

ONE-PAN WONDERS

**Fuss-Free Meals for
Your Sheet Pan, Dutch Oven,
Skillet, Roasting Pan,
Casserole, and Slow Cooker**

ONE - PAN WONDERS

- 000 The Skillet
- 000 The Sheet Pan
- 000 The Dutch Oven
- 000 The Casserole Dish
- 000 The Roasting Pan
- 000 The Slow Cooker



Pesto Chicken with Fennel and
Couscous (Slow Cooker)

THE SKILLET

- 000 Unstuffed Shells with Butternut Squash and Leeks
- 000 Spanakopita
- 000 Baked Shrimp and Orzo with Feta and Tomatoes
- 000 Turkey Meatballs with Lemony Rice
- 000 Lemony Chicken with Spinach and Potatoes ●
- 000 Pan-Seared Salmon with Lentils and Chard
- 000 Parmesan Chicken with Warm Arugula, Radicchio, and Fennel Salad
- 000 Braised Halibut with Leeks and Mustard Sauce ●
- 000 Braised Halibut with Carrots and Coriander
- 000 Braised Halibut with Fennel and Tarragon
- 000 Curried Vegetable Couscous and Chicken with Lime-Yogurt Sauce ●
- 000 Brown Rice and Beans with Corn and Cherry Tomato Salsa
- 000 Tex-Mex Chicken and Rice ●
- 000 Pork Chops with Chile Rice and Peanuts
- 000 Barbecued Pork Chops with Succotash Salad
- 000 Sweet Potato Hash
- 000 Sweet Potato Red Flannel Hash
- 000 Flank Steak Tacos with Charred Corn Salsa ●
- 000 Chipotle Beef Chili Bowls with Lime-Cilantro Crema
- 000 Pork Tamale Pie
- 000 Sausage Lasagna
- 000 Modern Beef Pot Pie
- 000 Chicken Pot Pie
- 000 Classic Chicken and Rice with Carrots and Peas
- 000 Chicken Sausage with Braised Red Cabbage and Potatoes
- 000 Roasted Chicken and Stuffing
- 000 New York Strip Steaks with Crispy Potatoes and Parsley Sauce ●
- 000 Teriyaki Stir-Fried Beef with Green Beans and Shiitakes ●
- 000 Korean Beef and Kimchi Stir-Fry ●
- 000 Sesame Pork Cutlets with Wilted Napa Cabbage Salad ●
- 000 Cashew Pork with Snow Peas, Carrots, and Ginger ●
- 000 Lime-Ginger Chicken and Rice with Edamame, Carrots, and Shiitake
- 000 Sweet and Sour Salmon with Bok Choy ●
- 000 Thai Curry Rice With Cod ●
- 000 Pasta Frittata with Sausage and Hot Peppers
- 000 Shakshuka
- 000 Fideos with Chickpeas, Fennel, and Kale
- 000 Garlic Aioli
- 000 Paella

● FAST (45 minutes or less start to finish)



Sausage Lasagna

The Skillet Your Kitchen Workhorse

The skillet is the most versatile tool in your arsenal. Performing well on the stovetop and in the oven, this vessel is as capable of delivering a deep sear on steaks as it is of poaching eggs or braising delicate fish in a flavorful sauce. Here's how we put our skillet to work in preparing one-pan meals:

From Stovetop to Oven

Serving up a protein, starch, and vegetable often means a tradeoff: Either prepare each element separately (thereby using at least three pans) or putting everything together and hoping at least one component develops good flavor. Not so with skillet suppers. Because this vessel can deliver a deep sear on the stovetop and move seamlessly into the even, steady heat of the oven, browning is just the beginning of what your skillet can bring to the table.

Simmer Directly in the Sauce

Think skillet cooking rules out pasta? Thing again. The relatively low sides of a skillet forced us to think creatively when it came to dishes that typically cook in abundant liquid. During testing, we experimented with different amounts of cooking liquids, tracking how much was needed to turn out tender grains of rice or perfectly al dente pasta. And we didn't just use water: Chicken broth, the juices in canned tomatoes, and heavy cream all served double duty, often serving as both cooking liquids and key ingredients in the accompanying sauces.

Cook Foods in Stages

A crowded pan causes food to steam rather than brown, so when a good sear was important, we discovered it was critical to cook ingredients in stages. This process is key to building (and preserving) flavor and cooking ingredients to their ideal state. Whether it was to brown chicken breasts before cooking them through in steamy rice (thereby banning bland chicken), browning beef for stir-fry before sautéing the vegetables (and keeping some crunch in the finished dish), or turning the juices into a pan sauce, this technique served us well.

Create Layers of Flavor

More often than not, confining your cooking to a skillet means every item both contributes and takes on the flavors of its fellow ingredients. Rather than let this muddy the waters, we decided to make this work to our benefit, selecting seasonings and ingredients that would serve the whole dish. This technique not only helped us streamline these recipes, but they also elevated their flavors, making it possible for roast chicken to lend some meaty depth to its dressing or mussels to give our paella its authentic briny undertones.

Selecting your skillet

Nonstick Skillet

The Smooth Operator

Slick and inexpensive, nonstick skillets are a must-have for one-pan cooking. They're perfect for stir-frying, cooking delicate foods like fish and eggs, preparing pasta and rice dishes, and turning out pork or poultry dishes not requiring a pan sauce. Because the nonstick coating will wear off or scratch no matter how careful you are, we hesitate to spend more than \$50 on one. Look for a model with a metal utensil-safe surface and an oven-safe handle. Our favorite: OXO Good Grips Non-Stick 12" Open Frypan.

Traditional Skillet

The Classic

A well-made traditional skillet should last a lifetime if you treat it right. The low, flaring sides encourage quick evaporation, while the broiler-safe traditional surface promotes excellent browning because food adheres slightly, creating caramelized bits (called fond) that are the foundation for great flavor. A 12-inch skillet can fit eight chicken pieces without crowding and

hold ample vegetables, grains, and meat for a satisfying one-pan meal. We prefer fully "clad" models with layers of aluminum and stainless steel. Our favorite: All-Clad 12-Inch Stainless Fry Pan.

BONUS BUYS

Carbon-Steel Skillet The MVP

Possessing all of the best qualities of traditional, nonstick, and even cast-iron skillets in a single vessel, this restaurant kitchen mainstay is worth the hype—if you're

willing to put in a little work. This skillet requires seasoning and careful upkeep, but well-maintained carbon steel will be as slippery as your favorite nonstick skillet while delivering a deep, even sear to rival a traditional pan. Our favorite: Matfer Bourgeat Black Steel Round Frying Pan, 11 7/8".

Sauté Pan

The Fan Favorite

Great for shallow braising and frying, wilting heaps of greens, or cooking food right

in its sauce, this high-sided pan has its virtues but is hardly essential equipment. Despite the name, these pans aren't great at sautéing, but they can deliver deep browning. Look for model with balanced weight and a tight-fitting lid. Our favorite: All-Clad Stainless 3-Quart Tri-Ply Sauté Pan.

COVER IT UP

Many skillets are sold without lids, but many recipes call for some time covered up. While we don't have a favorite, we suggest you seek out an oven-safe model with heat-resistant handles.





Steak with Sweet Potatoes
and Scallions (Sheet Pan)

Chickpea Tagine
(Slow Cooker)

MODERN BEEF POT PIE

SERVES 4 TO 6 TOTAL TIME: 2 HOURS

WHY THIS RECIPE WORKS Beef pot pie is as comforting a meal as there is, but most of the time the thought of making a pie crust stops us in our tracks. To satisfy our craving for crust—but with less fuss—we pondered easy yet delicious alternatives. We considered topping the beef filling with bread crumbs, but ultimately landed on slices of crusty bread drizzled with oil, salt, pepper, and a little Parmesan cheese. The underside of the bread absorbed some of the pot pie's juices, while the cheesy top browned and crisped under the broiler. We loved the contrast of the crunchy topping with the juicy filling, but as the bread absorbed some of the sauce it turned the filling dry. Increasing the amount of beef broth was an easy fix. As for the filling, chuck-eye roast is a great option for a tender, beefy pot pie, as it features great marbling at a low price. This cut lent wonderful flavor and richness to the sauce. Parsley and peas added a little freshness and color to our easy and delicious beef pot pie. You will need a 12-inch broiler-safe skillet with a tight-fitting lid for this recipe.

- 2 pounds boneless beef chuck-eye roast, pulled apart at seams, trimmed, and cut into $\frac{3}{4}$ -inch pieces
 - Salt and pepper
 - 3 tablespoons vegetable oil
 - 4 carrots, peeled and cut into $\frac{1}{2}$ -inch pieces
 - 8 ounces cremini mushrooms, trimmed and quartered
 - 1 onion, chopped fine
 - 2 tablespoons tomato paste
 - 4 garlic cloves, minced
 - 3 tablespoons all-purpose flour
 - $\frac{1}{2}$ cup red wine
 - $2\frac{1}{2}$ cups beef broth
 - 1 cup frozen peas
 - 1 (18-inch) baguette, sliced $\frac{1}{2}$ inch thick, ends discarded
 - 1 ounce Parmesan cheese, grated ($\frac{1}{2}$ cup)
 - 2 tablespoons minced fresh parsley
- 1 Adjust oven rack to middle position and heat oven to 400 degrees. Pat beef dry with paper towels and season with salt and pepper. Heat 1 tablespoon oil in 12-inch broiler-safe skillet over medium-high heat until just smoking. Add beef and cook until well browned on all sides, 7 to 10 minutes; transfer to bowl.
 - 2 Add carrots, mushrooms, and onion to fat left in skillet and cook over medium heat until softened and lightly browned, 5 to 7 minutes. Stir in tomato paste and garlic and cook until fragrant, about 30 seconds. Stir in flour and cook for 1 minute.
 - 3 Stir in wine and cook until almost completely evaporated, about 2 minutes. Slowly stir in broth, scraping up any browned bits and smoothing out any lumps. Bring to simmer, then stir in browned beef and any accumulated juices. Cover, transfer skillet to oven, and cook until beef is tender, about 1 hour, stirring once halfway through cooking. (Filling can be refrigerated for up to 1 day; return to simmer and add broth to loosen sauce if necessary.)
 - 4 Remove skillet from oven (skillet handle will be hot). Adjust oven rack 8 inches from broiler element and heat broiler. Stir peas into beef mixture and season with salt and pepper to taste.
 - 5 Brush bread with remaining 2 tablespoons oil, season with salt and pepper, and shingle around edge of skillet, leaving center open. Sprinkle Parmesan over bread. Broil until cheese is melted and bread is browned, about 2 minutes. Remove skillet from oven (skillet handle will be hot). Let cool for 5 minutes, then sprinkle with parsley and serve.





BAKED ZITI WITH SPINACH AND SAUSAGE

SERVES 4 TO 6 TOTAL TIME: 1 HOUR 15 MINUTES

WHY THIS RECIPE WORKS A big pot of baked ziti in a vibrant sauce with pockets of mozzarella and ricotta is undoubtedly appealing, but getting all of those components to hit their mark by dinnertime can be a great feat. Streamlining this multi-pot affair into just one Dutch oven was the first step toward simplification, and starting with an quick-to-make sauce. For sauce with a strong meaty identity, we browned sweet Italian sausage and used the rendered fat to quickly bloom garlic. Canned tomato sauce made for a convenient starting place, and canned diced tomatoes offered instant brightness. Dried oregano and red pepper flakes offered complexity and heat, while just ½ teaspoon of sugar tempered the tomatoes’ acidity. Fresh basil added a lively note that would stand out even as the sauce thickened and simmered on the stovetop. We cooked the pasta directly in our sauce after adding a little water to ensure there was enough liquid to adequately cook the ziti. Cooking until the pasta was only just about to soften banned overcooked tubes from the final dish. No baked ziti is complete without plenty of oozy, gooey cheese, so before moving the pot to the oven we stirred in shredded Parmesan and cubed mozzarella. We topped it off with dollops of ricotta and more mozzarella and Parmesan, letting this rich, cheesy blend melt and brown in the oven. To make this a true one pot meal, we also stirred in some baby spinach with the cheese. Part-skim ricotta and part-skim mozzarella cheese can be substituted here if desired. Do not use preshredded cheese as it does not melt well.

- 8 ounces sweet Italian sausage, casings removed
- 3 garlic cloves, minced
- 1 (28-ounce) can tomato sauce
- 1 (14.5-ounce) can diced tomatoes
- 1½ teaspoons minced fresh oregano or ½ teaspoon dried
- ¾ teaspoon salt
- ½ teaspoon sugar
- ⅛ teaspoon red pepper flakes
- 2 cups water
- 12 ounces (3¾ cups) ziti
- 6 tablespoons chopped fresh basil
- 7 ounces (7 cups) baby spinach, chopped coarse
- 6 lounces whole-milk mozzarella cheese, cut into ¼-inch pieces (1½ cups)
- 2 ounces Parmesan cheese, grated (1 cup)
- 8 ounces (1 cup) whole-milk ricotta cheese

sauce, diced tomatoes and their juice, oregano, salt, sugar, and pepper flakes and bring mixture to boil. Reduce heat to medium-low and simmer until thickened, about 10 minutes.

2 Stir in water, pasta, and ¼ cup basil, increase heat to high, and bring to boil. Reduce heat to medium and simmer vigorously, stirring often, until pasta is still very firm but just starting to soften, 6 to 8 minutes. Meanwhile, adjust oven rack 8 inches from broiler element and heat broiler.

3 Remove pot from heat and stir in spinach, ¾ cup mozzarella, and ½ cup Parmesan. Dollop surface of pasta evenly with spoonfuls of ricotta. Top with remaining ¾ cup mozzarella and ½ cup Parmesan.

1 Cook sausage in Dutch oven over medium-high heat, breaking meat into ½-inch size pieces, until lightly browned, about 5 minutes. Stir in garlic and cook until fragrant, about 30 seconds. Stir in tomato

4 Broil ziti until cheese is bubbling and beginning to brown, 5 to 7 minutes. Transfer pot to wire rack and let cool for 10 minutes. Sprinkle with remaining 2 tablespoons basil and serve.

SPANAKOPITA

SERVES 4 TOTAL TIME: 1 HOUR 25 MINUTES

WHY THIS RECIPE WORKS Spanakopita is a Greek spinach-and-cheese pie famous for its crisp phyllo shell. This filling, flavor-packed meal had a lot of one-pan promise, but simplifying the crust proved tricky. The traditional method of individually buttering or oiling and stacking sheets of phyllo dough creates super-flaky, crisp layers. Effective, sure, but too labor-intensive. Instead, we tried cutting phyllo into strips and tossing them in butter. While the butter didn't coat the strips evenly, resulting in patches of dusty or soggy phyllo, the coated parts baked up supercrisp, creating a craggy, uneven surface. Building off of that, we sprayed sheets of phyllo thoroughly with olive oil spray, crumpled each into a ball, and placed them on the filling. This created plenty of surface area without tedious layering, plus it didn't matter if a sheet tore. As for the filling, we used our skillet to drive off any remaining moisture from the thawed spinach so our crust wouldn't steam in the oven. A mix of feta and ricotta cheese added briny flavor and rich, creamy texture, while scallions, mint, and dill delivered an herbal backbone. Phyllo dough is also available in larger 14 by 18-inch sheets; if using, cut them in half to make 14 by 9-inch sheets. Don't thaw the phyllo in the microwave; let it sit in the refrigerator overnight or on the counter for 4 to 5 hours.

- 1 tablespoon unsalted butter
- 20 ounces frozen chopped spinach, thawed and squeezed dry
- ¼ teaspoon salt
- ¼ teaspoon pepper
- 3 garlic cloves, minced
- ⅛ teaspoon ground nutmeg
- ⅛ teaspoon cayenne pepper
- 8 ounces feta cheese, crumbled (2 cups)
- 6 ounces (¾ cup) whole-milk ricotta cheese
- 4 scallions, sliced thin
- 2 large eggs, lightly beaten
- ¼ cup minced fresh mint
- 2 tablespoons minced fresh dill
- 20 (14 by 9-inch) phyllo sheets, thawed
- Olive oil spray

1 Adjust oven rack to lower-middle position and heat oven to 375 degrees. Melt butter in 10-inch nonstick skillet over medium heat. Add spinach, salt, and pepper and cook until mixture is dry, about 4 minutes. Stir in garlic, nutmeg, and cayenne and cook until fragrant, about 30 seconds. Transfer mixture to large bowl and let cool slightly, about 5 minutes.

- 2 Stir feta, ricotta, scallions, eggs, mint, and dill into cooled spinach mixture until well combined. Spread mixture evenly into now-empty skillet.
- 3 Working with 1 sheet phyllo at a time, lay flat on clean counter and spray liberally with olive oil spray. Crumple oiled phyllo into 2-inch ball and place on top of spinach mixture in skillet.
- 4 Bake until phyllo is golden brown and crisp, about 25 minutes, rotating skillet halfway through baking. Remove skillet from oven (skillet handle will be hot). Let cool for 10 minutes before serving.

TOPPING SPANAKOPITA WITH PHYLLO DOUGH



- 1 Using your hands, gently crumple oiled sheet of phyllo into 2-inch ball.
- 2 Place crumpled phyllo ball on top of spinach mixture.





LEMON-HERB COD FILLETS WITH CRISPY GARLIC POTATOES

SERVES 4 TOTAL TIME: 1 HOUR 10 MINUTES

WHY THIS RECIPE WORKS Easy but elegant, this unconventional take on classic roasted cod and potatoes ensures moist, flakey fish and browned, flavorful potatoes. Seeking to avoid overcooking the fish, we used our russet potatoes as a bed to shield them from the direct heat of the pan. Rather than just pile them onto the pan, we thinly sliced the potatoes. Then we tossed them with melted butter, garlic, and thyme for plenty of flavor; and shingled them in four individual portions for an attractive presentation. After shaping our potato rectangles, we roasted them for 30 minutes, which gave the spuds a crisp, browned exterior and banned excess moisture. We then laid a cod fillet on top of each. To highlight the fish's clean flavor and keep things easy, we topped each fillet with a small pat of butter, a sprig of fresh thyme, and a couple thin slices of lemon (which would add to the appealing look of the dish). We slid our pan back into the oven, where the dry heat melted the butter, basting the fish and drawing the herbal and citrus flavors through the fillets and down over the potatoes. After another 15 minutes, this simple yet striking dish was ready to serve. You can substitute skinless haddock or halibut for the cod.

- 1½ pounds russet potatoes, unpeeled, sliced into ¼-inch-thick rounds
- 2 tablespoons unsalted butter, melted, plus 3 tablespoons cut into ¼-inch pieces
- 3 garlic cloves, minced
- 4 sprigs fresh thyme, plus 1 teaspoon minced
- Salt and pepper
- 4 (6- to 8-ounce) skinless cod fillets, 1 to 1½ inches thick
- 1 lemon, thinly sliced

- 1 Adjust oven rack to lower-middle position and heat oven to 425 degrees. Toss potatoes with melted butter, garlic, minced thyme, ½ teaspoon salt, and ¼ teaspoon pepper in bowl. Shingle potatoes into four 6 by 4-inch rectangular piles on rimmed baking sheet.
- 2 Roast until spotty brown and just tender, 30 to 35 minutes, rotating sheet halfway through roasting.

- 3 Pat cod dry with paper towels and season with salt and pepper. Lay 1 cod fillet, skinned side down, on top of each potato pile and top with butter pieces, thyme sprigs, and lemon slices. Bake until cod flakes apart when gently prodded with paring knife and registers 140 degrees, about 15 minutes.
- 4 Remove sheet from oven. Slide spatula underneath potatoes and cod and gently transfer to individual plates. Serve.

ARRANGING POTATOES



Shingle potato slices in 3 tight rows, measuring roughly 4 by 6 inches. Gently push rows together so that potatoes are tidy and cohesive.

6 WAYS TO ONE-PAN GREATNESS

Dutch Oven



Skillet



Roasting Pan



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FOR PUBLICITY INFORMATION
Susan Hershberg • 617-232-1000
Susan.Hershberg
@AmericasTestKitchen.com

FOR SALES INFORMATION
Derek Meehan • 617-232-1000
Derek.Meehan
@AmericasTestKitchen.com

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17 Station Street
Brookline, MA 02445

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Slow Cooker



Casserole Dish



Sheet Pan

