LIMITED WARRANTY

Your BJC Sheet Pan Dinner Set is warranted to be free of defects under normal household use to the original purchaser for five years.

This warranty excludes damage caused by accident, misuse or abuse, and does not apply to scratches, stains, discoloration or other damage which does not impair the functionality of the product.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Proof of purchase required to validate the warranty.

Shipping and handling charges may apply.

For questions or concerns please contact customer service at:

Synergy Housewares, LLC.
Toll-free: 866-444-4033
Hours: M-F 8:30am-5:00pm EST
Website: warranty.synergyhousewares.com
Printed in China

Model BJCSPSET Includes:
One large sheet pan (18" x 13"), one medium baking pan (13" x 9")
and two small baking pans (9" x 6.75")



4 Piece Sheet Pan Dinner Set

Use & Care



Meet Meredith



Welcome and thank you for purchasing from my Blue Jean Chef Housewares and Kitchen Collection! I have always loved food! Luckily for me, I've been able to turn this love of food into a career in cooking and have spent the last twenty-five years sharing this passion with family, friends, students, co-workers and anyone around me. I began working in the culinary world as baker in a small independent bistro in Canada. Then after culinary school, I became a line cook in Michelin-starred restaurants in France and California. I've worked as an instructor at a culinary school, as a test kitchen manager and recipe developer, as a home cooking teacher, as a live television cooking personality and I've authored 8 cookbooks. My passion for teaching led me to create Blue Jean Chef® as a vehicle to reach more people not only through my website, but through cooking school videos, cookbooks, social media and now kitchen equipment and housewares. My promise to you is that every product that bares the Blue Jean Chef® name has been carefully considered, touched and tested by me. I believe good kitchen equipment is a key ingredient to success and your success is what matters most.

"I created Blue Jean Chef®, hoping to help you become as comfortable and confident in your kitchen as you are in blue jeans."

Meredith Laurence

Please visit me at bluejeanchef.com, or follow me as bluejeanchef on:

Before Your First Use

Hand wash all parts of the Sheet Pan Dinner Set in warm water with mild dishwashing soap using a sponge or nylon pad. Rinse and dry thoroughly.

About Your Sheet Pan Dinner Set

Easily prepare delicious meals for your family with this smartly designed Sheet Pan Dinner Set from the Blue Jean Chef.

The three baking pans nestle neatly into the sheet pan, allowing you to create multiple dishes simultaneously without intermingling flavors. One end of each baking pan is extended to form a convenient handle, making it easy to add and/or remove foods that require different baking times.

Each baking pan can stand on its own so you can use one or any combination of baking pans to fit your needs. The sheet pan's rolled edges will help resist warping, even under heavy loads. The nonstick surfaces of your Sheet Pan Dinner Set allows food to release easily, making clean-up a breeze.

While all pieces of the Sheet Pan Dinner Set were designed to be used together as a set, each piece can be used independently. The baking pans work well for baking breads or cakes while the sheet pan is great for an array of tasks, such as baking cookies, breads, pastries or pizzas.

Heat Setting

Always preheat your oven before baking or roasting. All pieces of your Sheet Pan Dinner Set are oven safe to 450°F. We do not recommend exceeding temperatures above 450°F. DO NOT use the sheet pan and/or baking pans under a broiler, on your stovetop or on a grill.

Your Sheet Pan Dinner Set is NOT microwave safe.

Utensils

The use of silicone, nylon or wooden tools is recommended. Do not use a knife or sharp metal utensils on your sheet pan and/or baking pans.

Cleaning

Your Sheet Pan Dinner Set should be hand washed only. Do not clean in the dishwasher. To clean, simply use warm water, a mild dishwashing soap and a soft sponge or nylon pad. Rinse and dry thoroughly.

Helpful Hints

Although the nonstick surface on your Sheet Pan Dinner Set is designed for easy release, following recipe instructions always produces the best result. Grease and flour as directed. Coating discoloration may occur after continued use, especially when baking greasy foods at high temperatures. This will not affect the performance of your Sheet Pan Dinner Set.

Extreme change in temperature can cause warping. Always allow your sheet pan and/or baking pans to cool to room temperature before cleaning or running under cold water.

We always recommend the use of a potholder or oven mitt when moving food into or out of the oven.

Warnings and Safeguards

All pieces of your Sheet Pan Dinner Set are oven-safe to 450°F. DO NOT exceed baking temperatures above 450°F.

NEVER leave your sheet pan and/or baking pans in a hot oven unattended.

The sheet pan and/or baking pans are NOT intended for use under the broiler, on the stovetop or in a microwave.

We recommend the use of a potholder or oven mitt whenever you handle your sheet pan and/or baking pans.

Breakfast Potato Hash with Buttermilk Biscuits and Sausage

SERVINGS: **4**

INGREDIENTS

4 CUPS (¼-inch) diced potatoes (about 1 pound)
½ onion, diced
½ green pepper, diced
½ red pepper, diced
½ TEASPOON paprika
Olive oil
Salt and freshly ground black pepper
4 eggs
12 breakfast sausage links

BUTTERMILK BISCUITS
1-½ CUPS self-rising flour
2 TABLESPOONS sugar
3 TABLESPOONS unsalted butter, slightly frozen
¾ CUP buttermilk
2 TABLESPOONS all-purpose flour, for shaping

DIRECTIONS

1. Pre-heat the oven to 425°F.
2. Place the diced potatoes, onion and peppers in the **medium baking pan.** Drizzle with a little olive oil and toss with paprika, salt and freshly ground black pepper. Place the vegetables on half of the **large sheet pan** and transfer the pan to the oven. Bake for 30 minutes.
3. While the potatoes are cooking, make the biscuits. Line one of the **small baking pans** with parchment paper. Combine the flour and sugar in a large bowl. Grate the butter into the flour and stir to coat the butter pieces with flour. Gently stir in the buttermilk - the dough should be quite wet. Divide the dough into 4 portions.
4. Place the all-purpose flour in the second **small baking pan**. With floured hands, drop a dough ball into the flour and coat it on all sides, before tossing it gently from hand to hand to shake off any excess flour. Place the floured dough ball into the prepared **small baking pan**. Repeat with all the other three dough balls.
5. Toss out any remaining flour, wash the **small baking pan** and place the sausage links in the pan.
6. When the vegetables have baked for 30 minutes, give them a toss and add the two **small baking pans** to the **large sheet pan**. Return the pan to the oven and bake for another 25 minutes.
7. Remove the **large sheet pan** from the oven. Spread the vegetables apart to create 4 "holes" and crack an egg into each hole, seasoning with salt and pepper. Brush the biscuits with some melted butter and flip the sausages over. Return the **large sheet pan** to the oven and bake for an additional 7 minutes for over easy eggs, or 9 minutes for eggs with set yolks.
8. Remove all the pans from the oven. Use a spatula to transfer the eggs and potatoes to a serving plate. Serve with the sausages and biscuits.

Italian Dip Trio

SERVINGS: **12-15**

INGREDIENTS

GARLIC HERB PULL APART BREAD DIPPERS
2 POUNDS bread dough, thawed
¼ CUP melted salted butter
2 to 3 cloves garlic, minced
½ TEASPOON dried oregano
2 TABLESPOONS chopped fresh parsley
½ TEASPOON freshly ground black pepper

SPINACH ARTICHOKE DIP
10 OUNCES frozen spinach, thawed
8 OUNCES cream cheese, softened
1 CUP sour cream
½ CUP mayonnaise
Juice from ½ lemon
½ TEASPOON paprika
¾ CUP grated mozzarella cheese
1 CUP grated Parmesan cheese, divided
1 (14-OUNCE) can artichoke hearts, coarsely chopped
Salt and freshly ground black pepper

SPICY ANTIPASTO DIP
8 OUNCES cream cheese, room temperature
1 CUP mayonnaise
1 TEASPOON Italian seasoning
¼ TEASPOON crushed red pepper flakes
1 TEASPOON salt
1-½ CUPS grated mozzarella cheese, divided
1 CUP grated Fontina cheese
¼ CUP Parmesan cheese
⅓ CUP chopped pepperoncini
½ CUP black olives, sliced
¼ CUP sundried tomatoes
4 OUNCES Genoa salami, diced
4 OUNCES Prosciutto, diced
¼ TEASPOON dried oregano

DIRECTIONS

1. Divide the dough into 7 even portions. Cut each portion into 10 pieces and roll each piece into a small ball. Place the dough balls in rows in the **medium baking pan**, spreading them out to fill the pan.

2. Combine the melted butter, garlic, oregano, parsley and black pepper. Brush each dough ball with the butter mixture. Cover with plastic wrap and let the dough balls rest in a warm place for 45 minutes.

3. Pre-heat the oven to 350°F.

4. While the dough is rising, prepare the dips. To make the Spinach Artichoke Dip, squeeze all the water out of the thawed spinach and set it aside. Combine the cream cheese, sour cream, mayonnaise, lemon juice and paprika in a bowl. Fold in the mozzarella cheese, ¾ cup of the Parmesan cheese, artichokes and spinach. Season with salt and freshly ground black pepper. Spread the mixture into one of the **small baking pans** and top with the remaining ¼ cup Parmesan cheese. Place the tray on the **large sheet pan**.

5. To make the Spicy Antipasto Dip, combine the cream cheese, mayonnaise, Italian seasoning, crushed red pepper flakes and salt in a bowl. Fold in 1 cup of the mozzarella cheese, Fontina, Parmesan cheese, pepperoncini, black olives (reserving about 2 tablespoons), sun-dried tomatoes and Genoa salami. Spread the mixture into the other **small baking pan** and sprinkle the remaining mozzarella cheese over the mixture. Top with the diced prosciutto, dried oregano and the reserved sliced olives. Place the pan on the **large sheet pan** next to the Spinach Artichoke Dip.

6. When the dough has proofed, remove the plastic wrap and place the **medium baking pan** on the **large sheet pan** along with the two dips. Transfer the baking sheet to the oven and bake for 40 to 45 minutes, until the bread is light brown on top and the dips are hot and bubbly. Serve warm with the pull apart garlic dippers.

Note: Dips can be made up to 3 days ahead and refrigerated (not frozen). Remove from the fridge 1 hour before baking. The bread dippers can be made ahead and frozen. Remove them from freezer and rest at room temperature for 1-½ hours before baking.

Summer Ale Chicken with Au Gratin Potatoes and Roasted Corn

SERVINGS: **4**

INGREDIENTS

1 TABLESPOON brown sugar
1 TABLESPOON paprika
½ TEASPOON dry mustard powder
1-½ TEASPOONS coarse sea salt or kosher salt
1 TEASPOON coarsely ground black pepper
4 whole chicken legs
2 large sweet onions, sliced
2 tablespoons unsalted butter, melted
3 sprigs fresh thyme
Olive oil
8 ounces summer ale beer

AU GRATIN POTATOES
2-½ CUPS half-and-half, divided
2 cloves of garlic smashed
½ teaspoon salt
Freshly ground black pepper
¼ TEASPOON ground nutmeg
2 POUNDS potatoes (about 5 or 6), peeled and sliced (¼-inch slices)
1 CUP grated Parmesan cheese
1 TABLESPOON unsalted butter, cut into small cubes
Fresh thyme leaves (optional)

ROASTED CORN
4 ears corn on the cob
2 TABLESPOONS unsalted butter, melted
Salt and freshly ground black pepper
Fresh chopped chives

DIRECTIONS

1. Pre-heat the oven to 400°F.
2. Start by making the Au Gratin Potatoes. Combine the half-and-half and garlic in a medium skillet and bring to a simmer on the stovetop. Simmer for 20 minutes. Season with salt, pepper and nutmeg.
3. While the cream is simmering, combine the brown sugar, paprika, dry mustard powder, salt and black pepper for the chicken seasoning. Rub olive oil over the chicken pieces and rub the chicken seasoning into both sides of the chicken legs. Let chicken rest on the counter.
4. Place the sliced onions in the **medium baking pan**, and toss with the melted butter, thyme sprigs, salt and freshly ground black pepper. Place the pan on one side of the **large sheet pan**.
5. Arrange the potatoes in shingled layers in one of the **small baking pans**. Place the pan on the **large sheet pan** next to the onions. Pour the garlic cream over the potatoes, top with the Parmesan cheese and dot with the butter. Transfer **large sheet pan** to the oven and bake at 400°F for 15 minutes.
6. When the time is up, remove the **medium baking pan** with the onions. Give the onions a stir and pour the beer into the pan. Place the chicken legs on top of the onions and return the pan to the oven on top of the **large sheet pan**. Bake at 400°F for another 25 minutes.
7. While the chicken, onions and potatoes are cooking, prepare the corn. Cut the kernels of corn off the cob and place them in the second **small baking pan**. Toss the kernels with the melted butter and season with salt and freshly ground black pepper.
8. When the time is up, baste the chicken with the juices in the pan and add the **small baking pan** of corn to the **large sheet pan**. Bake for an additional 25 minutes, stirring the corn halfway through. When the chicken reaches an internal temperature of 165°F on an instant read thermometer and the potatoes have browned on top, remove the pans from the oven.
9. Let everything rest for a few minutes before serving. Serve the chicken with the onions and au jus, along with the au gratin potatoes and roasted corn on the side. Top with fresh chives.

Blondies 3 Ways - Chocolate Chip, White Chocolate Macadamia Nut and Blueberry

SERVINGS: **4 DOZEN BARS**

INGREDIENTS FOR ALL THREE BLONDIES:

2 CUPS unsalted butter, melted
3-½ CUPS brown sugar
4 eggs
1 TABLESPOON vanilla extract
4-½ CUPS all-purpose flour
3-½ TEASPOONS baking powder
1 teaspoon salt
1-½ CUPS semi-sweet chocolate chips
1 CUP white chocolate chips
¾ CUP macadamia nuts, coarsely chopped
1 CUP blueberries

INDIVIDUAL RECIPES (IF MAKING JUST ONE TYPE):

CHOCOLATE CHIP BLONDIES - MEDIUM PAN
1 CUP unsalted butter, melted
1-½ CUPS brown sugar
2 eggs
1 TEASPOON vanilla extract
2 CUPS all-purpose flour
1-½ TEASPOON baking powder
½ TEASPOON salt
1-½ CUPS semi-sweet chocolate chips

WHITE CHOCOLATE MACADAMIA NUT BLONDIES - SMALL PAN
½ CUP unsalted butter, melted
1 CUP brown sugar
1 egg
1 TEASPOON vanilla extract
1-¼ CUPS all-purpose flour
¾ TEASPOON baking powder
¼ TEASPOON salt
¾ CUP white chocolate chips
¾ CUP macadamia nuts, coarsely chopped

BLUEBERRY BLONDIES – SMALL PAN
½ CUP unsalted butter, melted
1 CUP brown sugar
1 egg
1 TEASPOON vanilla extract
1-¼ CUPS all-purpose flour
¾ TEASPOON baking powder
¼ TEASPOON salt
1 CUP blueberries

DIRECTIONS

1. Pre-heat the oven to 350°F. Grease the **medium** and **small baking pans** with butter. Place all three pans on the **large sheet pan**.

2. In a large bowl, whisk together the melted butter and brown sugar until well combined. Add the eggs and vanilla extract.

3. Stir in the flour, baking powder and salt, just until combined. Do not overmix. Transfer half of the batter to second bowl, and then transfer half of that batter to a third bowl. Add the chocolate chips to the first large bowl. Add the white chocolate chips and the macadamia nuts to the second bowl. Add the blueberries to the third bowl.

4. Spread the chocolate chip dough into the **medium baking pan**. Spread the white chocolate macadamia nut dough into one of the **small baking pans** and spread the blueberry dough into the second **small baking pan**.

5. Transfer the **large sheet pan** to the oven and bake at 350°F for 35 to 40 minutes. Remove each pan from the **large sheet pan** and transfer them to a cooling rack. Run a knife around the edges and allow the blondies to cool completely in the pan.

6. Cut into squares. Store the chocolate chip blondies in an airtight container at room temperature and the blueberry blondies in the refrigerator for up to 1 week.