



**Rustic setting.** Seagrass placemats, £6 for two, [abodeliving.co.uk](http://abodeliving.co.uk)



**Savvy storage.** Set of two mixing bowls with lids, £37, [amara.com](http://amara.com)

**Pretty glassy.** Butter dish, £16, [thegreyworks.com](http://thegreyworks.com)



**Nice and thin.** Cheese slicer, £9, [kitchencraft.co.uk](http://kitchencraft.co.uk)



**Pescatarin!** Storage cans, £6.95 for two, [rexlondon.com](http://rexlondon.com)

**Green cuisine.** Self-watering herb pots, £29.95, [johnlewis.com](http://johnlewis.com)



**Be prepared.** Cuisinart mini blender, £50, [cuisinart.co.uk](http://cuisinart.co.uk)



**Soup it up.** Set of four bowls, £32, [procook.com](http://procook.com)

**Easy does it.** Swan slow cooker, £29.99, [wayfair.co.uk](http://wayfair.co.uk)



**Don't touch it, it's hot!** Stoneware dish, £18, [procook.com](http://procook.com)

**Look sharp.** Five-piece knife set and block, £84, [kitchencraft.co.uk](http://kitchencraft.co.uk)



**Convenience foods**

**Pronto!** Arctic Intenso coffee, £1, [groceries.morrisons.com](http://groceries.morrisons.com); Merchant Gourmet Cajun-style lentils and beans, £2, [waitrose.com](http://waitrose.com); Firelli hot sauce, £3.95, and Booja Booja Easter vegan truffles, £9.99, both [amazon.co.uk](http://amazon.co.uk); Berczy sparkling water drink, £2.30, [berczydrinks.com](http://berczydrinks.com); Native sea salt and pepper snack, £1.10, [sainsburys.co.uk](http://sainsburys.co.uk); Zingi Bear ginger drink, £3.50, [zingibear.com](http://zingibear.com)

**Clever cooking**

CHEFS EMPLOY many time-saving tricks and, with a little know-how, you can too. Having a well-stocked pantry, with a variety of canned and jarred products on hand makes life simpler and keeps midweek shopping to a minimum.

Canned tomatoes, beans, pasta and grains, plus frozen vegetables, make it easy to throw together nutritious soups, stir-fries and salads. Freeze herbs and homemade stock in ice-cube trays to be popped out when required. Cooking needn't be a chore!

**Waste-free meals**



**Don't spill the beans!**

**Eco Living Editor Ellen Tout shares sustainable, creative cooking tips.**

*Used coffee grounds are packed with nitrogen and are a brilliant addition to the soil. Dig them into your garden to give plants extra nutrients while reducing waste. Spent grounds can also be added to cookie recipes or coffee cream, or mix them with coconut oil and sugar for a natural body scrub.*

**For waste-free recipes, follow Ellen on Instagram @completely\_vegan**

**Pre-order 'The Complete Book Of Vegan Compleating: An A-Z Of Zero-Waste Eating For The Mindful Vegan' by Ellen Tout (Nourish, £14.56) on Amazon**

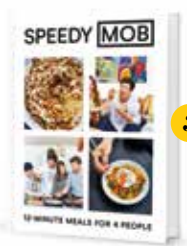
**QUICK & EASY** *Be inspired by these cookbooks for simple, nutritious meals*



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**1 Clodagh's Weeknight Kitchen** by Clodagh McKenna (Kyle Books, £20) **2 Keeping It Simple** by Yasmin Fahr (Hardie Grant, £16.99) **3 Speedy MOB: 12-Minute Meals For 4 People** by Ben Lebus (Pavilion Books, £14.99) **4 The 5-Minute 5-Ingredient Lunchbox** by Alexander Hart (Smith Street Books, £14.99)

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