

better than bouillon vegan chicken

better than bouillon vegan chicken offers a revolutionary alternative for those seeking a plant-based option without compromising on flavor or versatility. This concentrated broth base has gained popularity among vegans and vegetarians looking to enhance their culinary creations with a rich, savory chicken flavor, all while avoiding animal products. In this article, we will explore the unique qualities of Better Than Bouillon vegan chicken, its ingredients, nutritional benefits, and practical uses in everyday cooking. Additionally, tips for storage and comparisons with other vegan bouillon products will be discussed to provide a comprehensive understanding of why it stands out in the market. Whether preparing soups, sauces, or marinades, Better Than Bouillon vegan chicken offers a robust flavor profile that satisfies even the most discerning palates. Discover how this product can elevate your plant-based dishes and become a staple in your kitchen.

- Overview of Better Than Bouillon Vegan Chicken
- Ingredients and Nutritional Profile
- Culinary Uses and Recipe Ideas
- Comparison with Other Vegan Bouillon Products
- Storage and Shelf Life Tips

Overview of Better Than Bouillon Vegan Chicken

Better Than Bouillon vegan chicken is a plant-based broth base designed to mimic the savory, umami-rich flavor of traditional chicken broth. It is a paste-style concentrate that delivers intense flavor,

allowing users to dilute it with water or other liquids to create broths, stocks, or seasoning bases. Recognized for its convenience and depth of taste, this vegan chicken alternative appeals to those following plant-based diets or anyone seeking to reduce animal product consumption. The product is free from animal-derived ingredients and typically certified vegan, ensuring it aligns with ethical and dietary preferences.

Product Format and Usage

The product comes in a jar as a thick paste, making it easy to store and use in measured amounts. A small spoonful can be dissolved in hot water to create a flavorful broth or incorporated directly into recipes requiring chicken flavor enhancement. Its concentrated nature means fewer additives are needed compared to traditional bouillon cubes or powders, providing a cleaner ingredient profile. This format is particularly beneficial for those who want to control sodium levels and flavor intensity in their cooking.

Ingredients and Nutritional Profile

Understanding the ingredients and nutritional composition of Better Than Bouillon vegan chicken is essential for health-conscious consumers. The formulation typically includes a blend of vegetables, yeast extracts, natural flavors, and spices to replicate chicken broth flavor without animal derivatives. It excludes gluten, dairy, and animal products, making it suitable for a wide range of dietary needs.

Key Ingredients

- Vegetable extracts (such as carrot, onion, and celery)
- Yeast extract – contributing to the umami taste
- Natural flavors derived from plant sources

- Salt – for seasoning and preservation
- Spices and herbs for depth of flavor

The absence of artificial preservatives and additives in many formulations aligns with clean-label preferences, promoting a wholesome approach to flavor enhancement.

Nutritional Benefits

Better Than Bouillon vegan chicken offers a low-calorie, low-fat option compared to traditional chicken broth bases. It is often rich in sodium, which should be moderated in a balanced diet, but it contains no cholesterol or saturated animal fats. The inclusion of yeast extracts can provide trace amounts of B vitamins, contributing to nutritional value. This product supports vegan and vegetarian lifestyles while maintaining a satisfying taste experience.

Culinary Uses and Recipe Ideas

The versatility of Better Than Bouillon vegan chicken makes it an indispensable ingredient in various culinary applications. Its rich, savory profile enhances soups, stews, sauces, marinades, and even grain dishes, providing depth and complexity without animal products. The product's concentrated form allows for easy customization of flavor intensity to suit specific recipes.

Popular Applications

- Creating vegan chicken broth for soups and stews
- Enhancing gravies and sauces with a chicken-like flavor

- Seasoning rice, quinoa, and other grains
- Marinating tofu, tempeh, or vegetables
- Boosting flavor in casseroles and one-pot meals

Incorporating Better Than Bouillon vegan chicken into recipes can transform simple dishes into flavorful meals with minimal effort. It is compatible with a wide range of cuisines and cooking styles, making it a staple for both home cooks and professional chefs.

Comparison with Other Vegan Bouillon Products

When selecting a vegan chicken broth base, understanding how Better Than Bouillon compares to other market options is crucial. Factors such as flavor authenticity, ingredient quality, versatility, and dietary compliance influence consumer preference. Better Than Bouillon is often praised for its robust taste and clean ingredient list.

Flavor and Texture

Better Than Bouillon vegan chicken is known for its rich, full-bodied flavor that closely mimics traditional chicken broth. Compared to powdered bouillon cubes, it generally offers a smoother texture and more potent taste, requiring less product per serving to achieve desired flavor intensity.

Ingredient Quality and Dietary Considerations

This product typically avoids common allergens and artificial additives, making it suitable for a wider range of consumers. While some vegan bouillon products may contain gluten or soy, Better Than Bouillon often offers allergen-friendly options, enhancing its appeal to those with dietary restrictions.

Storage and Shelf Life Tips

Proper storage of Better Than Bouillon vegan chicken ensures maximum flavor retention and product longevity. As a concentrated paste, it has a longer shelf life than liquid broths but requires careful handling to maintain quality.

Storage Recommendations

- Keep the jar tightly sealed when not in use
- Store in a cool, dry place away from direct sunlight
- Refrigerate after opening to preserve freshness
- Use a clean utensil to avoid contamination

Following these guidelines can help maintain the product's flavor and safety for several months after opening. Checking expiration dates and observing any changes in color or smell is also advisable to ensure quality.

Frequently Asked Questions

What is Better Than Bouillon Vegan Chicken Base?

Better Than Bouillon Vegan Chicken Base is a plant-based, savory paste made from vegetables, seasonings, and natural flavors designed to replicate the taste of chicken broth without any animal products.

Is Better Than Bouillon Vegan Chicken Base gluten-free?

Yes, Better Than Bouillon Vegan Chicken Base is gluten-free, making it suitable for those with gluten sensitivities or celiac disease.

How do I use Better Than Bouillon Vegan Chicken Base in recipes?

To use Better Than Bouillon Vegan Chicken Base, dissolve 1 teaspoon in 8 ounces of hot water to make a flavorful broth, or add it directly to soups, sauces, and dishes to enhance the savory chicken flavor.

Does Better Than Bouillon Vegan Chicken Base contain any allergens?

Better Than Bouillon Vegan Chicken Base is free from common allergens like dairy, eggs, and soy, but it's always best to check the label for any specific allergen information.

Can Better Than Bouillon Vegan Chicken Base be used as a marinade?

Yes, you can mix Better Than Bouillon Vegan Chicken Base with water or oil and use it as a marinade to add a rich, savory flavor to vegetables, tofu, or plant-based proteins.

Where can I buy Better Than Bouillon Vegan Chicken Base?

Better Than Bouillon Vegan Chicken Base is available at many grocery stores, health food stores, and online retailers such as Amazon and the Better Than Bouillon official website.

Additional Resources

1. The Vegan Chicken Revolution: Mastering Better Than Bouillon Recipes

This book offers a comprehensive guide to creating delicious vegan chicken dishes using Better Than Bouillon vegan chicken base. It includes recipes for soups, stews, sauces, and marinades that bring out rich, savory flavors. Perfect for both beginners and experienced cooks looking to enhance their plant-based meals.

2. Better Than Bouillon Vegan Chicken: Flavorful Plant-Based Cooking

Explore the versatility of Better Than Bouillon vegan chicken in this cookbook that focuses on easy, flavorful recipes. From hearty weeknight dinners to elegant dishes for entertaining, each recipe highlights the umami depth of the vegan chicken base. The book also provides tips on how to substitute traditional chicken broth effectively.

3. Vegan Comfort Foods with Better Than Bouillon Chicken

This collection features comforting, soul-satisfying recipes using Better Than Bouillon vegan chicken. Think creamy casseroles, rich gravies, and warming soups that replicate your favorite classic comfort foods. The book emphasizes wholesome ingredients and simple preparation techniques.

4. Plant-Based Poultry: Using Better Than Bouillon Vegan Chicken in Every Meal

Discover how to incorporate Better Than Bouillon vegan chicken into a variety of cuisines and meal types. This book offers diverse recipes ranging from Asian stir-fries to Mediterranean stews, all enhanced with the savory base. Nutritional insights and cooking hacks are included to help maximize flavor and health benefits.

5. The Ultimate Guide to Vegan Chicken Broths and Bases

Focused on broths and bases, this book delves deep into the use of Better Than Bouillon vegan chicken to elevate your cooking. It covers how to make rich stocks, sauces, and gravies with a plant-based twist. Detailed explanations help readers understand the science behind flavor building.

6. Better Than Bouillon: Vegan Chicken for Everyday Cooking

Ideal for busy home cooks, this book presents quick and easy recipes using Better Than Bouillon vegan chicken. From simple soups to one-pot meals, the recipes are designed for maximum flavor with minimal effort. Meal planning tips and storage advice make it a practical kitchen companion.

7. Global Vegan Chicken: International Recipes with Better Than Bouillon

Travel the world through your kitchen with this book featuring global recipes that use Better Than Bouillon vegan chicken. Experience the tastes of Asia, Europe, Africa, and beyond, all made plant-based and packed with flavor. Each chapter includes cultural context and serving suggestions.

8. *Better Than Bouillon Vegan Chicken: Sauces, Stocks, and More*

This specialized cookbook focuses on creating sauces, stocks, and flavor enhancers from Better Than Bouillon vegan chicken. Ideal for cooks who want to master the fundamentals of vegan flavor bases, it includes recipes for classic sauces and tips on customizing flavors.

9. *Everyday Vegan Chicken: Simple Recipes with Better Than Bouillon*

Designed for everyday use, this book provides straightforward, approachable recipes featuring Better Than Bouillon vegan chicken. It emphasizes wholesome ingredients and balanced nutrition while delivering satisfying tastes. Perfect for those new to vegan cooking or looking to expand their repertoire.

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better than bouillon vegan chicken: *The Vegan Meat Cookbook* Miyoko Schinner, 2021-05-11
100+ hearty, succulent, people-pleasing meals featuring vegan meat, from comfort food classics and speedy weeknight dinners to global flavors and showstoppers, plus recipes for DIY vegan meats and cheeses. “When vegan cheese queen Miyoko Schinner pens a new cookbook, you don’t walk to your nearest bookstore. You run. . . . Get ready for your weeknight dinners to never be the same.”—VegNews From the Impossible Burger and Beyond Meat to MorningStar Farms, Boca Burgers, and more, plant-based meats are a growing trend for those who want to help the planet, animals, and their health but don’t want to give up the meaty flavors they love. In *The Vegan Meat Cookbook*, bestselling author Miyoko Schinner guides you through the maze of products available on store shelves and offers straightforward guidance on how to best use them in everything from Sausage Calzones with Roasted Fennel and Preserved Lemon to Hominy and Carne Asada Enchiladas with Creamy Green Sauce. Dig in to a satisfying vegan meal of Weeknight Shepherd’s Pie with Bratwurst and Buttery Potatoes or Meaty, Smoky Chili. Wow your guests with Coq au Vin, Linguine with Lemon-Garlic Scallops and Herbs, or Lettuce Wraps with Spicy Garlic Prawns. For those interested in making their own vegan meats and cheese from scratch, there are recipes for Juicy Chicken, King Trumpet Mushroom Bacon, Easy Buffalo Mozzarella, Miyoko’s famous Unturkey, and many more that you’ll never find in stores. Whether you’re cutting back on meat for your health, the environment, animal welfare, or affordability, *The Vegan Meat Cookbook* will satisfy the cravings of flexitarians, vegans, vegetarians, and even carnivores.

better than bouillon vegan chicken: *Living Vegan For Dummies* Cadry Nelson, 2023-11-14
Vegan diet, nutrition, and lifestyle, demystified *Living Vegan For Dummies* provides a practical look at veganism for those who have already embraced the lifestyle, for anyone who is on the fence about

trying it, or for those who want to understand the choices of the vegans in their midst. You'll learn what it means to be vegan and why this animal-friendly diet is on the rise. Discover tasty vegan ingredients and easy recipes, money-saving tips, advice for talking to people about veganism, and ideas for dealing with the skeptics. If you're ready to start transitioning to a vegan way of life, you'll love this book's simple action plans for making the switch—and making it stick. With this friendly Dummies guide, you've got answers to all your questions. Learn what veganism is, how it's different from vegetarianism, and why people choose to "go vegan" Decide whether veganism is for you and get pointers on cutting out animal products Help friends and loved ones understand your dietary and lifestyle choices Get ideas for vegan cooking, eating out, and being vegan on a budget Living Vegan For Dummies is a valuable resource for anyone who practices or is considering veganism, as well as their friends and family who want to know more about the lifestyle.

better than bouillon vegan chicken: Make It Vegan Ashley Hankins, 2021-05-18 All your favorite recipes, but made vegan! In her new book, *Make It Vegan: From Quick & Easy to Deep-Fried & Delicious*, Ashley Hankins shows you how to make mouthwatering plant-based versions of many favorite comfort foods that traditionally feature meat, eggs, and/or cheese. Her recipes use simple, easy-to-find ingredients and a range of creative meat, egg, and dairy substitutes so you never have to sacrifice on the flavors and textures you know and love. The recipes in *Make It Vegan* closely mimic the familiar tastes of their non-vegan counterparts, but these meatless meals are packed with all of the benefits that come from a plant-based diet. Ashley features 75 recipes that are infused with flavors from her life experiences, including Mexican-inspired dishes and down-home Louisiana indulgences. Think savory chick'n and biscuit sandwiches with Sriracha maple syrup for breakfast, saucy pulled "pork" sliders piled high with crispy onion strings for lunch, and decadent spaghetti Bolognese for dinner. Each foolproof recipe will transport you to vegan food heaven! *Make It Vegan* has something for everyone; even kids and meat-eaters are sure to find new favorites among these dishes. Sample recipes include: Cheddar-Jalapeno Biscuits & Chorizo Gravy Monte Cristo French Toast Nachos al Pastor BBQ Chick'n Salad Hearty Hamburger Soup Meatball Banh Mi Pesto Linguine with Seared "Scallops" Beefy Skillet Cobbler Chili Verde Enchiladas

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- Infographic pages that dive deeper into each recipe and their ingredients

Why should you salt food at multiple stages during the cooking process? How is olive oil really produced, and why do mushrooms benefit from water when sauteing? Come learn all this and more with *The New Cooking School*—your ultimate guide to cooking basics and kitchen hacks for cooking at home.

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more natural and vegetable-centric ingredients), but also how to make their own all-natural versions of these foods. While some of the ingredients and techniques discussed in the original book bear repeating, *The Complete Guide to Even More Vegan Food Substitutions* stands rightly on its own two feet, no matter if you're a new vegan or an old pro. Transitioning to the vegan lifestyle has never been easier!

better than bouillon vegan chicken: The Complete Cook's Country TV Show Cookbook Season 8 Cook's Country, 2015-09-08 A treasured recipe box brought to life, now updated to include Every Recipe, Every Ingredient Testing, Every Equipment Rating from All 8 Seasons of Cook's Country from America's Test Kitchen This collection will teach you foolproof methods for making more than 300 favorite American recipes. And in addition to learning how to make great food, you can read the colorful stories behind the dishes. The recipes in this book feature the best of American home cooking with an emphasis on regional and heirloom fare. In addition to American classics like Glazed Meatloaf, Classic Roast Beef and Gravy, Smoky Potato Salad, and Apple Pie with Cheddar Crust, you'll find regional gems like Delta Hot Tamales, Baltimore Pit Beef, Charleston Shrimp Perloo, and Chocolate Blackout Cake. The shopper's guide, grouped together in the back of the book, includes tastings and testings from both Cook's Country and The Complete ATK TV Show Cookbook—approximately 50 pages of testing and tasting ratings and winners.

better than bouillon vegan chicken: Vegan Cooking for Carnivores, 2012-05-29 Ellen DeGeneres' personal chef, Roberto Martin, shares over 125 delicious vegan recipes he's created for Ellen DeGeneres and Portia de Rossi that he hopes will make healthy vegan cooking accessible and easy for everyone. Portia de Rossi explains in her foreword, Roberto taught me that the key to making good food vegan is substitution...you can enjoy all your favorite foods and never feel deprived. Some of the standouts Martin, a Culinary Institute of America-trained chef, has developed for Ellen and Portia include: Banana and Oatmeal Pancakes, Avocado Reuben, Red Beans and Rice, Chick'n Pot Pie, and Chocolate Cheesecake. Featuring mouthwatering photographs by award-winning food photographer, Quentin Bacon, this cookbook will appeal to die-hard carnivores and vegetarians alike.

better than bouillon vegan chicken: We the Pizza Muhammad Abdul-Hadi, 2025-02-11 Knock-out recipes for award-winning, Philadelphia-style pizzas, wings, shakes, and more, from Down North, the pizzeria owned and operated exclusively by formerly incarcerated people, featuring poignant stories from its employees. Created and launched by Philly born-and-bred entrepreneur Muhammad Abdul-Hadi, the mission of Down North Pizza is to reduce recidivism rates in North Philly and serve up the most insanely delicious food while doing it. We the Pizza tells the Down North story about how the restaurant fulfills its mission to educate and support the formerly incarcerated while serving dope food. A testament to survival and second chances, this cookbook offers recipes for the tender, crispy-edged, square-cut, sauce-on-top pies that are Down North's signature dish; a whole chapter is devoted to vegetarian and vegan pizzas like No Better Love made with four cheeses and the arrabbiata-inspired Norf Sauce, while the meat and seafood pizza chapter features their most popular Roc the Mic pepperoni pie as well as the smoky berbere-brisket Tales of a Hustler and Say Yes, topped with jerk turkey sausage, roasted butternut squash, kale, ricotta, and lemon-honey drizzle. The 65 recipes for pizzas along with classic and creative wings, fries, lemonades, and shakes are paired with cinematic photography of the pizzas in their natural setting and out in the wilds of Philadelphia, with lots of journalistic-style photography of the Down North crew making dough and slinging pies. At the same time, We the Pizza provides detailed historical information about incarceration in the United States along with empowering stories from Down North's formerly incarcerated staff. And with exclusive pizza recipes from renowned chef-supporters like Marc Vetri and Marcus Samuelsson, We the Pizza celebrates ingeniously delicious pizza, as well as the power people have to rise above their circumstances—if simply given the chance.

better than bouillon vegan chicken: Vegan Barbecue Terry Sargent, 2023-04-11 Learn how to slow-smoke all sorts of veggies, fruits, vegan meats, and vegan cheeses in this beautifully photographed book that features 100 soul-satisfying recipes filled with flavor and spice. At last! Now

vegans and vegetarians, plus the millions of omnivores and carnivores who are eating more plant-based meals, are invited to join the authentic smoke-cooked BBQ party! Barbecue is famous, of course, as a way to cook meat—but meat is not the only thing you can cook in a smoker. Cooking low and slow over natural wood embers, the core method of genuine 'Q, infuses produce and other plant-based foods, like tofu and tempeh, with rich depths of rustic flavor that you won't get from a stovetop skillet or steamer. Author Terry Sargent is the face of vegan barbecue. Southern Living magazine's "Cook of the Year" for 2021, Terry has perfected the art of vegan barbecue at his renowned Grass Vegan BBQ Joint outside Atlanta. In this definitive book on the subject, he serves up easy-to-prepare recipes for amazing dishes like: Smoked Pineapple Salsa Glazed Smoked Asparagus Smoked Creamy Pumpkin Soup Smoked Mushroom and Vegan Carnitas Tacos Smoky Ratatouille Smoke-Roasted Faux Turkey You can master these and nearly a hundred more healthy, plant-based, smoky, and vibrant recipes with Terry's masterful and fun book as your guide. From sides and desserts to dozens of meat-free main courses, from skewers and kebabs to burgers and tacos, this is a book that takes vegan cooking—and BBQ itself!—in an incredibly exciting new direction.

better than bouillon vegan chicken: *Simple To Gourmet Vegan* Peter Tarantelli, 2020-08-08 The only vegan cookbook you need. Over 430 personal recipes, Stromboli, Tempura, Strawberry Shortcake, Indian Butter Tofu, Homemade Perogies, delicious salads, Eggplant Parmesan, Vodka Pasta, Avocado Fries, Tres Leches, Pesto Stuffed Mushrooms, Homemade Pizzas, Breads, Rolls, Calzones, Tomato Pie, Homemade Gnocchi, delicious sides, entrees and desserts.

better than bouillon vegan chicken: *Rust Belt Vegan Kitchen* Meredith Pangrace, 2022-05-02 The author of *Midwest Pie* "looks to move the needle on diverse, plant-based, distinctively Midwestern cooking" (Michigan Stateside). The Rust Belt Vegan Kitchen is a community cookbook created by professional and home chefs who live and work in the Rust Belt. Recipes collected here represent the diversity of the region, and include vegan versions of: Polish pierogis Detroit coney dogs Hungarian paprikash Slovak kolaches Mexican conchas German sauerkraut balls Cincinnati chili Slovenian fish fry Chitterings, and many more. The cooks and chefs collected here offer stories about their recipes as well as family and culinary traditions. The book also includes resources on how to stock a vegan pantry, guides to useful equipment, and basic how-tos for "veganizing" staples. Infusing old world recipes with a new level of creativity for a changing audience, The Rust Belt Vegan Kitchen is unpretentious, accessible, and fun. "Some readers will want this book for the recipes, some for the 'unpretentious shortcuts' that Pangrace promises, and some for the sheer crunchy wonder of the title concept." —Milwaukee Journal Sentinel

better than bouillon vegan chicken: *The Lean* Kathy Freston, 2024-09-24 If you've ever dieted, you've undoubtedly worked very hard to achieve results -- only to experience the frustration of seeing the pounds creep back on. Now Kathy Freston reveals her secret: losing weight doesn't have to be a struggle, and it can last. With this book she shares the powerful concept of The Lean -- a radically effective and practical 30-day plan -- and shows you how to make and commit to small diet and lifestyle changes that, over time, can yield significant results. One step a day -- swapping nondairy milk for cow's milk, eating an apple a day, having an afternoon power shake -- can kick-start your forward momentum, lead to ever more healthy choices, and bolster your progress. On The Lean plan, readers can experience sustained, healthy, and permanent weight loss of 1-3 pounds per week -- plus increased energy, improved digestion, clearer skin, and renewed purpose. The Lean offers not only the means to a truly leaner frame, but also the little push we all need to get on the path to lasting change. Complete with exercises, recipes, and powerful testimonials.

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best strategies for successful single-pan cooking, including staggering cooking times so everything finishes at once and developing an arsenal of no-cook sauces to dress up Instant Pot and slow cooker meals. ATK flips the lid on several one-pot cooking assumptions; first, that it's always slow. More than 130 of the 400+ recipes can be made in 45 minutes or less. Next, that the recipes serve an army: We paid attention to smaller family sizes by adding scaled-down recipes serving two throughout the book. And we made some of the all-time best recipes more flexible with choose-your-own pan options such as Classic Chicken Soup that can be made in a Dutch oven, slow cooker, or pressure cooker. Finally, we realized that decluttering dinner didn't stop with using just one pot but also meant limiting the number of bowls. Skip takeout with Sheet Pan Veggie Pizza. Make date-night Classic Arroz Con Pollo for Two in a saucepan. Cook for a crowd using a roasting-pan for Herbed Lamb Shoulder with Fingerling Potatoes and Asparagus. Set and forget Slow Cooker Spiced Pork Tenderloin with Raisin-Almond Couscous, or get dinner on the table fast using an Instant Pot to make Cod with Warm Tabbouleh Salad.

better than bouillon vegan chicken: *The Complete Vegetarian Cookbook* America's Test Kitchen, 2015-03-01 BESTSELLER: America's Test Kitchen shows you how to become a master of vegetarian cooking in 700 healthy recipes—with 45-minute, vegan, and gluten-free versions, too! Eating more vegetables and grains can often feel intimidating with recipes that are lacking in flavor or too complicated for everyday meals. For the first time ever, America's Test Kitchen has created a vegetarian cookbook for the way vegetarians want to eat today! Here you'll find: • 300+ delicious vegetarian recipes you can make in 45 minutes or less • 500 veggie-forward gluten-free recipes and 250 vegan recipes • Nearly 500 colorful photos demonstrating prep, tricky techniques, and key steps • Loads of cooking insights and advice from the chefs at America's Test Kitchen Destined to become a classic, *The Complete Vegetarian Cookbook* offers 700 boldly flavorful vegetarian recipes—from hearty vegetable mains featuring grains, beans, and more to soups, appetizers, snacks, and salads!

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better than bouillon vegan chicken: *All-Time Best Dinners for Two* America's Test Kitchen, 2018-09-04 Leave it to America's Test Kitchen to help you get a perfectly scaled dinner for two on the table--no guesswork required. Whether you're in the mood for a takeout-inspired stir-fry or a more refined beef tenderloin, you'll find recipes to satisfy everyone's tastes. To scale down our favorite dinners to serve two, we've reengineered 75 recipes from the ground up, using ramekins to make individual Chicken Pot Pies and blade steaks instead of chuck to produce a streamlined Yankee Pot Roast. From easy weeknight options (Teriyaki-Glazed Steak Tips and Skillet Pork Lo Mein) to date-night-in meals (Honey-Roasted Cornish Game Hens and Shrimp Scampi), hearty meatless mains for vegetarians (Baked Manicotti and Soba Noodles with Roasted Eggplant and Sesame) to comforting Sunday dinners (Beef Stroganoff and Chicken Piccata), *All-Time Best Dinners for Two* offers options for any occasion.

better than bouillon vegan chicken: *Veganize This!* Jenn Shagrin, 2011-04-21 *Veganize This!* shows herbivores and carnivores alike how to turn the delicious dishes from their previous butter- and beef-filled lives into tasty vegan creations that go well beyond the sprouts-and-groats fare often still associated with veganism. For the gastronome, Chef Jenn's creations include Jumbo Lump Jack- Fruit Crab Cakes with Spanish Garlic Mayonnaise and Quattro Formaggio White Truffle Macaroni and Cheese. Craving something a little more down-home and comforting. Check out the recipes for DIY Vegan "Doritos" and Chicken Fried Tofu Steak. With tips and tricks throughout - from making your own mock meats to killer dairy substitutes - *Veganize This!* is also accompanied by

a healthy side dish of sass; Shagrin's comedienne-by-day humor makes this a read that's satisfying for the funny bone as well as the belly.

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better than bouillon vegan chicken: The Vegetarian Flavor Bible Karen Page, 2014-10-14 Throughout time, people have chosen to adopt a vegetarian or vegan diet for a variety of reasons, from ethics to economy to personal and planetary well-being. Experts now suggest a new reason for doing so: maximizing flavor -- which is too often masked by meat-based stocks or butter and cream. The Vegetarian Flavor Bible is an essential guide to culinary creativity, based on insights from dozens of leading American chefs, representing such acclaimed restaurants as Crossroads and M.A.K.E. in Los Angeles; Candle 79, Dirt Candy, and Kajitsu in New York City, Green Zebra in Chicago, Greens and Millennium in San Francisco, Natural Selection and Portobello in Portland, Plum Bistro in Seattle, and Vedge in Philadelphia. Emphasizing plant-based whole foods including vegetables, fruits, grains, legumes, nuts, and seeds, the book provides an A-to-Z listing of hundreds of ingredients, from avßav? to zucchini blossoms, cross-referenced with the herbs, spices, and other seasonings that best enhance their flavor, resulting in thousands of recommended pairings. The Vegetarian Flavor Bible is the ideal reference for the way millions of people cook and eat today -- vegetarians, vegans, and omnivores alike. This groundbreaking book will empower both home cooks and professional chefs to create more compassionate, healthful, and flavorful cuisine.

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