



America's Test Kitchen Announces Roster of Pioneering Culinary Talent in Inaugural Two-Year Residency Program

New Initiative Welcomes Five Renowned Culinary Creators to Collaborate and Experiment with ATK to Develop Recipes for ATK's Audience

Boston, MA (March 6, 2025) — [America's Test Kitchen](#) (ATK), a seminal brand in culinary media, today unveiled a first-of-its-kind initiative: a two-year residency program to bring together some of the most celebrated voices in the culinary world. This inaugural program welcomes five renowned visiting cookbook authors, editors, and recipe developers to ATK's state-of-the-art headquarters in Boston's vibrant Seaport District, bringing their voices to ATK audiences across platforms.

The first group of residents includes [Aran Goyoaga](#), [Vallery Lomas](#), [Ben Mims](#), [Nik Sharma](#), and [Maggie Zhu](#)—influential culinary leaders recognized for their unique approaches to cooking, storytelling, and engaging audiences worldwide. These talented creators will collaborate with ATK's experts to develop exclusive recipes, produce multimedia content across ATK platforms, and make appearances on America's Test Kitchen shows and recently launched [ATK Classes](#), all while connecting with ATK's enthusiastic community of home cooks.

"We launched the ATK Residency program to create an environment where culinary creativity thrives," says Dan Souza, chief content officer at America's Test Kitchen. "We're ready to pair ATK's expertise in recipe development, culinary science, product testing, and multichannel content production with the fresh ideas and perspectives of these remarkable residents, exploring new territory in recipe development and culinary storytelling together."

"I've long dreamed of immersing myself in an environment that would empower me to meaningfully bridge the worlds of science and cooking and the moment I stepped into America's Test Kitchen, I knew I had found that place," says Sharma, an award-winning cookbook author and resident in the inaugural ATK residency cohort. "Surrounded by an extraordinary team that provided the resources and expertise to fuel my creativity and championed my vision, I felt both inspired and supported. This opportunity is a dream realized, and I'm beyond grateful to join this esteemed group of peers in pushing the boundaries of our profession."

Modeled after artist residencies, this program fosters collaboration, growth, and innovation. Residents will have the opportunity to refine their craft in recipe development, explore cutting-edge techniques, and contribute to ATK's venerated legacy of culinary excellence. In turn, ATK

will feature hundreds of new recipes informed by the residents' diverse backgrounds and unique culinary philosophies.

"The true power of this initiative lies in the exchange of knowledge and inspiration," Souza continued. "As these five extraordinary talents come together under one roof to work shoulder to shoulder with our team, we anticipate not only personal growth for the residents but also inspiring, instructive new content that will energize home cooks and the culinary community at large."

About ATK's Residents Inaugural Class

Aran Goyoaga: Aran is an award-winning cookbook author, culinary educator, food stylist, and photographer based in Seattle. Aran specializes in gluten-free baking and cooking, elevating both to artistic heights. Her two most recent books—*Cannelle et Vanille* (2019) and *Cannelle et Vanille Bakes Simple* (2021)—are gorgeous and replete with grounded, satisfying recipes.

Vallery Lomas: Vallery is the winner of *The Great American Baking Show*, a cookbook author, and a frequent guest of *The Today Show*, *The Drew Barrymore Show*, and more. Vallery is a Louisiana native living in New York City. Her cookbook *Life Is What You Bake It* (2021) was lauded by *The Boston Globe* and *The Washington Post* and her work has regularly appeared in *The New York Times* and *The Wall Street Journal*.

Ben Mims: Ben is a venerated food writer, award-winning cookbook author, and editor. Ben studied at the French Culinary Institute and then worked meaty jobs at the industry's best publications, including *Saveur*, *Food & Wine*, *Lucky Peach*, and the *LA Times*. His cookbooks include *Coconut* (2017), *Sweet & Southern: Classic Desserts with a Twist* (2018), *Air Fry Every Day* (2018), and his recently released *Crumbs: Cookies and Sweets from Around the World* (2024). Ben is based in LA.

Nik Sharma: Nik is a best-selling and award-winning cookbook author, photographer, columnist, and former molecular biologist. He grew up in Bombay and now lives in LA. Nik's beautifully photographed cookbooks include *Season: Big Flavors, Beautiful Food* (2018), *The Flavor Equation* (2020), and *Veg-Table* (2023). His blog and *San Francisco Chronicle* column have been consistently recognized by the IACP.

Maggie Zhu: Maggie is an award-winning blogger, culinary educator, and cookbook author. Maggie grew up in Beijing and now lives in New York City, where she runs her website [Omnivore's Cookbook](#), which she launched in 2013. It has grown into a go-to resource for anyone interested in making accessible, flavorful, and inspired Chinese recipes. Maggie's cookbooks include *The Chinese Stir Fry Sauce Cookbook* and *Chinese Homestyle* (2022), the latter of which highlights traditional vegan Chinese recipes.

America's Test Kitchen invites food lovers and culinary enthusiasts to follow along as this groundbreaking residency unfolds, with exclusive recipes, behind-the-scenes content, and

appearances from the residents slated for release throughout the year. Together, ATK and these remarkable individuals aim to reimagine the possibilities of cooking, bringing inspiration to kitchens everywhere.

About America's Test Kitchen

The mission of America's Test Kitchen (ATK) is to empower and inspire confidence, community, and creativity in the kitchen. Founded in 1992, the company is the leading multimedia cooking resource serving millions of fans with TV shows (*America's Test Kitchen*, *Cook's Country*, and *America's Test Kitchen: The Next Generation*), magazines (*Cook's Illustrated* and *Cook's Country*), cookbooks, a podcast (*Proof*), FAST channels, short-form video series, and the ATK Essential Membership for digital content. Located in a state-of-the-art, 15,000-square-foot test kitchen in Boston's Seaport District, ATK has earned the trust of home cooks and culinary experts alike thanks to its one-of-a-kind processes and best-in-class techniques. Fifty full-time (admittedly very meticulous) test cooks, editors, and product testers spend their days tweaking every variable to find the very best recipes, equipment, ingredients, and techniques. Learn more at AmericasTestKitchen.com.