guests feel like family--and makes family feel special every single day. Gone are the days when the cook is expected to labor alone in the kitchen while family or guests wait for their meal. In the Redzepi home everyone gravitates toward the kitchen to socialize, help, or graze on tasty bites while dinner is prepared, and Nadine wouldn't have it any other way. Her culinary mantra - pair the very best ingredients with restaurant-inflected techniques that make the most of out their inherent flavors -- puts deliciousness at home well within reach for cooks of all levels. In Nadine's confident hands, weeknight mainstays like tomato bruschetta, pan-seared pork chops, slow-roasted salmon, or dark, fudgy brownies feel new again. Each recipe is studded with tips to help cooks build confidence and expertise as they cook, as well as restaurant-ready techniques that contribute precision, flavor, and plate appeal to even down-to-earth preparations. With a newfound mastery of essential building blocks like homemade mayonnaise and beurre blanc, a flavorful tomato sauce, or a genius do-it-all cake batter that can be reinvented in a myriad of ways, creating showstoppers like White Asparagus with Truffle Sauce; Rotini with Spicy Chicken Liver Sauce; or a decadent Giant Macaron Cake - just as Nadine

does on a daily basis--soon becomes second nature. Downtime is a celebration of the joys of cooking well -and making it look easy while you do it, an aspirational guide for any cook ready to take their home cooking to the next level without sacrificing ease or enjoyment in the process.

15 Minute Meals Michael Joseph

This cookbook will celebrate the vibrant food of six very different countries. Each chapter will focus on a different city or region: Marrakech, Athens, Venice, Andalucia, Stockholm and the Ardeche region of France. The food in each chapter will be a mixture of classic dishes and new recipes inspired by the things Jamie learns on his travels. Beautiful reportage photography of the faces, places and ingredients will accompany each chapter. Jamie says: 'The food I've embraced on each trip is a mixture of what you could call the clichéd star dishes - the tagines of Morocco, the flamboyant paella of Spain and the zingy fresh flavours of a classic Greek salad - and the recipes that I've been inspired to make after walking through the markets and soaking up the vibes of each place. What you'll find in this book is fun, optimistic, escapist food you can actually cook and enjoy in your own home.'

Jamie's Food Tube: The Pasta Book Penguin UK

Oliver, the high-energy chef, bestselling author of "The Naked Chef," star of the Travel Channels "Jamies Great Italian Escape," and "Today" show cooking expert, returns with his latest guide to help anyone become a better cook.

The Girl Who Ate Everything: Easy Family Recipes from a Girl Who Has Tried Them All Michael Joseph

Kristin Neff PhD, is a professor in human development whose 10 years' of research forms the basis of her timely and highly readable book. Self Compassion offers a powerful solution for combating the current malaise of depression, anxiety and self criticism that comes with living in a pressured and competitive culture. Through tried and tested exercises and audio downloads, readers learn the 3 core components that will help replace negative and destructive measures of self worth and success with a kinder and non judgemental approach in order to bring about profound life change and deeper happiness. Self Compassion recognises that we all have weaknesses and limitations, but in accepting this we can discover new ways to achieve improved self confidence, contentment and reach our highest potential. Simply, easily and compassionately. Kristin Neff's expert and practical advice offers a completely new set of personal development tools that will benefit everyone. 'A portable friend to all readers ... who need to learn that the Golden Rule works only if it's reversible: We must learn to treat ourselves as well as we wish to treat others.' Gloria Steinem 'A beautiful book that helps us all see the way to cure the world - one person at a time - starting with yourself. Read it and start the journey.' Rosie O'Donnell

Jane's Patisserie Michael Joseph

Taking readers on a culinary adventure around the world, the chef features recipes from six of his favorite countries, including Spain, Morocco, and Sweden, that are authentic and infused with incredible flavor.

Jamie Oliver's Food Escapes Time Inc. Books

This year, I've got the message loud and clear that as everyone comes under bigger and bigger financial pressure, they want help to cook tasty, nutritious food on a budget - so this book was born

completely out of public demand. It draws on knowledge and cooking skills to help you make better choices, showing you how to buy economically and efficiently, get the most out of your ingredients, save time and prevent food waste. And there's no compromise - I'm talking big flavours, comfort food that makes you happy, and colourful, optimistic dishes. As well as that, every single recipe in the book is cheaper per portion than your average takeaway, so every choice is a great value choice. Our biggest luxury is knowledge, whether times are hard or not, so get kitchen smart and smash the recession.

5 Ingredients Penguin UK

The debut cookbook by the creator of the wildly popular blog Damn Delicious proves that quick and easy doesn't have to mean boring. Blogger Chungah Rhee has attracted millions of devoted fans with recipes that are undeniable 'keepers'-each one so simple, so easy, and so flavor-packed, that you reach for them busy night after busy night. In Damn Delicious, she shares exclusive new recipes as well as her most beloved dishes, all designed to bring fun and excitement into everyday cooking. From five-ingredient Mini Deep Dish Pizzas to no-fuss Sheet Pan Steak & Veggies and 20-minute Spaghetti Carbonara, the recipes will help even the most inexperienced cooks spend less time in the kitchen and more time around the table. Packed with quickie breakfasts, 30-minute skillet sprints, and speedy takeout copycats, this cookbook is guaranteed to inspire readers to whip up fast, healthy, homemade meals that are truly 'damn delicious!'

Self-Compassion O'Reilly Media

'If I had a child at Uni ... this is the book I'd be putting in their stocking this Christmas' Nigella Lawson 'The millennials' answer to Delia Smith' Daily Mail 'The poster girl for TikTok cooks' The Times 'The how-to cookbook for the modern generation. Fresh, engaging and great fun' Rukmini Iyer, Roasting Tin series Learn the basics. Up your cooking game. Delicious food every time. This is a cookbook with no judgement. Together, we'll learn how to make incredible food at home. We'll start with the basics: 12 Core recipes (or go-to skills) that everyone needs to know, like how to make a pasta sauce, roast a chicken or make a killer salad dressing. Then we'll use these core skills as a base for delicious and adaptable recipes that will up your cooking game - the Staple, the Brunch, the Potato Hero (of course they make an appearance) and the Fancy AF. So, once you've nailed that classic tomato sauce (which I promise will become the new go-to in your kitchen), you can stir it through pasta, or bake it with eggs for the perfect Shakshuka and, before you know it, you'll be getting real fancy and making a show-stopping Chicken Parmigiana to impress your friends. Other chapters include: White Sauce: think Mac and Cheese and Bacon-y Garlicky Gratin. Flat Breads: easy flat breads for Halloumi Avo Breads and Salmon Tikka wraps. Emulsions: Chicken Caesar Salad with homemade mayo and next level Steak Béarnaise with Hollandaise and Crunchy Roast Chips. Meringue: from Eton Mess Pancakes through to Simply the Zest Lemon Meringue Pie Whether you're completely new to the kitchen or looking to elevate your basics with clever tricks, my step-by-step guidance will help you nail delicious food every time. As a chef with over ten years' experience in professional kitchens, I've done the years of training so you don't have to. It's okay to make a few mistakes along the way, and together, we'll help you fix them and achieve incredible results at home. I am passionate about the importance of great food at home, every day - it's what we all deserve. This is not just the food you want. It's the food you need.

Downtime Penguin UK

NEW YORK TIMES BESTSELLER • 70 quick-fix weeknight dinners and 30 luscious weekend recipes that make every day taste extra special, no matter how much time you have to spend in the kitchen—from the beloved bestselling author of Once Upon a Chef. “Jennifer’s recipes are healthy, approachable, and creative. I literally want to make everything from this cookbook!”—Gina Homolka, author of The Skinnytaste Cookbook Jennifer Segal, author of the blog and bestselling cookbook Once Upon a Chef, is known for her foolproof, updated spins on everyday classics. Meticulously tested and crafted with an eye toward both flavor and practicality, Jenn’s recipes hone in on exactly what you feel like making. Here she devotes whole chapters to fan favorites, from Marvelous Meatballs to Chicken Winners, and Breakfast for Dinner to Family Feasts. Whether you decide on sticky-sweet Barbecued Soy and Ginger Chicken Thighs; an enlightened and healthy-ish take on Turkey, Spinach & Cheese Meatballs; Chorizo-Style Burgers; or Brownie Pudding that comes together in under thirty minutes, Jenn has you covered.

Poppy Cooks HarperCollins Publishers

Cooking.

Everyday Dorie Random House

Get cooking simple, comforting food with a twist, with Happy Days with the Naked Chef This cookbook is all about creating simple and homely food, but which is still packed full of flavour and fun. Jamie shows readers that with just a little planning, it is possible to create meals that friends and families will talk about for years to come. As well as loads of delicious recipes, Jamie also gives you some handy tips for getting kids excited about food, and how to have a healthy and balanced diet. Recipes you'll soon be enjoying include: · Good old STEAK and GUINNESS PIE · Layered FOCACCIA with CHEESE and ROCKET · COURGETTE SALAD with MINT, GARLIC, RED CHILLI, LEMON & extra virgin olive oil · PARSNIP & PANCETTA TAGLIATELLE with PARMESAN and BUTTER · Lovely LEMON CURDY PUD Divided into chapters on Herbs, Comfort Grub, Quick Fixes, Kids' Club, More Simple Salads, Dressings, Pasta, Something Fishy Going On, Nice Bit of Meat, And Loads of Veg, The Wonderful World of Bread, Desserts and Bevvies, you'll be cooking different and delicious recipes in no time. 'There is only one Jamie Oliver. Great to watch. Great to cook' Delia Smith _____ Celebrating the 20th anniversary of The Naked Chef Penguin are re-releasing Jamie's first five cookbooks as beautiful Hardback Anniversary Editions - an essential for every kitchen. The Naked Chef The Return of the Naked Chef Happy Days with the Naked Chef Jamie's Kitchen Jamie's Dinners '20 years on . . . Does it stand the test of my kitchen? The answer is a resounding yes. Jamie's genius is in creating maximum flavour from quick, easy-to-follow recipes . . . It hasn't dated at all' Daily Telegraph on The Naked Chef _____

Jamie's Food Revolution Clarkson Potter

Jamie's Dinners is a collection of simple, modern family favourites 'There is only one Jamie Oliver. Great to watch. Great to cook' Delia Smith Packed with a huge array of recipes, from very humble classics to exciting new flavours, this is the perfect cookbook for both beginners and pros alike, and with loads of recipes that the whole family will love. With chapters on Sarnies, Salads, Soups, Vegetables, Pasta, Meat, Fish and Desserts, as well as a section on 5-minute wonders and kitchen tips & tricks, this really is a comprehensive cookbook for everyone. Delicious recipes include: ·

PARMESAN FISH FILLETS with AVOCADO and CRESS SALAD · Awesome SPINACH & RICOTTA CANNELLONI · Summer CHICKPEA SALAD · Super-tasty SPANISH ROAST CHICKEN · STICKY TOFFEE PUDDING _____ Celebrating the 20th anniversary of The Naked Chef Penguin are re-releasing Jamie's first five cookbooks as beautiful Hardback Anniversary Editions - an essential for every

kitchen. The Naked Chef The Return of the Naked Chef Happy Days with the Naked Chef Jamie's Kitchen Jamie's Dinners '20 years on . . . Does it stand the test of my kitchen? The answer is a resounding yes. Jamie's genius is in creating maximum flavour from quick, easy-to-follow recipes . . . It hasn't dated at all' Daily Telegraph on The Naked Chef _____