

Cooking for your family or a crowd just got a lot easier with the innovative approach to one-step cooking on a sheet pan. From appetizers, breakfasts, full meals, vegetables, and desserts, the recipes in *101 Things To Do With a Sheet Pan* will help you serve up easy, delicious meals without all the fuss and dirty dishes.

Italian Chicken with Lemony Asparagus and Garlicky Quick Bread
Mesquite-Flavored Pork Chop Supper
Taco Salad Fixin's and Spicy Fries



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101 THINGS TO DO WITH A SHEET PAN

BAIRO



101 Things[®] To Do With a Sheet Pan

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TURKEY MEATLOAVES & POMEGRANATE GLAZE WITH ROASTED RED GRAPES

The sweet and savory combination makes this meal completely satisfying. You won't even crave dessert! Herbed Rice (page xx) and Crispy Butternut Nests (page xx) make good sides.

Turkey Meatloaves

Makes 4 servings

OVEN TEMPERATURE: 350

COOK TIME: MEATLOAVES 35 MIN

ON THE STOVETOP: POMEGRANATE GLAZE 25-30 MIN

- 1 pound 93% lean ground turkey
- 1 cup fine breadcrumbs processed from Stove Top stuffing mix, chicken flavor
- 1 large egg
- 1/2 small onion, chopped
- 1/4 cup chopped bell pepper
- 2 teaspoons Worcestershire sauce
- salt and pepper, to taste
- 1 recipe Pomegranate Glaze

Preheat oven to 350 degrees. Prepare half of a sheet pan with nonstick cooking spray.

Place all ingredients in a bowl and mix until well-combined. Divide meatloaf mixture into 4 portions and shape individual meatloaves on

the greased portion of sheet pan. Bake until a golden crust forms on the loaves, about 35 minutes total. Remove from oven, transfer to individual plates, and spoon Pomegranate Glaze over each meatloaf.

Pomegranate Glaze

- 1 cup pomegranate juice
- 1/3 cup sugar

Bring ingredients to a simmer in a small saucepan, stirring to dissolve sugar. Simmer to thicken for 25-30 minutes, stirring occasionally. (Caution: As it thickens, the glaze will spatter, so using a screen cover on the pan will offer protection and keep cleanup to a minimum.)

Balsamic-Roasted Red Grapes

- 1 1/2 cups red grapes, rinsed
- 2 teaspoons balsamic dressing, optional

Place grapes in a pie tin. Drizzle balsamic dressing, if using, over grapes and toss to coat. Set pie tin on sheet pan and cook for 20-25 minutes while meatloaves finish cooking.

HERBED CAULIFLOWER FLORETS

Cauliflower is having its day, and this simple roasting makes a vegetable that is delicious eaten warm or cold or used in recipes. Don't be surprised if you find yourself snacking on the leftovers.

OVEN TEMP: 400

COOK TIME 20 MINUTES

MAKES 6-8 SERVINGS

- 1 large head cauliflower, leaves and core removed
- 3 tablespoons extra virgin olive oil, optional
- 1 tablespoon French Herb Blend or herb seasoning of your choice
- salt and pepper, to taste

Preheat oven to 400 degrees. Prepare a sheet pan with nonstick spray oil.

Break the cauliflower into florets, cutting the largest ones into 2 or 3 pieces. Place on sheet pan in a single layer. Drizzle oil lightly over florets, if using, and sprinkle evenly with herb blend and salt and pepper. Bake without turning, until cauliflower begins to caramelize on the bottom, about 20 minutes. If the tip of sharp knife will easily pierce through a large piece of cauliflower, it is done. Do not overcook.

French Herb Blend

- 1 teaspoon basil leaves
- 1 teaspoon tarragon leaves
- 1 teaspoon dried chives
- 1 teaspoon dill weed

Place all ingredients in a cup and mix together, crushing leaves with your fingers as you blend them. One recipe is enough to enhance a large cauliflower.

SALTED-CARAMEL PEANUT BUTTER BAR COOKIES

All the deliciousness and texture of peanut butter cookies but with a sweet and crunchy twist.

OVEN TEMP: 375

COOK TIME: 20 MINUTES

MAKES 60 BITE-SIZE SQUARES

- 1/2 cup granulated sugar
- 1/2 cup packed brown sugar
- 1/2 cup shortening
- 1/2 cup margarine
- 3/4 cup creamy peanut butter
- 2 eggs
- 2 cups flour, divided
- 1 teaspoon baking soda
- 3/4 teaspoon baking powder
- 1/4 teaspoon salt
- 3/4 cup salted caramel chips
- 1/2 cup coarsely chopped dry roasted peanuts

Preheat oven to 375 degrees. Spray a quarter-size sheet pan lightly with nonstick cooking spray and line with a piece of parchment paper, long enough for the ends to hang over; press to fit inside of pan.

In a bowl, cream together the sugars, shortening, and margarine using an electric mixer; beat for 1 extra minute. Add the peanut butter and eggs and mix well. Add the flour, baking soda, baking powder, and salt. Mix thoroughly into wet batter, starting on low speed. Mix in caramel chips and nuts. Batter will be fairly stiff. Spread the batter evenly over sheet pan to the edges. Bake until the top browns lightly and evenly, 18-20 minutes. Test with a toothpick. Remove and let cool for 10 minutes. Slide whole cookie onto a solid work surface. Let cool to warm before cutting into small squares, and then cool completely before separating individual pieces.