

# Sheet Pan Dinners

## Ingredients:

- 1¼ cups quick-cooking whole grains (such as quinoa or instant brown rice)
- 8 cups fresh vegetables, cut into 1- to 2-inch pieces 1 15-oz. can of beans or lentils, rinsed and drained (or 1½ cups cooked frozen peas, edamame, or lima beans)
- 1 tablespoon desired ground spices (or 3 tablespoons chopped fresh herbs)
- 3½ cups vegetable broth or water
- Citrus juice, salad dressing, or your favorite sauce, for drizzling
- Chopped nuts, seeds, or nutritional yeast, for garnish



## Directions:

1. Preheat the oven to 400°F. Sprinkle the grains over the bottom of a 15x10-inch rimmed baking sheet.
2. Toss together the vegetables, beans, and spices in a large bowl. Spread the mixture in a single layer over the grains. Carefully pour the vegetable broth or water into the pan. Cover the sheet pan tightly with foil or invert another baking sheet on top. Bake 20 minutes.
3. Remove foil covering. Roast the uncovered sheet pan dinner 15 to 20 minutes more, or until the grains are tender and the vegetables are beginning to brown.
4. To serve, drizzle with citrus juice or preferred sauce and sprinkle with your chosen garnish.

## Try these tasty versions!

<b>Spring Fling</b>	<b>Fajita Tray Bake</b>
1¼ cups quinoa 1 lb. fat asparagus, cut into 2-inch pieces 2 cups baby carrots 2 cups halved baby potatoes 1 large red onion, sliced 1½ cups frozen, thawed lima beans 1 tablespoon chopped fresh tarragon 2 teaspoons minced garlic 3 tablespoons lemon juice 2 tablespoons nutritional yeast	1¼ cups millet 3 cups diced bell peppers 4 cups halved mushrooms 1 cup sliced green onions 1 can pinto beans, rinsed and drained 1 tablespoon chili powder 1–2 tablespoons lime juice 2 tablespoons pepitas (pumpkin seeds)



Here are our top tips for sheet pan supper success.

1. Use a Half Sheet Pan A 15x10-inch rimmed, heavy-duty or commercial-grade baking sheet, also called a half sheet pan, is large enough for a 4-serving meal and sturdy enough for easy maneuvering in and out of the oven. Nonstick versions make for easy cleanup, though they aren't necessary.

2. Get the Oven Good and Hot Be sure to preheat the oven to 400–425°F. The high oven heat serves two purposes: It gets things going during the first “covered” stage of the cooking, then adds rich, roasted flavor to the final dish.

3. Choose a Quick-Cooking Whole Grain When adding whole grains to a sheet pan dinner, opt for those that cook in 15 minutes or under. Quinoa, bulgur, kasha, freekeh, millet, and instant brown rice all have similar cooking times and liquid requirements and can be used interchangeably.

4. Pick and Prep Vegetables Right Anything goes when it comes to choosing vegetables for a sheet pan dinner—even a medley of whatever's left in your fridge—but we recommend including onions in the mix for flavor. Cut all vegetables the same size (1 to 2 inches is good) so that they cook evenly.

5. Cover Tightly with Foil This seals in heat and moisture for the first stage of cooking. A more eco-friendly option is to cover everything with a second, upside-down half-sheet pan.

6. Taste-Test and Adjust Cooking If grains aren't cooked all the way through and the pan seems dry, add  $\frac{1}{4}$  to  $\frac{1}{2}$  cup more liquid and roast 10 minutes more. You can also give everything a quick blast under the broiler for extra browning.

7. Add a Sauce for Extra Flavor A simple drizzle of citrus juice or a salad dressing will wake up the flavors of sheet pan dinner components. You can also dollop the finished dish with pesto or another homemade sauce.

8. Sprinkle on Texture A scattering of nuts, seeds, nutritional yeast, and/or fresh herbs adds a finishing touch to sheet pan dinner medleys.

