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

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In One-Pan Wonders, you will discover over 130 meticulously tested recipes that deliver fresh, fuss-free meals from a single vessel. These recipes 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.

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's Illustrated, and Cook's 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!

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