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Titolo	One-Pan Wonders : Fuss-Free Meals for Your Sheet Pan, Dutch Oven, Skillet, Roasting Pan, Casserole, and Slow Cooker
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Nota di contenuto	Other Titles -- Title Page -- Copyright -- Contents -- Welcome to America's Test Kitchen -- Introduction -- The Six Tenets of One-Pan Cooking -- The Skillet -- Unstuffed Shells with Butternut Squash and Leeks -- Spanakopita -- Baked Shrimp and Orzo with Feta and Tomatoes -- Turkey Meatballs with Lemony Rice -- Lemony Chicken with Spinach and Potatoes -- Pan-Seared Salmon with Lentils and Chard -- Parmesan Chicken with Warm Arugula, Radicchio, and Fennel Salad -- Braised Halibut with Carrots and Coriander -- Braised Halibut with Leeks and Mustard -- Braised Halibut with Fennel and Tarragon -- Curried Vegetable Couscous and Chicken with Lime-Yogurt Sauce -- Brown Rice and Beans with Corn and Cherry Tomato Salsa -- Tex-Mex Chicken and Rice -- Pork Chops with Chile Rice and Peanuts -- Barbecued Pork Chops with Succotash Salad -- Sweet Potato Hash -- Sweet Potato Red Flannel Hash -- Flank Steak Tacos with Charred Corn Salsa -- Chipotle Beef Chili Bowls with Lime-Cilantro Crema -- Pork Tamale Pie -- Sausage Lasagna -- Modern Beef Pot Pie
Sommario/riassunto	This book, 'One-Pan Wonders' by the editors at America's Test Kitchen, focuses on creating fuss-free meals using various cooking vessels such

as sheet pans, Dutch ovens, skillets, roasting pans, casserole dishes, and slow cookers. The book emphasizes the principles of one-pan cooking, providing recipes that have been rigorously tested to ensure reliability and ease of preparation. The editors aim to simplify cooking by presenting the best versions of each recipe after extensive experimentation and testing. The book is designed for home cooks who seek efficient cooking methods without compromising on taste. It also includes guidance on cooking techniques, equipment testing, and ingredient tasting, making it a comprehensive resource for improving cooking skills.
