10 SHEET PAN FAMILY MEALS

Spread it out, bake it and dinner is served! Serve up one of these one-pan ideas for a healthy and delicious meal that's as easy to cook as it is to clean up.

FAJITAS

Toss vegetables and your plant-based protein of choice with olive oil and seasonings. Add tortillas to the pan five minutes before cooking is complete.

BAKED PASTA

Spread out gnocchi or ravioli along with your vegetable picks. Bake with olive oil, garlic and seasonings or tapenade.

STIR FRY

Use the same mix you'd throw into your wok, along with your favorite hoisin or teriyaki sauce.

PIZZA

Roll out your dough and stretch it to fit the pan. Add your family's traditional toppings and bake.

NACHOS

Spread out a layer of chips and top with your go-to nacho fixings!

STUFFED POTATOES

Prick and lay out spuds along with vegetables, beans and dairy-free cheese.



BAKED SQUASH

Halve acorn or spaghetti squash and top with vegetables and dairy-free cheese or sauce.

BOWLS

Toss vegetables, beans or legumes with a marinade or spices. When done roasting, serve over grains with a creamy sauce.

SALADS

Roast vegetables and tempeh or tofu. When done baking, sprinkle on top of a bed of lettuce and drizzle with dressing.

MIXED PLATE

Baste vegetable steaks (cauliflower and Portobello mushrooms) along with vegetables, potatoes and tofu or tempeh slices with your favorite sauce or marinade (pesto, chimichurri, tapenade).



10