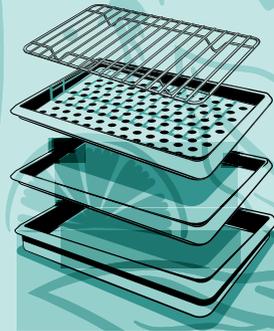




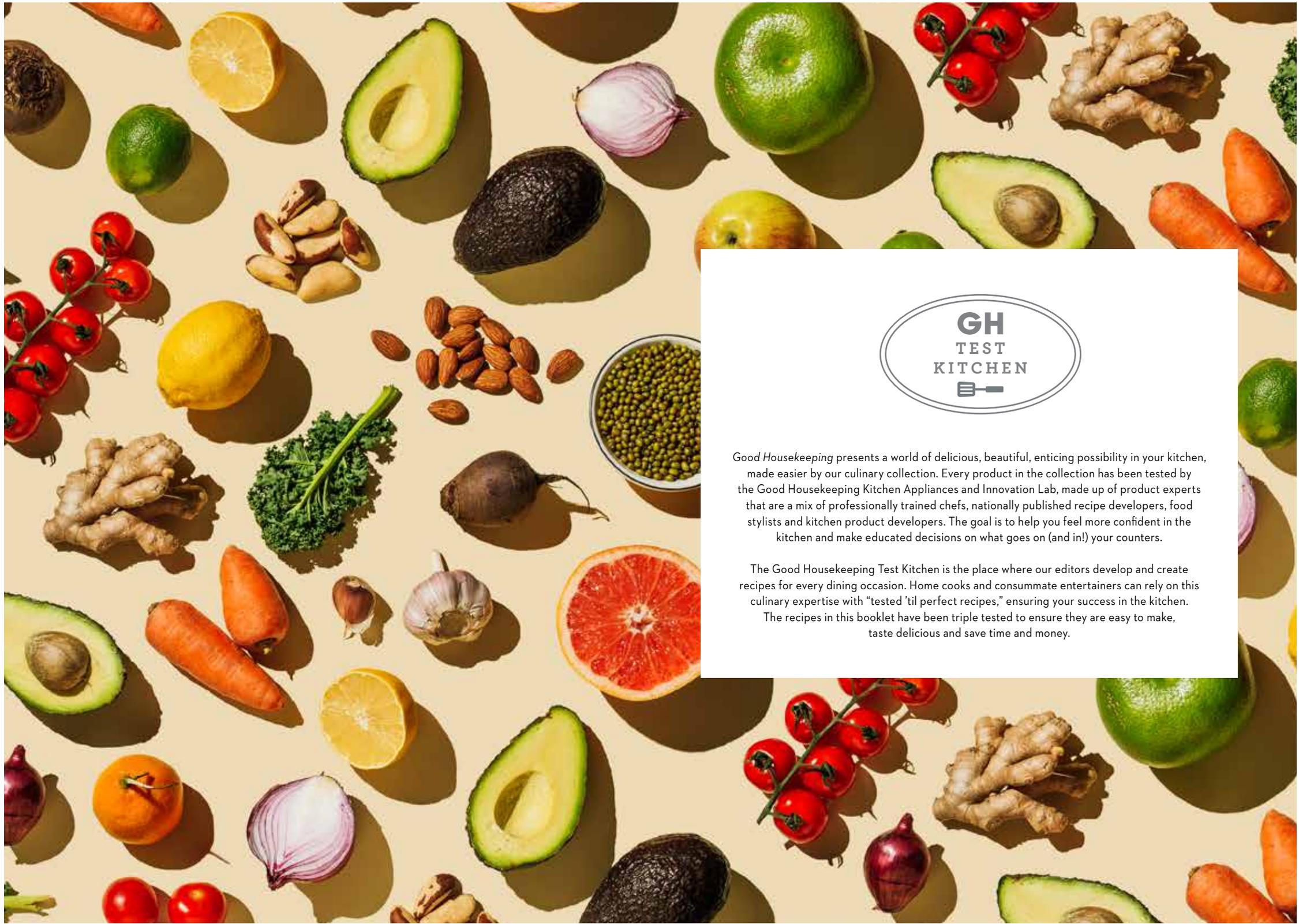
GOOD HOUSEKEEPING

recipes + usage instructions



**4-PIECE
MINI BAKING SHEET
& CRISPER SET**

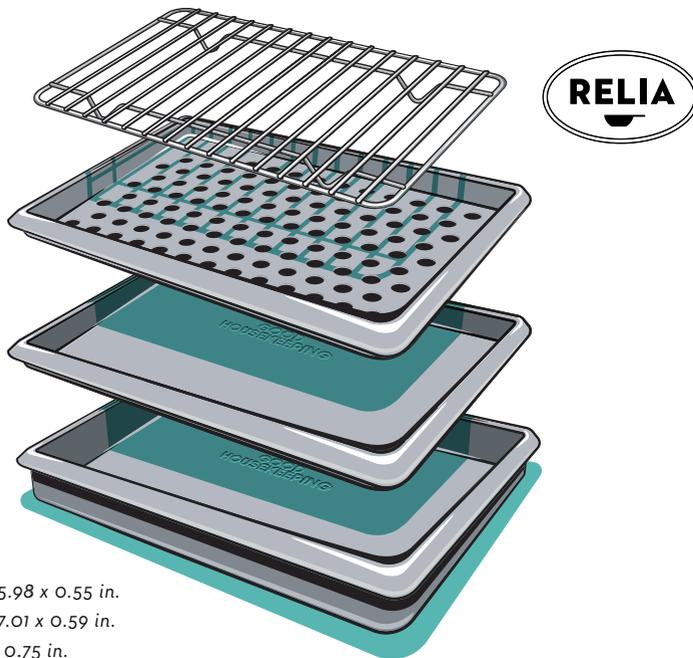




Good Housekeeping presents a world of delicious, beautiful, enticing possibility in your kitchen, made easier by our culinary collection. Every product in the collection has been tested by the Good Housekeeping Kitchen Appliances and Innovation Lab, made up of product experts that are a mix of professionally trained chefs, nationally published recipe developers, food stylists and kitchen product developers. The goal is to help you feel more confident in the kitchen and make educated decisions on what goes on (and in!) your counters.

The Good Housekeeping Test Kitchen is the place where our editors develop and create recipes for every dining occasion. Home cooks and consummate entertainers can rely on this culinary expertise with “tested ‘til perfect recipes,” ensuring your success in the kitchen. The recipes in this booklet have been triple tested to ensure they are easy to make, taste delicious and save time and money.

4-PIECE MINI BAKING SHEET & CRISPER SET



SET INCLUDES

- Cooling Rack, 8.93 x 5.98 x 0.55 in.
- Perforated Pan, 10 x 7.01 x 0.59 in.
- Sheet Pan, 10 x 7.01 x 0.75 in.
- Roasting Pan, 10 x 7.01 x 1.69 in.

FEATURES & BENEFITS

- Durable carbon steel provides even heat conductivity and consistent results
- Exclusive Relia-Pan™ nonstick coating
- Five layers of interior coating
- Eight times as strong as non-reinforced coatings
- Premium food release that lasts
- Easy cleanup
- Made without PFOA
- Oven safe to 450°F
- Dishwasher safe, but hand-washing is recommended

BEFORE FIRST USE

- Remove all packaging, stickers, labels and tags.
- Wash in warm, soapy water, then rinse and dry thoroughly.

CLEANING YOUR BAKEWARE

- Do not pour cold water onto hot baking pans, as this may cause warping.
- Always allow the bakeware to cool before washing with water.
- To help preserve the coating on the bakeware, hand-washing with a nonabrasive cloth is recommended. However, the bakeware is dishwasher safe.
- Rinse and dry thoroughly, being particularly alert to water that may have collected under the rims.

BAKEWARE USE

- The bakeware is oven safe up to 450°F.
- The bakeware is not suitable for use in microwave ovens.

MANUFACTURER'S ONE-YEAR LIMITED WARRANTY

Your Good Housekeeping product is warrantied by FoodFight Limited for 1 year to be free of defects under normal household use to the original purchaser.

This warranty excludes damage caused by accident, overheating, misuse or abuse, and does not apply to scratches, discoloration, stains, dents or other damage which does not affect the functionality of the cookware. This warranty gives you specific legal rights, and you may also have other rights which vary between states. If it is determined that the warranty claim is valid, we will provide the original purchaser with a replacement of the same product. Should the product be discontinued, a replacement product of close to equivalent value will be sent. Shipping and handling charges may apply.

- Do not heat empty bakeware. Ensure that food, oil or liquids are in the bakeware prior to heating.
- Relia-Pan™ nonstick coating on the bakeware is scratch-resistant, but it cannot be used as a cutting surface. It is always best to use wooden and silicone utensils on the bakeware.

STORAGE

- To protect the nonstick coating, do not stack or nest the baking pans without a protective sheath, such as kitchen or paper towels, in between.
- Do not use the bakeware as storage containers, as this may cause scratching or staining to occur.
- Ensure that the bakeware is cleaned and dried thoroughly prior to storage.

For questions or concerns, contact us at product@foodfight.hk • 866.231.6384
Relia-Pan™ is a registered trademark of FoodFight Ltd. • Made in China.

GARLICKY ROASTED RADISH BRUSCHETTA

ACTIVE 10 min. **TOTAL** 25 min. **SERVES** 4

1½ lbs small to medium radishes, mixed colors, trimmed and halved (quartered if large), leaves reserved

3 Tbsp olive oil, divided

Kosher salt and pepper

3 cloves garlic (2 thinly sliced)

4 slices country bread

2 Tbsp chopped flat-leaf parsley

DIRECTIONS

1. Heat oven to 450°F. In Roasting Pan, toss radishes with ½ Tbsp oil and ¼ tsp each salt and pepper. Transfer half to Sheet Pan and arrange all radishes cut sides down. Roast 8 min.
2. Scatter sliced garlic over radishes, rotate baking sheet and roast until radishes are tender and bottoms are golden brown, 7 to 8 min. more.
3. While radishes are roasting, brush bread with remaining ½ Tbsp oil; add to oven along with radishes and toast until golden brown and crisp. Remove from oven and rub toast with remaining clove garlic.
4. When radishes are done, toss with parsley and ½ tsp each salt and pepper, then fold in 2 cups reserved radish leaves. Spoon over garlic toasts and cut into pieces.



CHICKEN MOLE TACOS

ACTIVE 15 min. **TOTAL** 25 min. **SERVES** 2

3/4 lbs boneless, skinless chicken breast, cut into 1/2-in. pieces

3/4 tsp unsweetened cocoa powder

3/4 tsp ancho chile powder

1/2 tsp ground cinnamon

Kosher salt and pepper

1/2 small red onion, thinly sliced

1/2 red pepper, thinly sliced

1/4 red cabbage, cored and thinly sliced

1 Tbsp fresh lime juice

4 small corn tortillas, warmed

Cilantro and Greek yogurt, for serving

DIRECTIONS

1. Heat oven to 425°F. In medium bowl, toss chicken with cocoa powder, ancho, cinnamon and 1/4 tsp each salt and pepper. Transfer chicken to Sheet Pan and roast until cooked through, about 12 min.
2. Meanwhile, in large bowl, combine onion, red pepper and cabbage and toss with lime juice and 1/4 tsp each salt and pepper.
3. Serve chicken in tortillas topped with slaw, plus cilantro and yogurt if desired.



SPEEDY EGGPLANT PARMESAN

ACTIVE 20 min. **TOTAL** 40 min. **SERVES** 2

1 Tbsp plus 2 tsp olive oil, divided
¼ cup all-purpose flour
1 large egg, plus 1 egg white
½ cup plus 2 Tbsp panko bread crumbs
¼ cup freshly grated Parmesan cheese
¼ tsp garlic powder
Kosher salt and pepper
1 small eggplant (about 12 oz)
8 oz packaged cheese ravioli
½ cup jarred marinara sauce, warmed
2 oz fresh mozzarella, coarsely grated
Basil leaves, torn, for sprinkling

DIRECTIONS

1. Heat oven to 450°F. Coat Roasting Pan and Sheet Pan each with 1 tsp oil.
2. Place flour on plate. Beat egg and egg white in shallow bowl. In second shallow bowl or pie plate, combine panko, Parmesan, garlic powder, ½ tsp salt and ¼ tsp pepper, then toss with remaining Tbsp oil.
3. Cut eggplant into long 1-in.-thick wedges. Coat eggplant sticks in flour, then egg (letting any excess drip off), then coat in panko mixture, pressing gently to help it adhere. Transfer to oiled pans and roast, turning halfway through, until golden brown, 25 to 30 min.
4. Meanwhile, cook ravioli per pkg. directions. Drain, divide among plates and top with sauce. Cut eggplant wedges into pieces and scatter on top of ravioli, then sprinkle with mozzarella and basil.



FISH CHOWDER SHEET PAN BAKE

ACTIVE 15 min. **TOTAL** 30 min. **SERVES** 2

6 small new yellow potatoes, halved
1 small red onion, cut into 1/2-in.-thick wedges
2 slices bacon, cut into 1/2-in. pieces
1/2 Tbsp mayonnaise
1/2 Tbsp Dijon mustard
1/2 tsp finely grated lemon zest
2 Tbsp panko bread crumbs
1/2 Tbsp olive oil
1/2 Tbsp thyme leaves
Two 6-oz pieces cod fillet (at least 1-in. thick)
Black pepper

DIRECTIONS

1. Heat oven to 450°F. Pile potatoes and onions in Roasting Pan and place bacon on top. Roast 10 min.
2. Meanwhile, in small bowl, combine mayonnaise, mustard, and lemon zest. In second small bowl, combine panko with oil, then fold in thyme. Place fish on Sheet Pan, season with 1/8 tsp pepper, then spread with mayonnaise mixture and sprinkle with panko.
3. Remove Roasting Pan from oven and reduce oven temperature to 425°F. Toss potatoes and onion mixture together, then arrange potatoes cut side down.
4. Transfer both pans to oven and roast until fish is opaque throughout and potatoes are golden brown and tender, 12 to 15 min.



CHERRY TOMATO CONFIT

ACTIVE 10 min. **TOTAL** 1 hr. **MAKES** 1½ cups

1½ pints cherry tomatoes
4 cloves garlic, smashed and peeled
2 sprigs fresh thyme
2 Tbsp olive oil, plus more for storing
Kosher salt and pepper

DIRECTIONS

1. Heat oven to 350°F. In Roasting Pan, toss tomatoes, garlic and thyme with oil and ¼ tsp each salt and pepper.
2. Transfer half to Sheet Pan and bake, shaking pans halfway through, until tomatoes are wrinkled and fragrant, 45 to 50 min. Let cool.
3. Use confit on bruschetta, in salads or over pasta, grilled meat or fish. To store, transfer to a jar, top with olive oil and refrigerate up to 1 week.





GOOD HOUSEKEEPING

NOTES





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