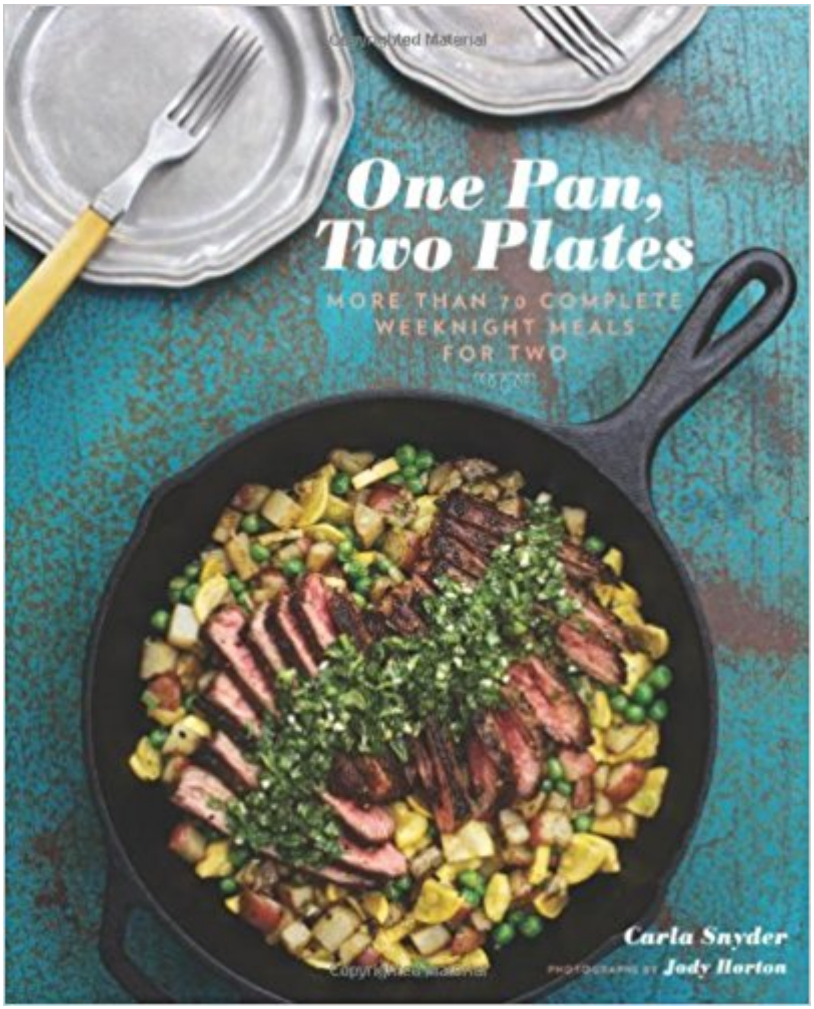
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One Pan, Two Plates: More Than 70 Complete Weeknight Meals For Two



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Synopsis

One pan + fresh ingredients = dinner for two! With an emphasis on reducing prep time and the usual sinkful of dishes, cooking instructor Carla Snyder serves up the ideal couple’s guide to simple, complete, and truly delicious mealsÃ¢â ¬â •imagine Balsamic Braised Chicken Thighs with Figs and Creamy Polenta or Thyme-Rubbed Salmon with Shallots and Caramelized Cauliflower "Risotto"Ã¢â ¬â •that can be made in one skillet, in less than 60 minutes. With recipes for home-cooked pasta, grains, sandwiches, beef, pork, chicken, and seafood, plus wine or beer pairings for each dish, One Pan, Two Plates will nourish couples, from newlyweds to empty nesters, every night of the week.

Book Information

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Customer Reviews

Carla Snyder has spent the past 30 years in the food world as a caterer, artisan baker, cooking school teacher, culinary team-building company owner, freelance food writer, and co-author of five cookbooks, including the James BeardÃ¢â ¬â œ nominated Big Book of Appetizers. She lives in Ohio.

Cooking is something I really enjoy and I cook 5-6 nights a week after long days at work. I buy a lot of cookbooks and find that I make one or two recipes out of them and then they get shelved. This book, however, has been amazing. I’ve basically been cooking through it, choosing one recipe from each section for each trip to the grocery store I make. I also have celiac, and therefore must eat

gluten-free, and these recipes are easily adapted if necessary for those with dietary restrictions (she does point out those that are vegetarian or that can easily be made vegetarian). And there's wine pairings. The book is amazing.Things I like about this book:1) Most of these dishes can be made in 45 minutes or less, including prep. I may cook a lot, but it still takes me a while to prepare my mise en place.2) Meat and vegetables. Occasionally starch/carbohydrate. Perfect and healthy.3) Excellent size portions - some can be quite large, so a third portion can be saved for lunch during the workweek.4) Many of the recipes use similar ingredients (carrots, onion, celery, etc.) and you can easily plan to make 3-4 meals to use up all the produce before it goes bad.5) No dessert section. I'm so tired of cookbooks that claim to have so many recipes but 40 of them are for sugar-laden treats. Yay, actual food.This book basically cooks meals like the ones I enjoy at my most frequented, favorite restaurants. The recipes are easy to follow, she offers little tips to increase the ease and for substitutions, and seriously, once you've heated the oil in the pan, delicious food meets your plate in minutes.I really hope more books like this come to market.

Absolutely incredible book.I didn't believe in myself when it came to cooking and the best I could make would be a pile of spaghetti, MAYBE.Now, I feel like a gourmet chef! I have promised myself I will cook this entire book. I can now make a killer red curry & delicious cauliflower risotto. I'm almost positive my boyfriend loves me a lot better now because I want to cook dinner every single night. Carla Snyder makes every instruction incredibly easy to understand and can make the simplest of ingredients taste like a gourmet meal. A lot of the recipes just use stuff that you would have in your fridge, like chicken breast, basil, cheese, etc. There's soooooo much variety, from so many different countries. What a beautiful book, it has really changed my life in the kitchen.

This cookbook is amazing. The flavor and texture combinations are so good and don't require lots of expensive kitchen gadgets to prepare. This is my favorite cookbook, the cauliflower "risotto" is the only way I will eat cauliflower! I have found most recipes do take a bit longer to prepare than is stated in the book, however that's due to prep work like peeling and chopping potatoes, which is not accounted for. They're still quick enough to make after a long day at work, and there's always minimal cleaning afterward!

Great idea, good value, but a LOT of ingredients are things I would guess most people don't keep around the house commonly. This results in some expensive meals to get these ingredients. You can buy them easily enough but by the time you buy pistachios, fennel, chard, fresh ginger, black

sesame seeds, fresh nutmeg, hoisin sauce, chutney, calimyrna figs it gets expensive.But, the recipes are delicious, easy to make and the instructions very easy to follow. I eat half and freeze the other half for later.

This book has so many delicious recipes. My husband and I have made about 6 of them and so far every one has come out great and was ready quickly. An added bonus that I appreciate are the wine recommendations that come with the recipes. I haven't actually used them yet, but I look forward to trying them soon. I got this book in the summer time. It's very hot where I live in the summer. I liked that most of these recipes can be prepared on the stove so I don't have to turn on the oven (which would heat up the house).

This has been my go-to cookbook since we bought it. So far, I've tried the corn cakes, flank steak, Rib-eye Florentine, and several others. They have all been good and not a high degree of difficulty. I wouldn't say this is a beginners cookbook, but if you can follow a recipe then this is perfect. I like how it also gives you tips or other suggestions as well. I will say that it seems a bit intimidating at first when you look at all the ingredients per recipe (5 ingredients or less this is not), but they have all been easy to find and more often than not, they are ingredients I can use in other recipes or things I normally use anyway. Everything so far has been tasty and made me look like more of a cook than I really am..My husband and I aren't big eaters and have found the portions to more than enough. We typically have food left over. (maybe one more serving for a small eater) However, if you normally don't try to eat small portions, then I believe it to be adequate. Again, the book give suggestions for additions if you find the servings to be small for some of the recipes.My favorite thus far has been the corn cakes. I've made this several times, including when we had guests over. I've doubled the recipe or added a side of meat when it's more than just the two of us. YUM.The only reason I gave it four stars instead of five is that I prefer books that have pictures with every recipe. A small thing, but I like to be able to compare what I made to what it's suppose to look like!

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