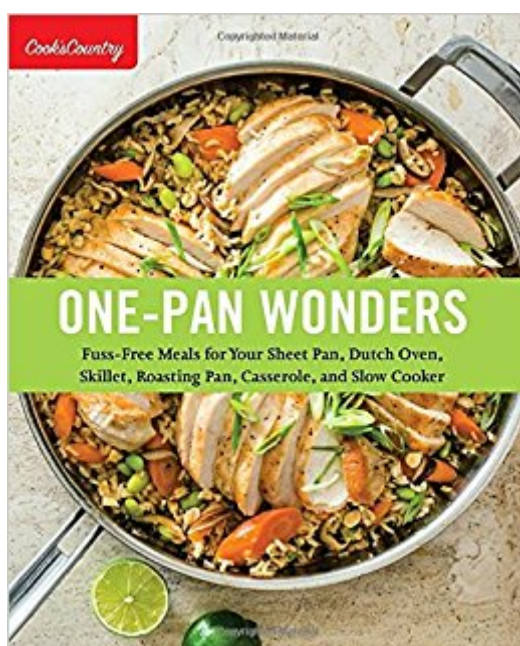


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One-Pan Wonders: Fuss-Free Meals For Your Sheet Pan, Dutch Oven, Skillet, Roasting Pan, Casserole, And Slow Cooker



Synopsis

In One-Pan Wonders, you will discover over 130 meticulously tested recipes that deliver fresh, fuss-free meals from a single vessel. These recipes have been tailored to highlight each vessel's strengths, from imparting a deep, flavorful sear on chicken breasts to roasting a turkey breast above bread stuffing to turning out supremely tender slow-cooked beef. And each recipe is engineered to ensure every component of the meals turns out perfectly cooked and ready to eat at the same time. The result? An authoritative resource for preparing simple yet satisfying meals seven days a week.

When you think about cooking dinner, multiple pots and pans and a lot of multitasking (and cleanup) are probably quick to come to mind. Even a simple meal of chicken and a vegetable can require use of one pan for the chicken and another for the side dish. With this in mind, we set out to streamline dinner with a fresh, modern collection of recipes make the most of your Dutch oven, sheet pan, skillet, roasting pan, casserole dish, and slow cooker to deliver dinner using just one pot (no cheating!) and a minimum of hands-on time. These recipes simplify meal prep, but that doesn't mean we've sacrificed flavor. From Skillet Spanikopita to Sheet Pan Beef Fajitas to Indian-Style Vegetable Curry, we narrowed our ingredient lists to focus on delivering bold, fresh taste in every dish. Each recipe was tested (and re-tested) with the home cook in mind, and only the most flavorful meals made it onto these pages.

Book Information

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Customer Reviews

America's Test Kitchen is well-known for its top-rated television shows with more than 4 million weekly public television viewers, bestselling cookbooks, magazines, websites, and cooking school. The highly reputable and recognizable brands of America's Test Kitchen, Cook Illustrated, and Cook Country are the work of over 60 passionate chefs based in Boston, Massachusetts, who put ingredients, cookware, equipment, and recipes through objective, rigorous testing to identify the very best. Discover, learn, and expand your cooking repertoire with Julia Collin Davison, Bridget Lancaster, Jack Bishop, Dan Souza, Lisa McManus, Tucker Shaw, Bryan Roof, and our fabulous team of test cooks!

I love this cookbook. It's what I'm all about. Flavorful, easy meals, without a ton of ingredients. My only issue has been the skillet meals with rice. The book uses a lot of liquid, leading to mushy rice. I have found that ignoring them and following the sacred rice ration 1:2 rice to liquid solves that problem.

Love it! Got it as a Christmas present and have been cooking from it for 3 weeks. My style of cooking! Nice to have one cookbook with a bunch of different types of meals and recipes that are quite easy to make in one pan. Good for a regular home cook who has the 5 pan types they use - sheet pan, Dutch oven, roasting pan, 12 in skillet, and casserole dish. So far, only had some trouble with a noodle recipe being too watery once but that was because I didn't follow the instructions totally. When it comes to liquids and cooking things like rice and noodles you do need to follow the measurements and directions pretty close. That being said I've tweaked spices and sauces (pesto

sauce for red sauce on top of chicken; dill mustard for lemon and thyme on top of fish), and that turned out fine. To counter points in some other reviews, yes some recipes require you to microwave ingredients before adding them into the "one pan" but they do mention this in the introduction to the book, so that shouldn't come as a surprise. Also if you've ever used any Americas Test Kitchen/Cooks Country books, this is a common enough technique they recommend, and I have found has made my life easier as a cook! In terms of new recipes, this book doesn't claim to be all new recipes, just ones that can all be cooked in "one pan" of some sort, so you may see overlap from other books from ATK/CC. Finally, each recipe comes with a paragraph talking about the process for coming up with the recipe and sometimes tips and tricks, followed by an ingredient list, followed by step by step instructions. So I've found it easy to follow and appreciate the extra paragraph about the process. There are photos of the finished product too. So for me, fun to compare! See my photos.

This is a good choice for me. Looking forward to putting the cookbook to use. Gail Frances

Arrived on time, as advertised.

as expected

Every recipe I tried in the cookbook is delicious with simple easy to follow directions. I liked it so much I bought another for our daughter, she loves it also.

Good!

Love this cook book. Delicious recipes, easy to make with little clean up.

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