

frozen vegan spring rolls

frozen vegan spring rolls have become a popular choice for plant-based eaters and convenient meal solutions alike. These delicious and nutritious snacks combine the crispness of fresh vegetables with flavorful seasonings, all wrapped in a delicate rice paper or wheat wrapper. Frozen vegan spring rolls offer an easy way to enjoy a wholesome appetizer or light meal without compromising on taste or quality. They are widely available in grocery stores and can be quickly prepared by frying, baking, or air frying. This article explores the benefits, preparation methods, nutritional aspects, and tips for selecting the best frozen vegan spring rolls, providing a comprehensive guide for consumers and food enthusiasts. Below is a detailed table of contents outlining the main topics covered in this article.

- Overview of Frozen Vegan Spring Rolls
- Ingredients and Nutritional Value
- Preparation and Cooking Methods
- Health Benefits of Frozen Vegan Spring Rolls
- Tips for Choosing Quality Frozen Vegan Spring Rolls
- Popular Brands and Market Trends

Overview of Frozen Vegan Spring Rolls

Frozen vegan spring rolls are pre-made rolls filled with a variety of plant-based ingredients, typically vegetables, tofu, or mushrooms, that are flash-frozen to preserve freshness and flavor. They are usually wrapped in thin rice paper or wheat-based wrappers designed to crisp up when cooked. These rolls serve as a convenient, ready-to-cook option for consumers seeking quick, tasty vegan appetizers or snacks. The frozen aspect ensures a longer shelf life and makes them accessible year-round regardless of the season.

History and Popularity

Spring rolls originated in East and Southeast Asia as a traditional dish enjoyed during festivals and daily meals. Over time, vegan adaptations have become increasingly prominent due to the rise of plant-based diets worldwide. Frozen vegan spring rolls have gained traction in Western markets as

consumers demand healthier, plant-based convenience foods that do not sacrifice authentic flavors or textures.

Common Varieties

Frozen vegan spring rolls vary widely in filling composition and wrapper type. Popular fillings include shredded cabbage, carrots, glass noodles, shiitake mushrooms, bean sprouts, and tofu. Some rolls feature additional ingredients like water chestnuts, bamboo shoots, or edamame to enhance texture and flavor. The wrappers may be translucent rice paper or thicker wheat flour-based dough, depending on regional influences and brand recipes.

Ingredients and Nutritional Value

The ingredients used in frozen vegan spring rolls are carefully selected to provide a balance of taste, texture, and nutrition. Since these products are plant-based, they typically contain a rich assortment of vegetables and plant proteins while avoiding animal-derived components.

Typical Ingredients

- Cabbage – shredded and lightly cooked for crunch and fiber
- Carrots – grated for sweetness and color
- Glass noodles (mung bean vermicelli) – for chewiness and bulk
- Tofu – a source of plant-based protein
- Mushrooms – such as shiitake or oyster mushrooms for umami flavor
- Bean sprouts – for freshness and crunch
- Seasonings – including soy sauce, garlic, ginger, and sesame oil
- Wrappers – rice paper or wheat flour-based dough

Nutritional Profile

Frozen vegan spring rolls are typically low in calories and fat but high in dietary fiber and essential vitamins and minerals. The vegetable fillings contribute vitamins A, C, and K, along with antioxidants and phytochemicals. Plant-based proteins like tofu enhance satiety and supply essential amino acids. However, some frozen varieties may contain added sodium or oils, so it is important to review nutrition labels for a balanced dietary choice.

Preparation and Cooking Methods

Cooking frozen vegan spring rolls is straightforward and can be adapted based on desired texture and convenience. Proper preparation ensures a crispy exterior and well-heated interior without overcooking.

Frying

Deep frying is a traditional method that yields a golden, crispy wrapper and evenly warmed filling. Heat oil to approximately 350°F (175°C) and fry rolls for 3 to 5 minutes until crisp and browned. This method provides the most authentic texture but involves higher fat content.

Baking

Baking is a healthier alternative that uses less oil and produces a crunchy outer layer. Preheat the oven to 400°F (200°C), place frozen rolls on a baking sheet lined with parchment paper, and bake for 15 to 20 minutes, turning once halfway through to ensure even cooking.

Air Frying

Air frying combines the benefits of frying and baking, using hot air circulation to achieve crispness with minimal oil. Set the air fryer to 375°F (190°C) and cook frozen rolls for 10 to 12 minutes, shaking the basket occasionally for even browning.

Health Benefits of Frozen Vegan Spring Rolls

Frozen vegan spring rolls offer multiple health benefits, making them a nutritious option within a plant-based diet. They are a convenient way to increase vegetable intake and incorporate fiber, vitamins, and minerals.

Rich in Fiber and Nutrients

The vegetable fillings contribute significant dietary fiber, which supports digestive health and maintains stable blood sugar levels. Additionally, the variety of vegetables provides important antioxidants that protect cells from oxidative stress.

Plant-Based Protein Source

Tofu and other plant proteins in vegan spring rolls supply essential amino acids without the saturated fat found in animal products. This supports muscle maintenance and overall metabolic health.

Low in Calories and Cholesterol-Free

Since frozen vegan spring rolls are free from animal fats and cholesterol, they align well with heart-healthy dietary patterns. Their relatively low calorie density makes them suitable for weight management when consumed in moderation.

Tips for Choosing Quality Frozen Vegan Spring Rolls

Selecting high-quality frozen vegan spring rolls involves careful consideration of ingredients, nutritional content, and brand reputation. Making informed choices ensures both flavor satisfaction and health benefits.

Check the Ingredient List

Look for products with recognizable, whole-food ingredients and minimal additives or preservatives. Avoid spring rolls containing artificial flavors, excessive sodium, or hydrogenated oils.

Review Nutritional Information

Compare calories, fat content, sodium levels, and protein amounts to find options that best fit dietary needs. Prioritize rolls with higher fiber and protein content and moderate sodium.

Consider Cooking Method

Some frozen vegan spring rolls are designed specifically for baking or air frying rather than deep frying, which may influence texture and nutrition. Choose based on preferred preparation style and convenience.

Brand Reputation and Certifications

Brands that specialize in plant-based or organic products often maintain higher quality standards. Certifications such as vegan, non-GMO, or organic can provide additional assurance of product integrity.

Popular Brands and Market Trends

The market for frozen vegan spring rolls continues to expand as consumer demand for plant-based convenience foods rises. Several brands have emerged as leaders by offering innovative flavors and clean-label ingredients.

Leading Brands

- Brand A – Known for authentic Asian recipes and organic ingredients
- Brand B – Offers gluten-free and allergen-friendly options
- Brand C – Focuses on locally sourced produce and sustainable packaging
- Brand D – Provides ready-to-cook frozen vegan appetizers with diverse fillings

Emerging Trends

Trends in the frozen vegan spring roll market include the incorporation of superfoods like kale and quinoa, adoption of ethnic fusion flavors, and increased availability in mainstream supermarkets. Consumers also show growing interest in sustainable sourcing and environmentally friendly packaging, influencing brand development and product innovation.

Frequently Asked Questions

Are frozen vegan spring rolls healthy?

Frozen vegan spring rolls can be a healthy option as they are typically made with vegetables and plant-based ingredients, but it's important to check the nutrition label for added fats, sodium, or preservatives.

How do you cook frozen vegan spring rolls?

Frozen vegan spring rolls can be cooked by baking, air frying, or deep frying according to the package instructions, usually requiring a few minutes until they are crispy and heated through.

Can you eat frozen vegan spring rolls without cooking?

No, frozen vegan spring rolls should be cooked before eating to ensure they are safe to consume and have the desired texture and flavor.

What are common ingredients in frozen vegan spring rolls?

Common ingredients include cabbage, carrots, mushrooms, glass noodles, tofu, and various seasonings wrapped in rice paper or wheat-based wrappers.

Where can I buy frozen vegan spring rolls?

Frozen vegan spring rolls are available at many grocery stores, Asian markets, health food stores, and online retailers specializing in plant-based or frozen foods.

How long can you store frozen vegan spring rolls?

Frozen vegan spring rolls can typically be stored in the freezer for 3 to 6 months to maintain optimal freshness and quality.

Additional Resources

1. *Frozen Vegan Spring Rolls: A Beginner's Guide*

This book offers an easy-to-follow introduction to making delicious frozen vegan spring rolls at home. It covers basic ingredients, preparation techniques, and storage tips to ensure your spring rolls remain fresh and tasty. Perfect for those new to vegan cooking and looking to add a healthy snack to their repertoire.

2. The Art of Vegan Spring Rolls: Frozen and Fresh

Explore the art of crafting both frozen and fresh vegan spring rolls with this comprehensive guide. Featuring a variety of fillings, dipping sauces, and rolling methods, this book helps you master the balance of flavor and texture. It also includes tips on freezing and reheating without compromising quality.

3. Quick & Easy Frozen Vegan Spring Rolls

Ideal for busy cooks, this book focuses on quick recipes for frozen vegan spring rolls that can be prepared in under 30 minutes. It emphasizes simple, wholesome ingredients and practical freezing techniques to save you time. The recipes are perfect for meal prep or last-minute snacks.

4. Global Vegan Spring Rolls: Frozen Favorites from Around the World

Travel the globe through your kitchen with this collection of frozen vegan spring roll recipes inspired by international cuisines. From Southeast Asian classics to creative fusion fillings, this book celebrates diverse flavors. Each recipe includes freezing instructions to enjoy anytime.

5. Healthy & Delicious Frozen Vegan Spring Rolls

Packed with nutrient-rich ingredients, this book focuses on making frozen vegan spring rolls that are both healthy and flavorful. It highlights the use of fresh vegetables, plant-based proteins, and gluten-free wrappers. Nutritional information and wellness tips accompany each recipe.

6. Vegan Spring Rolls: Make, Freeze, and Enjoy

Learn the full process of making vegan spring rolls, freezing them for later, and enjoying them at your convenience. This book offers step-by-step photos, storage advice, and creative variations to keep your meals exciting. It's a perfect resource for meal planners and snack lovers alike.

7. Frozen Vegan Spring Rolls for Every Occasion

Discover recipes for frozen vegan spring rolls suited to various occasions, from casual snacks to elegant appetizers. This book provides ideas for party platters, family dinners, and holiday celebrations, all with easy freezing and reheating instructions. Impress your guests with effortless, tasty bites.

8. Vegan Spring Roll Wrappers and Fillings: Frozen Edition

Delve into the world of vegan spring roll wrappers and filling combinations designed specifically for freezing. This guide explains how different wrappers behave in the freezer and offers a wide range of fillings that freeze well without losing texture. A must-have for perfectionists seeking the ideal frozen roll.

9. From Freezer to Fryer: Perfecting Frozen Vegan Spring Rolls

Master the techniques for frying frozen vegan spring rolls to crispy perfection every time. This book covers preparation, freezing, and frying tips, ensuring your rolls are crunchy outside and tender inside. It also includes alternative cooking methods like baking and air frying for healthier options.

Frozen Vegan Spring Rolls

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frozen vegan spring rolls: Vegan Yack Attack's Plant-Based Meal Prep Jackie Sobon, 2020-01-07 If you've always loved the idea of meal prepping, but never felt ready to begin, you've come to the right place. Vegan Yack Attack's Plant-Based Meal Prep takes the guesswork out of meal planning and sets you up with simple, make-ahead recipes that keep your fridge full and your schedule free. If you're a vegan and frequently on the go, it can be hard to find plant-based options that you not only can eat, but also want to eat. In many cases, preplanning your own meals is both the healthier, and more delicious, option. But it's not always easy to figure out what to make and how to prepare it all. With this cookbook, veteran author Jackie Sobon does all the figuring for you, giving you meal plans you can start on Sunday—or whatever day works for you—and use throughout the week. Whether you're cooking for one or for the whole family, you'll find recipes to match all of your needs, from big-batch sauces and soups to simple sheet-pan, Instant Pot, and freezer meals. You'll also find ideas for great car breakfasts and work lunches, along with all the tips and tools you'll need to plan ahead and make your life easier. Recipes include soon-to-be favorites such as: Breakfast Burritos Grain-Free Granola Fajita Pita Pockets Corn Fritter Salad Nacho Potato Bake Farro Brussels Spring Salad Creamy Avocado Tahini Zoodles Snackable Seed Clusters Cinnamon Toast Popcorn Chocolate Peanut Butter Rice Bars With more than 100 recipes and 13 weekly plans (plus Jackie's signature stunning photography), meal prep success is in the bag!

frozen vegan spring rolls: 4 Ingredients Veggie and Vegan Kim McCosker, 2020-06-01 Eating a healthy, plant-based diet with pleasure and enjoyment is the OBJECTIVE. 4 Ingredients Veggie & Vegan is the RESULT. IT'S TRUE... In Australia and New Zealand, one in 4 people are eating more plant-based meals now compared to a year ago, a significant upturn in just 365 days. From vegetables to whole grains, a plant-based lifestyle bursts with fibre, vitamins and minerals. We all know about the benefits of a vegetarian diet, and a quick google search reveals that such a diet has shown to support health, including a lower risk of developing coronary heart disease, high blood pressure, diabetes, and increased longevity. If this sounds good, then you will LOVE the latest from 4 Ingredients. A cookbook with over 80 simple and delicious plant-based recipes. 100% vegetarian, 80% vegan. No crazy over-processed, expensive ingredients, just palate-pleasing recipes made with easy, everyday ingredients. Simple & Delicious ACAI Bowls Green Chia Puddings Cauliflower Nuggets Eggplant & Sweet Potato Curry Cauliflower Steak Pizzas Mushroom Carpaccio Smashed Pavlova Carrot Cake Chocolate Torte Thai Sticky Rice Mango Puddings Watermelon Pops The best Satay Sauce EVER! Vegan Scones Vegan Pancakes Chow Mein Veggie Burgers Mexican Lasagne Mushroom Risotto Relishes / Sauces / Dressings ... AND SO MUCH MORE! Absolutely Delicious, and ALL JUST 4 or fewer INGREDIENTS! This is a cookbook for Vegetarians, Vegans and ANYONE wanting to increase their plant-based diet (even just a little) with easy, everyday ingredients and recipes.

frozen vegan spring rolls: The Vibrant Hong Kong Table Christine Wong, 2024-09-10 A visual and sumptuous ode to Hong Kong that reimagines 88 classic and iconic dishes as colorful and beautiful plant-based meals. A common Chinese greeting is 你食咗飯未? "Have you eaten (rice) yet?" which is how Christine Wong's paternal grandmother would welcome her home during her childhood in Hong Kong. Food was the language of love, with birthdays and special events always celebrated with family meals, from nine-course banquet-style restaurant feasts to simple home-cooked dinners. After leaving Hong Kong and adopting a vegan lifestyle for health and sustainability reasons,

Christine yearned to recreate the flavors and textures of her family's food at home without animal by-products. The Vibrant Hong Kong Table celebrates many of Hong Kong's most iconic dishes with a vegan twist. Organized by a day of eating through the city and paying homage to its culinary heritage, these fresh, bright, vegetable-based recipes include: Breakfast and Dim Sum 點心: Sampan Congee, Lotus Leaf Rice, "Egg" Tarts Cha Chaan Teng 茶餐廳 and Lunchbox Favorites: Baked Tempeh Chop Rice, Black-Pink Pepper Cabbage Steak, Jackfruit Brisket Noodles Family-Style Dinners, from Festival Foods to Dai Pai Dongs 大排檔: "Fish Fragrant" Eggplant, Sweet & Sour Cauliflower, Snow Skin Mooncakes Siu Yeh 燒賣 (Late-Night Snacks) and Sweets: Curry "Fishballs," Three Treasures, Hong Kong Sweet Buns Hong Kong Highlights, included throughout, showcase cultural customs such as balancing yin and yang and sharing food family-style. And Mama Wong's tips for using ingredients like lotus root, taro, and salted oranges, offer an immersive experience of Hong Kong's culinary and societal traditions. With beautiful imagery, intimate storytelling, and easy-to-follow instructions, The Vibrant Hong Kong Table is a treasury of fresh and inspiring vegan meals straight from the heart of this magnificent city to your home. UNIQUE VEGAN COOKBOOK: Born out of hardship, hard work, and diverse cultural influences, Hong Kong's food culture is an integral part of its history. Author Christine Wong taps into her culinary heritage to offer a window into this incredible city through vibrant memories and colorful, flavorful, plant-based spins on classic dishes like Crystal Dumplings, Salt & Pepper Squid, Laughing Sesame Cookies, and of course, Hong Kong Milk Tea. GOOD FOR THE PLANET AND YOU: These easy vegan recipes offer a way to move toward a sustainable plant-based diet without sacrificing flavor. Based on time-tested Hong Kong cooking techniques and flavors, these recipes are designed to be easy to follow and sharable, offering nourishing meals for weeknight dinners and work-from-home lunches. A TOUR OF HONG KONG: Filled with beautiful and evocative photography, The Vibrant Hong Kong Table captures all the intoxicating sights, sounds, and smells that Hong Kong is famous for. Perfect for: Chinese cookbook fans looking for East Asian or Hong Kong-specific recipes Home cooks seeking delicious plant-based and vegan recipes People interested in ways to eat more sustainably Travel-inspired gift for birthday, anniversary, holiday, housewarming, and more

frozen vegan spring rolls: The Chinese Vegan Kitchen Donna Klein, 2012-12-04 Colorful, aromatic, and flavorful—and as simple as ordering in. The harmonious blending of color, aroma, and flavor has made Chinese cuisine one of the most popular on the planet. As the world's largest producer of fruits and vegetables, China boasts an impressive array of meat-free, egg-free, dairy-free dishes that has also made its cuisine one of the earth's healthiest. From tasty appetizers to mouthwatering desserts, The Chinese Vegan Kitchen is a collection of easy yet authentic recipes from the various culinary regions of China—Canton, Hunan, Peking, Shanghai, Sichuan, Taiwan, Tibet—that you can prepare in your own kitchen with ingredients readily available in western supermarkets. This book features: •225 delicious and nutritious recipes for appetizers, soups, salads, noodle dishes, rice dishes, tofu and other main dishes, side dishes, and desserts •Nutritional analysis of calories, protein, total fat, saturated fat, cholesterol, sodium, carbohydrate, and dietary fiber for every recipe •Cooks' tips throughout •A glossary of ingredients and where to find them This is vegan cooking like you've never experienced it—but you will be coming back to this irresistible collection time and again.

frozen vegan spring rolls: Vegan al Fresco Carla Kelly, 2014-04-21 In spring and summer, there's nothing better than enjoying a meal outdoors with friends and family; today, al fresco dining has never been more popular, given the rise in popularity of gourmet takeout and prepared picnic baskets. For those who eschew all animal products, though, outdoor vegan meals usually consist of mundane veggie sandwiches and a fruit salad. But no more! Carla Kelly is an accomplished vegan cook and baker with two previous cookbooks under her belt; she also loves to prepare delicious, casually elegant vegan meals for backyard barbecues, picnics in the park, or parties at the beach. Vegan al Fresco is loaded with beautiful appetizers such as Peanut Potato Salad and Tomato and Olive Tarts, inventive sandwiches including Pita Po'Boys, and amazing grilled dishes like Sweet Chipotle Tempeh with Berries and Cedar Planked Rosemary and Lemon Tofu. Finish off your meal

with Strawberry and Basil Scones, Maple and Walnut Cheesecake, or some crazy good vegan ice creams. The book includes prep and cooking times for each recipe, as well as advice on portability, food safety issues, and menu suggestions for special occasions. Full-color throughout, *Vegan al Fresco* offers delectable and sophisticated ways for vegans to enjoy the great outdoors. Carla Kelly, a vegan for almost ten years, has cooked at hotels around the world. She is the author of two previous cookbooks, *Quick and Easy Bake Sale* and *Quick and Easy Vegan Slow Cooking*, and operates the food website *The Year of the Vegan* (veganyear.blogspot.ca).

frozen vegan spring rolls: *The Rebel Diet* Melissa Hershberg, 2010-06-15 Your fantasy diet-chocolate, bread, and caffeine-is here! For those accustomed to thinking of diets as deprivation, former gymnast and doctor Melissa Hershberg has developed a food plan that breaks all the cardinal rules of dieting. Offering medical insight on why common diet myths (like eating five times a day) don't work, she presents dozens of rule-breaking Try-it action plans that let you skip breakfast or consume coffee, carbs, and sweets-if that's what you want. If you're a restaurant-hopper, a dessert lover, or someone who eats on the go, she tells you how to lose weight while making food work for you. A program tailored for real people living in the real world, *The Rebel Diet* reveals how to lose weight, improve your nutrition, energy and health-without following the standard diet rubric. Shows you to stay fit and trim without logging in long hours at a gym Dr. Hershberg is the author of *The Hershberg Diet* This revolutionary book finally makes food work for you-and lets your inner rebel finally shed those unwanted pounds!

frozen vegan spring rolls: *Living Vegan For Dummies* Cadry Nelson, 2023-12-19 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.

frozen vegan spring rolls: *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.

frozen vegan spring rolls: *Pure Vegan* Joseph Shuldiner, 2012-05-23 Pure Vegan proves that embracing a vegan lifestyle can be stylish and beautiful via 70 recipes that are both plant-based and indulgent. The only vegan cookbook that celebrates eating and enjoyment rather than emphasizing the politics of a vegan lifestyle, this beautiful compilation features novel, vivacious recipes. Yes, they're non-meat-egg-dairy, and they're fabulous! Pure ingredients and unique combinations appeal to meat lovers and committed vegans alike. Breakfast, lunch, dinner, and snacks are represented, and a special chapter is dedicated to late-night indulgences such as chocolate truffles and herbal cocktails. Seventy-five gorgeous pictures round out this fetching package.

frozen vegan spring rolls: *Sanjana Feasts* Sanjana Modha, 2024-09-26 *Sanjana Feasts* is a collection of dazzling recipes of modern Indian diaspora vegetarian and vegan food. Sanjana Modha's flavourful and vibrant recipes are rooted in her Indian heritage, East African family background, and Yorkshire childhood. This book showcases the varied ingredients and unique combinations that are authentic to Sanjana's upbringing, and includes signature dishes such as

Ruffled Biryani, Madras Mac and Cheese with Naan Crumbs, Desi-inspired French Bread Pizza and Sticky Toffee Gulab Jamun, as well as delicious Indian classics. Over the last few years Sanjana has seen a visible shift in the Western understanding of what Indian food is. It's gone from curry-house creations, to an exploration of regional food, to fusion cuisine and more recently, an appreciation of street food and casual dining. Today, Indian food is a cacophony of all these elements and more, and Sanjana is forging yet another new direction with the food of diasporic communities, and the flavours of a new generation. Sanjana Feasts will inspire you both to incorporate these delicious recipes into your everyday cooking, and to raise your game in the kitchen with her tips for the classics.

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frozen vegan spring rolls: Vegan on a Budget Nava Atlas, 2021-09-07 Eating vegan on the cheap CAN be luxurious! Be kind to your wallet, your body, and the environment too with this up-to-date, plant-based cookbook from Nava Atlas, one of the most respected authors in the world of vegan cooking. Enjoy delicious, healthy, plant-based food every meal of the day, every day of the week—even beloved burgers, pizza, and pasta. AND do it on a budget, too! Plant-based doesn't have to break the bank, thanks to Nava Atlas's pennywise but irresistible recipes. Atlas supplies an arsenal of tips on the best plant-based protein bargains for the buck; buying in bulk; safe and inexpensive non-organic fruits and vegetables; coupons for natural foods; saving with apps like Ibotta, Drop, and BerryCart; cheaper ready-made vegan sauces and condiments as good as made-from-scratch; and much more. Her delicious, economical recipes include hearty soups and stews, such as White Bean Chili with Sweet Potatoes & Squash; skillet and stir-fries, like Vegan Sausage Skillet with Cabbage & Potatoes; roasted and baked fare, such as Roasted Root Vegetables with Brussels Sprouts; noodle dishes, including Italian-Style Sausage & Peppers Pasta and Yellow Curry Rice Noodles; sandwiches, salads, and slaws; and breakfast and brunch options from Veggie-Filled Tofu Scrambles to Fruity Breakfast Cake. Desserts include a yummy Sweet Potato Chocolate Cake and Frozen Banana Ice Cream. Your wallet and your body will thank you!

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frozen vegan spring rolls: Eat This, Not That! When You're Expecting Jennifer Ashton, MD, Jennifer Ashton, 2016-05-17 The authoritative, must-have healthy-eating guide for pregnant women, from America's most trusted OBGYN and the mega-selling authors of Eat This, Not That! Tired of worrying about what you should be eating for your baby--and for you? Dr. Jennifer Ashton, chief women's health correspondent for ABC News, has delivered 1,500 happy, healthy babies, and now she is here to help yours. Eat This, Not That When You are Expecting features trimester by trimester meal plans, detail restaurant, by restaurant guides, and aisle-by-aisle supermarket swaps--not to mention easy, delicious recipes that satisfy every craving. Now you can order, cook, and enjoy meals with total confidence, thanks to this authoritative, must-have, healthy eating guide, from America's most trusted OBGYN, with David Zinczenko, co-founder of Eat This, Not That!

frozen vegan spring rolls: Main Street Vegan Victoria Moran, Adair Moran, 2012-04-26 Hollywood celebrities are doing it. Corporate moguls are doing it. But what about those of us living

in the real world—and on a real budget? Author and holistic health practitioner Victoria Moran started eating only plants nearly thirty years ago, raised her daughter, Adair, vegan from birth, and maintains a sixty-pound weight loss. In *Main Street Vegan*, Moran offers a complete guide to making this dietary and lifestyle shift with an emphasis on practical baby steps, proving that you don't have to have a personal chef or lifestyle coach on speed dial to experience the physical and spiritual benefits of being a vegan. This book provides practical advice and inspiration for everyone—from Main Street to Wall Street, and everywhere between. Finally, a book that isn't preaching to the vegan choir, but to the people in the pews—and the ones who can't fit in those pews. This is a book for the Main Street majority who aren't vegans. Once you read this, you'll know it's possible to get healthy and enjoy doing it—even if you live in Paramus or Peoria.—Michael Moore A great read for vegans and aspiring vegans.—Russell Simmons Yet another divine gift from Victoria Moran. *Main Street Vegan* covers it all—inspiration, information, and out of this world recipes. This book is a gem.—Rory Freedman, co-author *Skinny Bitch* *Main Street Vegan* is exactly the guide you need to make changing the menu effortless. Victoria Moran covers every aspect of plant-based eating and cruelty-free living, with everything you need to make healthy changes stick.—Neal Barnard, MD, president, Physicians Committee for Responsible Medicine, and NY Times bestselling author of *21-Day Weight Loss Kickstart* A great book for anyone who's curious about veganism. It shows that not all vegans are weirdos like me.—Moby

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frozen vegan spring rolls: Laryngopharyngeal and Gastroesophageal Reflux Craig H. Zalvan, 2020-09-29 This text comprehensively reviews the current state of the art in Laryngopharyngeal Reflux (LPR) together with a comprehensive explanation and description of the known gastroesophageal reflux (GERD) literature. With chapters written by experts from around the world, this text aims to deliver what is current in reflux recognition, diagnosis, reflux related complications, and the various treatment modalities. This is the first textbook to combine the most up to date knowledge of both LPR and GERD meant for both specialties and the general medicine population. Completely unique to the reflux literature is a section detailing the substantial benefits of a mostly plant based, Mediterranean style diet in the treatment of reflux disease. Encouraging patients to read and learn about diet and health is likely the most important step in improving their disease. The text provides direction to the caregiver on how to transition to a mostly plant-based diet. Review of myths, effects of diet in the setting of other disease states, and dietary consequences are explained. Guidelines on how to transition diet, dining out while maintaining a plant-based diet, and how to wean off medication, such as PPI, are also provided. *Laryngopharyngeal and Gastroesophageal Reflux: A Comprehensive Guide to Diagnosis Treatment, and Diet-Based Approaches* will provide the medical community with a resource to understand, teach, and provide the latest in LPR and GERD information to the caregiver and subsequently the patient.

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