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Zombie virus movies list

Courtesy Did you survive the zombie apocalypse? We all wonder this question at one point or another, and although it may not become a reality in our world, there is a reason why everyone likes a good and scary zombie flick. Since zombies debuted on the big screen, this fearsome flesh-eating monster of the undead has dominated not only horror movie genres, but also other genres such as drama, comedy (or should we say zomedy?), and even popular rom-coms. Luckily, we've rounded up some of the best zombie movies of all time on our list, from classic Halloween movies to horror thrillers that you can watch if you just want to scare. Whether you want a lot of guts and gore or you'd rather watch Brad Pitt traverse the world to fight the undead, you'll find something to love in this comprehensive list of zombie movies - including movies you can stream now on Netflix and Amazon Prime. And if you watch during the Halloween season, you of course want to set the mood with the spookiest Halloween decorations while wearing your own DIY zombie costume – and after that, watch the scarier monsters with the best vampire movies and werewolf movies! Ads – Continue Reading Below 2 Shaun of the Dead (2004) Meet your new favorite movie genre, zom-rom-com! Edgar Wright's witty horror comedy flick - which follows the titular Shaun (Simon Pegg) during a zombie outbreak in London - combines the best laughter (and touch of romance) along with some brilliant zombie gore. WATCH ON AMAZON 3 28 Days Later (2002) Often credited with reviving the zombie horror genre (and the popularity of fast-moving zombies running in pursuit of its prey), this critically acclaimed post-apocalyptic horror film follows four survivors as they struggle to cope with a highly contagious zombie outbreak. Be sure to mention one of the most iconic celebrity movie cameos of all time. WATCH ON AMAZON 5 Zombieland (2009) Zombieland follows a nerdy student (Jesse Eisenberg) who finds himself on a road trip with three other survivors during a zombie apocalypse. Result? Lots of funny jokes and lots of zombie gore – not to mention one of the most iconic celebrity movie cameos of all time. WATCH ON AMAZON 6 Night of the Living Dead (1968) George Romero's first cult classic film series essentially finds a flick of a modern zombie as we know it (even preserved in the Library of the National Film Registry of Congress because of its historical significance), and tells the chilling story of seven people being attacked from a group of the undead. You'll want to watch the next five movies in this series too! WATCH ON AMAZON 7 Dawn of the Dead (2004) This 2004 remake of George Romero's second film in the Night of the Living Dead series pays homage The 1978 original, but also put itself in a scary spin on the classic story of a group of human survivors who shelter from flesh-eating zombies in on Midwestern shopping mall. WATCH ON AMAZON 8 The Cabin in the Woods (2011) What happens when a group of five students (including Chris Hemsworth!) get into a secluded cabin in the woods... and then become a victim of scary backwood zombies? While it may sound like a clichéd horror movie trope, The Cabin in the Woods offers fresh dishes that are simultaneously funny and scary. WATCH ON AMAZON 10 Warm Bodies (2013) Sometimes you can't resist a good rom-com... especially if the love story is between zombies and humans. Based on the novel of the same name (which in turn was inspired by Shakespeare's Romeo and Juliet), this offbeat film focuses on the unique relationship between a young woman (Teresa Palmer) and a zombie named R (Nicholas Hoult). WATCH ON AMAZON 11 Cargo (2017) For fans of the captivating survival drama, this Netflix film offers a drama that churns along with apocalyptic horror - and stars Martin Freeman as a father who, after recently being infected by a virus that turns people into zombies after 48 hours, takes a trekking mission through rural Australia to take his baby daughter to safety. WATCH ON NETFLIX 12 The Return of the Living Dead (1985) Ever wondered where the concept of brain-eating zombies comes from? The famous '80s film is known for introducing the first brain-eating zombies, offering a touch of original punk to the classic genre as a group of people in Louisville, KY confront the undead. WATCH ON AMAZONRELATED: 50 Movies From the '80s That You Totally Forgot About 13 The Dead Don't Die (2019) Take all your favorite actors and celebrities... then put them in one epic zombie movie. The result is The Dead Don't Die, a witty horror comedy centered on a small-town zombie invasion and featuring a stellar cast including Bill Murray, Adam Driver, Tilda Swinton, Danny Glover and more. WATCH ON AMAZON 14 REC (2007) The zombie genre is usually known for its epic big-budget movies, but this 2007 Spanish horror film - which follows a news crew at the center of a zombie outbreak in an apartment complex - reminds us that there's nothing like a simple-found footage to really scare you from your wits. WATCH ON AMAZONRELATED: The Most Popular Scary Movie of the Year You Were Born 15 The Girl With All The Gifts (2016) This content is created and maintained by third parties, and imported onto this page to help users provide their email address. You may be able to find more information about this and similar content on piano.io Last Updated on December 18, 2020 Weeknights is wild. There are hobby meetings, sporting events, date nights, late night work calls, children's bath time, premiere TV shows (of course), and there are also ... Dinner? Trying to cram in to make recipes, dinner enjoy the food) and clean the kitchen in less than an hour always looks like it will take some kind of divine intervention. Well, let me introduce you to the power pressure cooker, a.k.a. game changer. The Power of Power Cooker makes the impossible possible. You can make a healthy and balanced meal in less than an hour from start to finish. Even decadent dishes such as short boiled ribs or whole foods such as salmon with potatoes and broccoli can be enjoyed from start to finish with a week's wind. Is there anything easier than throwing your whole food in one pot and letting the pot do the job? I can't think of anything. It's as if you're significantly improving your existing kitchen staples, crockpot. Here are some of my favorite power pressure cooker recipes to get dinner on the table under pressure:1. Ramen SoupFor nights when all you need is a big hug, ramen is the perfect dish! High anti-inflammatory ingredients such as fresh ginger, garlic and spinach soup 20 minutes is good for you in every way. This quick ramen is balanced with lean protein from chicken and poached eggs, starch from noodles, and salty broth that makes you crave more! To hit this recipe even more nutritiously, try doubling the carrots and spinach for extra vitamin power.– Check out the recipe here!2. 4 minutes Salmon, Broccoli and PotatoesWhat's better than a very balanced meal in just 4 minutes? I can't think of anything! This amazing fatty fish blends so well with superfood broccoli and potato starch that you won't believe it's done any time soon! Salmon is a great source of Omega-3 fatty acids (aka fish oil) that help the heart, skin, joints, GI channels, and more!– Check out the recipe here!3. Beef GyrosA warm ribbon wrapped around newly made gyros, toppings, and even Tzatziki sauce, oh my! This recipe changes from fridge to plate in less than an hour with only 15 minutes of preparation time! When making Tzatziki sauce, be sure to take plain Greek Yogurt. This yogurt is naturally higher in protein, adding other nutritional benefits to this great dish! You can also opt for whole wheat ribbons to add some extra fiber too!– Check out the recipe here!4. Boiled Shrimp This recipe is perfect for summer beach nights, classic shrimp poached recipes that you don't need to spend all day preparing! This recipe is a finger food that is fun to the maximum! It tastes delicious, satisfying and tastes best when served on a picnic table. To take this recipe to the next level, adjust the proportions of vegetables with protein. By increasing corn and reducing the amount of Andouille sausages, you can reduce total sodium and calories while increasing fiber and vitamins!– Check out the recipe here!5. Mexican Quinoa The perfect one-pot meal with fiber, protein, and lots of flavor! It's a vegetarian and meat lover's dream! Quinoa is the perfect substitute for rice in this classic recipe while praising nuts for making protein-filled dishes. Plus the addition of all those vegetables creates a food that explodes with flavor. Overcome this Mexican quinoa with fresh avocado to round it perfectly.– Check out the recipe here!6. Lo Lo Lo Mein will trample on the greasy, take-out wishes you have without the usual guilt! It is not very often, you can replace a bowl of sinful take-outs with something so delicious and easy to make at home! Make this Lo Mein in less than 15 minutes from start to finish. It was faster than it took for the delivery person to show up at the door!– See recipe here!7. Whole Rotisserie ChickenEveryone knows that the secret to cooking batches is to have whole chicken cooked for use in various ways throughout the week! This recipe makes the most moist rotisserie chicken that can be used as is, for tacos, for soups, and for sandwiches all week! Tip: save the bones and the rest to make amazing chicken stocks to hand! Cooking stocks longer and at lower temperatures will create a delicious bone broth rich in vitamins, minerals and proteins.– Check out the recipe here!8. Chicken soup and lentilsThis is the most convenient soup around! Rich in protein, fiber and B vitamins, this soup will satisfy all your cravings! It also couldn't be easier to eat a rushed work day, all you have to do is cut and let your power pressure cooker do the job! In just 30 minutes, you'll have a warm-up soup that the whole family can enjoy!– Check out the recipe here!9. Vegan Quinoa Burrito BowlsIs anyone out there who doesn't enjoy a good burrito bowl? This vegetable bowl is the perfect one-pot meal that's easy to customize! From vegans to meat lovers, everyone will enjoy this easy, fiber-rich bowl. Add any topping you please to make a burrito bowl that is just as good as the restaurant!– See the recipe here!10. Rice and Beans A classic rice and bean dish is a staple for a variety of reasons. It's full of perfectly touted protein, great texture and balanced seasoning. Now, you can make a balanced meal of this stuffing in less than an hour! No more pre-soaking those nuts! This perfectly spiced balanced meal will make everyone fight for another bowl! – See the recipe here!11. Summer Quinoa SaladYour fresh berries in season made for this quick salad! Bring this nutrient dense salad to the party or serve it as a light summer dinner to have everyone ask for the recipe! Quinoa, fruit, vegetables and legumes create a very balanced dish with all food groups. You can top this salad with cooked chicken breast or leave it as it is to meet everyone's needs!– Check out the recipe here!12. Minestrone Soup Minestrone's quick soup and full vegetables make it perfect for any dinner! It is rich in Vitamin C, antioxidants and Vitamin A making it the perfect dinner for Family! Tip: Use whole wheat noodles to increase the fiber and B vitamins of this delicious dish!– Check out the recipe here!13. Lemon Garlic ChickenCreate your protein and side dishes at the same time as the flavorful chicken that the whole family will love! In less than an hour, you can have a beautiful and balanced plate with vegetables and protein. It's This Lemon garlic chicken will give you protein and excitement to season any plate!– Check out the recipe here!14. Chicken FajitasQuick, an easy and very little dirty dish used to make this fajitas that will rival even your favorite Mexican restaurants! Feel free to top this up with whatever you want but be sure to include fresh avocado for lumps of vitamins and minerals. Tip: If you enjoy sour cream in your fajitas, opt for plain Greek yogurt that is higher in protein, lower in calories, and just as delicious!– Check out the recipe here!15. Coconut Chicken Curry A big bowl of coconut chicken curry over rice is what dreams are made of! This bright, flavorful dish is full of vegetables and protein without drying! What can usually take a few hours, make this colorful dish in just 30 minutes with your power pressure cooker!– Check out the recipe here!16. Cashew Chicken!This classic take-out can be on your plate in just 20 minutes but you can pretend you took hours to make it when everyone asked for a recipe! You can double the green peppers to increase the vegetables without sacrificing any flavor. Serve this classic brown rice for added fiber and minerals.– Check out the recipe here!17. MeatloafMeatloaf has been a staple menu since sliced bread but never did it only take 20 minutes to make! This recipe includes meatloaf and sides to create a one-pot dream. Perfect to serve after a long working day, this dish is an entertaining staple. And don't be fooled by the short cooking time, this meatloaf is the best of both worlds - it's juicy and quick to make!– Check out the recipe here! Apart from its obvious roots in the crockpot concept, power pressure cooker foods are perfect for being much healthier. Without the need for fatty sauces to create flavor and prevent dryness, power pressure cookers use the heat generated by water to cook food. This leads to more flavors without dryness and leaner food overall. Power pressure cookers are the answer for anyone struggling for a healthy and balanced meal with a crazy Sunday night schedule. It can really do it all. You won't be disappointed and you'll feel great after enjoying a healthy and balanced meal while easily juggling all the activities you enjoy! Featured photo credit: Unsplash via unsplash.com unsplash.com

