

YOUR NEW FAVE SHEET PAN DINNER!



SIZE

For 4

PREPARATION

30 min

DIFFICULTY



Level 1



Level 2

Huge thanks to Deb Perelman from the incomparable food blog [Smitten Kitchen](#) for introducing us to this perfect sheet pan

chow mein from Hetty Mckinnon's new book: *To Asia, With Love*.

Deb and Hetty are two women who GET IT with the whole family dinner thing. 10 out of 10 recommend reading all of Deb's Bon Appetit columns on the subject.

Follow Hetty on Instagram for beautiful, craveable, and totally doable veggie-focused food.

Back to the 1 pan dinner you're about to make...

This unique take on a sheet pan meal allows you to be creative and utilize any leftover vegetables you may have and pairs very nicely with our Not Just Salad Dressing.

Don't skip the pasta drying step! This allows some of the pasta to crisp as it bakes in the oven. Hetty recommends using dried egg noodles for the best crisping result but any dried asian noodle will work



Ingredients

- 1** head broccoli, chopped into florets
- 1** red bell pepper, thinly sliced
- 1** large carrot, peeled, thinly sliced on the bias
- 1** Tbsp olive oil
- 1/2** tsp salt
- 10** oz dried egg noodles
- 8** oz can baby corn, rinsed and drained
- 1** cup sugar snap peas, halved on the bias
- 1** Tbsp sesame oil
- 2** Tbsp liquid/coconut aminos or soy sauce, plus more to serve
- 1/2** cup Not Just Salad Dressing
- sesame seeds, to serve

Process

1

Preheat the oven to 400 with a rack in the middle position. Add the broccoli, bell pepper, carrot, olive oil, and salt to a sheet tray and toss with your hands to fully coat the veggies. Bake for 10 minutes until the vegetables begin to soften.

2

Meanwhile, cook your noodles per the back of the bag until al dente. Drain and rinse with cold water to stop the cooking process. Thoroughly dry the pasta by pouring onto a paper towel or dish towel and patting dry with another paper towel on top.

3

Once the vegetables have softened, scoot them to one side of the sheet tray with a spatula and add the noodles to the other side. Add the corn, snap peas, and sesame oil on top of the noodles

and toss to coat with the oil. Carefully place the tray back into the oven and bake for another 15-20 minutes until some of the pasta has crisped on the bottom.

4

Meanwhile add the liquid aminos to the Not Just Salad Dressing and pour over the entire tray. Toss with tongs and either transfer to a platter or serve directly from the tray! Garnish with sesame seeds and enjoy.