

Tempeh & Shiitake Mushroom Stir-Fry



Health Food Store Ingredients*

Coconut Oil
 Lightlife Garden Veggie Tempeh
 Shiitake Mushroom
 Asparagus
 Sprouted Red Lentils
 Sprouted Mung Beans
 Mixed Salad Greens
 San-J Tamari Sauce
 Simply Organic BBQ Spice
 Barlean's Flax Oil
 Annie's Woodstock Dressing
 *Always Buy Organic



Rinse and cube the tempeh. Add to a pan on medium heat with coconut oil. Fry and stir until browned.

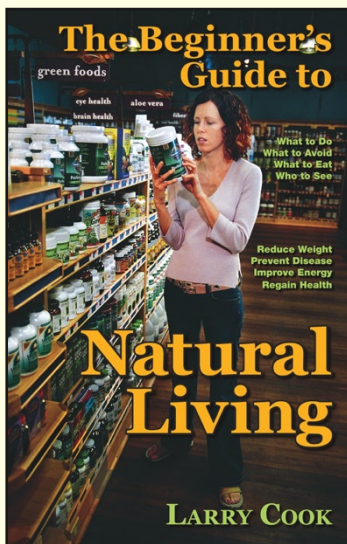


Add Shiitake mushrooms and Asparagus and continue to fry until everything is browned, just a little.



Add water first, then 2 or 3 teaspoons of tamari sauce, and then add BBQ spice. Stir another minute & serve.

Restore Health with Natural Living



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Herb Tofu Bean & Broccoli Stir-Fry



Health Food Store Ingredients*

Coconut Oil
 Firm, herbed Tofu
 Westbrae Chili Beans
 Broccoli
 San-J Shoyu Sauce
 Simply Organic Cumin
 Salad Greens
 Sprouted Lentils & Mung Beans
 Tomato
 Barlean's Flax Oil
 Annie's Woodstock Dressing
 *Always Buy Organic



Heat pan on medium heat. Add coconut oil, and then add diced tofu. Brown the tofu on all sides, stirring occasionally. Once the tofu is almost browned...



Add the broccoli and fry for about a minute or so. Add more coconut oil if required to get the broccoli to brown (slightly). Then add the chili beans.



Add three to four teaspoons of the shoyu sauce and a few shakes of cumin. Stir constantly, then simmer on low heat for a couple of minutes. Make salad & enjoy!

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Amy's Texas Veggie Burger with Sprouts



Health Food Store Ingredients*

- Coconut Oil
- Amy's Texas Veggie Burger
- Ezekiel Sesame Bread
- Earth Balance Buttery Spread
- Vegenaise Grapeseed Oil Spread
- Tomato
- Alfalfa Sprouts
- *Always Buy Organic*



Add a veggie patty to a little coconut oil in a medium heated frying pan. Flip the patty on a regular basis.

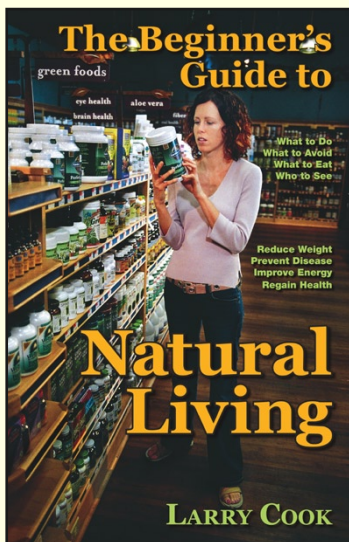


Toast the bread, and then spread on Earth Balance Buttery Spread and Vegenaise spread.



Add sliced tomato, sprouts and the patty. Enjoy!

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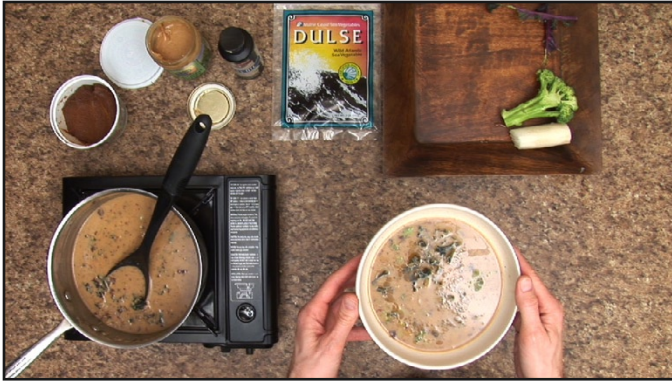
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Kale Almond Butter Red Miso Soup



Health Food Store Ingredients*

Miso Master Red Miso Paste

Ginger

Burdock Root

Daikon Root

Kale

Broccoli

Almond Butter

Dulse Seaweed

Barlean's Flax Oil

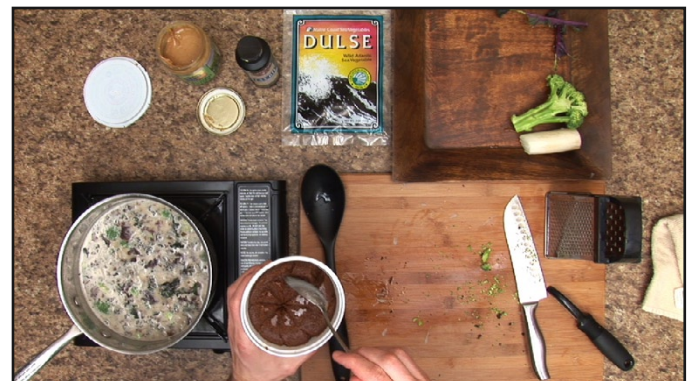
*Always Buy Organic



Boil water. Grate the ginger and add to water. Peel and dice the burdock root and add to the water. Boil for at least 2 minutes before adding next ingredients.



Peel and grate the daikon root. Finely chop the kale. Chop the broccoli. Reduce the heat and add the almond butter. Stir in well. Add veggies. Use low heat.



Add dulse seaweed. Add miso paste. Use very low heat or turn off heat (**do not boil!**). *Completely* stir in the miso paste. Taste the soup; add miso paste to taste.

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Chili Bean Ginger Barley Miso Soup



Health Food Store Ingredients*

Ginger
 Westbrea Chili Beans
 Kale
 Daikon Root
 Almond Butter
 Dulce Seaweed
 Miso Master Barley Miso Paste
 Barlean's Flax Oil
 *Always Buy Organic



Boil water. Grate the ginger and add it to the water. Boil for at least 2 minutes before adding the next ingredients.



Peel and grate the daikon root. Finely chop the kale. Put the chili beans into the water. Bring to simmer. Stir in the almond butter. Then add kale and daikon.



Add dulce seaweed. Add miso paste. Use very low heat or turn off heat (**do not boil!**). *Completely* stir in the miso paste. Taste the soup; add miso paste to taste.

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Mashed Potatoes - Shiitake Mushroom Gravy



Health Food Store Ingredients*

Yukon Gold Potatoes
 Real Salt Sea Salt
 Pacific Soy Oatmeal Milk
 Earth Balance Buttery Spread
 Shiitake Mushroom
 White Onion
 Coconut Oil
 San-J Shoyu Sauce
 Olive Oil
 Crushed Rosemary
 Nutritional Yeast
 Corn Starch
 *Always Buy Organic



Boil water. Peel and chop potatoes, then add to water. Boil until soft. Dice Shiitake mushroom. Dice onion. Mash the potatoes with oat milk and buttery spread.



Stir fry mushroom and onion in coconut oil. Once browned, add water saved from potatoes. Add a liberal amount of shoyu sauce along with nutritional yeast.



Add some olive oil, and then add **crushed** rosemary. Stir mixture and simmer. Taste. Add more ingredients as needed to taste. Thicken sauce with corn starch.

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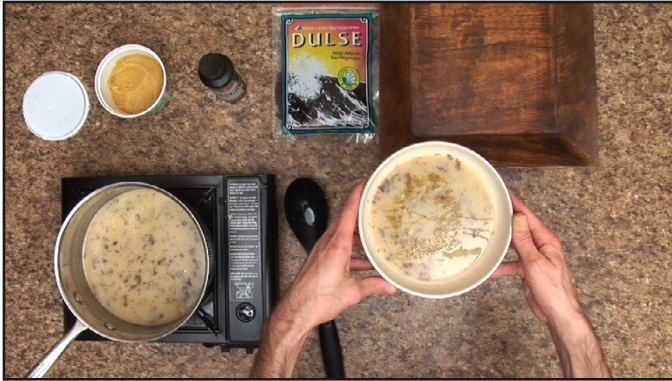
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Ginger Chickpea Miso Soup



Health Food Store Ingredients*

Miso Master
Chickpea Miso Paste
Ginger
Daikon Root
Dulse Seaweed
Barlean's Flax Oil
**Always Buy Organic*



Bring 1/4 pot of water to a boil. Peel and grate the ginger, and then add to the water. Boil for 2 minutes.

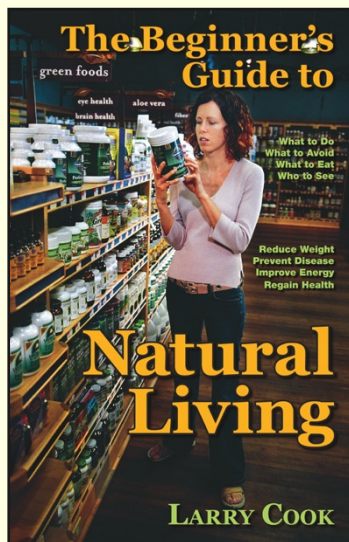


Peel and grate the daikon root. Reduce the heat to a simmer. Add dulse seaweed to the soup. Add the daikon root to the soup. Turn the heat down to low.



Using several scoops, add the miso paste. Stir in the miso paste, which will take several minutes. Taste. Add more if there isn't enough flavor. Do not boil!

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BBQ Tempeh Corn Tortilla Buritto



Health Food Store Ingredients*

Coconut Oil
 Lightlife 3 Grain Tempeh
 Westbrea Chili Beans
 Jalapeno Pepper
 San-J Shoyu Sauce
 Simply Organic BBQ Spice
 Food for Life Corn Tortillas
 Tomato • Daikon Root
 Avocado • Sprouts
 Barlean's Flax Oil
 Annie's Woodstock Dressing
 *Always Buy Organic



Heat pan on medium heat. Add coconut oil. Cube tempeh, and add to pan. Stir the tempeh until golden brown. Dice jalapeño pepper. Open can of beans.



Add jalapeño to tempeh. Fry for a minute or so. Add 1/2 can of beans, including liquid. Add water. Add shoyu sauce. Add cumin. Stir. Cook for 1 or 2 mins.



Simmer on low. Peel and grate daikon root. Dice 1/2 tomato. Prepare avocado. Add tortillas to plate, add mixture, add veggies. Top with flax oil and dressing.

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Refried Bean & Shiitake Mushroom Burrito



Health Food Store Ingredients*

Coconut Oil
 Shiitake Mushroom
 Red Onion
 Jalapeno Pepper
 Amy's Refried Beans-Black
 San-J Shoyu Sauce
 Simply Organic Cumin Spice
 Food for Life Flour Tortillas
 Tomato • Red Lentils
 Avocado • Sprouts
 Barlean's Flax Oil
 Annie's Woodstock Dressing
 *Always Buy Organic



Heat pan on medium heat. Add coconut oil. Dice mushroom and onion. Add both to pan and stir for a few minutes until browned. Stir in jalapeño and fry.



Add 1/2 can of refried beans. Add shoyu sauce. Add cumin. Add a little water if mixture sticks to pan. Cook until hot. Dice tomato. Prepare avocado.



Heat tortilla in separate pan. Add mixture to heated tortilla. Add tomato, lentils, avocado and sprouts. Add flax oil and Woodstock dressing. Fold or eat open face.

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