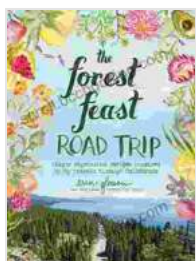


Simple Vegetarian Recipes Inspired by My Travels Through California

By [Author's name]

Are you looking for simple vegetarian recipes that are inspired by the flavors of California? Look no further than this cookbook! I've traveled all over the state, from the North Coast to the Central Valley to the Southern California coast, and I've collected over 100 of my favorite recipes along the way.



The Forest Feast Road Trip: Simple Vegetarian Recipes Inspired by My Travels through California by Erin Gleeson

★★★★☆ 4.9 out of 5

Language : English

File size : 141811 KB

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This cookbook has something for everyone, whether you're a beginner cook or a seasoned pro. There are recipes for breakfast, lunch, dinner, and dessert, and there are even recipes for special occasions. So whether you're looking for a quick and easy weeknight meal or a show-stopping dish for a special occasion, I've got you covered.

All of the recipes in this cookbook are vegetarian, and many of them are also vegan. I've also included gluten-free and dairy-free options for many of the recipes, so everyone can enjoy them.

I hope you enjoy this cookbook as much as I enjoyed creating it. I can't wait to hear what you think of the recipes!

Recipes

- Roasted Vegetable Tacos
- Lentil Soup with Roasted Garlic
- Quinoa Salad with Roasted Vegetables
- Black Bean Burgers
- Vegan Chocolate Cake

Roasted Vegetable Tacos

These tacos are a great way to use up leftover roasted vegetables. They're also a great way to get your kids to eat their vegetables!

Ingredients

- 1 tablespoon olive oil
- 1 red bell pepper, cut into 1-inch pieces
- 1 yellow bell pepper, cut into 1-inch pieces
- 1 zucchini, cut into 1-inch pieces
- 1 small onion, cut into 1-inch pieces
- 1 clove garlic, minced
- 1 teaspoon chili powder
- 1 teaspoon cumin

- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 12 corn tortillas
- Your favorite taco toppings

Instructions

1. Preheat oven to 400 degrees F (200 degrees C).
2. In a large bowl, combine the vegetables, olive oil, garlic, chili powder, cumin, salt, and black pepper. Toss to coat.
3. Spread the vegetables on a baking sheet and roast for 20-25 minutes, or until tender and browned.
4. While the vegetables are roasting, warm the tortillas in a skillet or in the microwave.
5. To assemble the tacos, place a few spoonfuls of roasted vegetables on a tortilla and top with your favorite toppings.

Lentil Soup with Roasted Garlic

This soup is hearty, flavorful, and packed with protein. It's also a great way to use up leftover lentils.

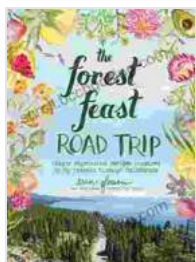
Ingredients

- 1 tablespoon olive oil
- 1 onion, chopped
- 2 cloves garlic, minced

- 1 head of roasted garlic
- 2 cups dried lentils, picked over and rinsed
- 8 cups vegetable broth
- 1 teaspoon dried oregano
- 1 teaspoon dried thyme
- 1 bay leaf
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

Instructions

1. In a large pot or Dutch oven over medium heat, heat the olive oil.
2. Add the onion and cook until softened, about 5 minutes.
3. Add the garlic and cook for 1 minute more.



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