



One Pot: 120+ Easy Meals from Your Skillet, Slow Cooker, Stockpot, and More

Martha Stewart

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The editors of Martha Stewart Living take 30-minute meals and everyday food to the next level with one-pot meals; more than 120 innovative, comfort-food recipes make use of just a pot, a sheet pan, a skillet, a slow cooker, or a pressure cooker for meals that are delicious, satisfying, and quick to clean up, too.

MSLO's latest cookbook features something everyone wants more of: all-in-one meals. Packed with 120 gorgeous images and recipes for one-pot wonders (including their food hack for One-Pan Pasta that went viral over the summer), this cookbook helps you get in and out of the kitchen with only one vessel to clean. From chicken and vegetables that roast on the same sheet pan to skillet lasagna, baked risotto, soups, and down-home casseroles, this is the volume that gives you the biggest flavor payoff with the smallest efforts. Here, too, are a dozen recipes for one-bowl desserts that can be ready when you are.

One Pot: 120+ Easy Meals from Your Skillet, Slow Cooker, Stockpot, and More Details

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From Reader Review One Pot: 120+ Easy Meals from Your Skillet, Slow Cooker, Stockpot, and More for online ebook

Nessie says

simple and delicious recipes! And nice pictures, which is the whole point of a cook book for me. Got some useful ideas for sure from this book.

Victor Gentile says

From The Kitchens of Martha Stewart Living in their new book, “One Pot” published by Clarkson Potter Publishers gives us 120+ Easy Meals from Your Skillet, Slow Cooker, Stockpot, and More.

From the back cover: Using just one pan, you can stew, steam, sauté, simmer, braise, or roast your way to a fuss-free meal—and minimal cleanup to boot.

At the end of a busy day, you want to serve a delicious home-cooked dinner, a complete, all-in-one meal that can be prepared with little effort and few pans to wash. The editors of Martha Stewart Living present a brand-new collection of 120 recipes—organized by vessel—to help you do just that, all while adding savory new dishes to your weekly rotation.

One Pot is an exciting new way to approach everyday cooking: Imagine perfect pasta dishes for which everything goes in the pot at once (yes, that’s pasta, tomato, garlic, basil, and water all cooked together), dinner-party ready roasts with tender vegetables, and down-home casseroles, along with wholesome fish, chicken, and vegetarian dishes. You’ll get incredible flavor payoff from dishes such as comforting Chicken and Dumplings, easy Baked Risotto with Carrots and Squash, healthy Broiled Striped Bass with Tomatoes, hearty Pork Chops with Bacon and Cabbage, and the delectable Skillet Chocolate-Chip Cookie—each of which takes less than an hour from start to finish. Here, too, are a dozen outstanding recipes for surprising and simple desserts that can be ready when you are.

With chapters devoted to your essential cooking vessels—stockpot, skillet, slow cooker, and more—this book is sure to streamline your meals and to satisfy the people you share them with. Recipes include:

DUTCH OVEN: Beef Stew with Noodles, Chicken and Dumplings, Baked Risotto, Texas Red Chili, Cajun Stew

SLOW COOKER: Pulled Pork, Corned Beef and Cabbage, Classic Pot Roast, Lamb Shanks and Potatoes, Garlic Chicken with Barley

SKILLET & SAUTÉ PAN: Spinach Pie, Poached Cod with Tomatoes, Three-Cheese Lasagna, Macaroni and Cheese, Stir-Fried Chicken with Bok Choy

ROASTING PAN & BAKING DISH: Rib-Eye with Root Vegetables, Roast Chicken with Herb Butter, Salmon with Kale, Roast Beef with Acorn Squash, Tuscan Pork Roast

PRESSURE COOKER: Short Ribs with Potato-Carrot Mash, Kale and White Bean Soup, Chicken

Cacciatore; Easy Chickpea Curry, Beef Stroganoff

STOCKPOT: Classic Chicken Soup, Split Pea Soup, Gemelli with Pesto and Potatoes, Corn and Shrimp Chowder, Pasta with Farm-Stand Vegetables

DESSERTS: Peach Crumble, Skillet Chocolate-Chip Cookie, Baked Blackberry Custard, Raspberry Sorbet, Molten Chocolate Cupcakes

I have never wanted to be a cook. Slaving away in the kitchen is just not fun for me. I do not mind helping out but cooking for hours? No way. I would rather hire someone. However I cannot do that. Hooray Martha Stewart Chefs to the rescue. They have made delicious cooking easy and quick. All you need is just “One Pot”. There are seven different “One Pots”: Dutch Oven, Skillet & Saute Pan, Slow Cooker, Roasting Pan & Baking Dish, Pressure Cooker, Stockpot and Desserts.

Each chapter gives great advice on choosing your “pot”...what to look for, and great tips for browning, searing etc. which is very helpful for beginner cooks. You are going to want to create every single recipe in the book and your family and friends will love you even more for making them. You will be constantly using this book. It is just that good!

Disclosure of Material Connection: I received this book free from Clarkson Potter Publishers. I was not required to write a positive review. The opinions I have expressed are my own. I am disclosing this in accordance with the Federal Trade Commission's 16 CFR, Part 255: "Guides Concerning the Use of Endorsements and Testimonials in Advertising."

BookBec says

One-pot meals are winners at our house, so I tracked down this book at the library for a look-see. At first read, I was unimpressed. Same old stuff, seemed pretty basic. Only a few seemed worth trying.

But then I started to make the recipes -- and not only are they easy, they're very tasty and satisfying! Everything I've tried has been quite good to terrific. I've flipped through the book again to find more likely recipes for future meals. So if you're uninspired when you first look at this book, give the food a try and see if it changes your mind!

Patti says

Lots of main dishes that did not sound appealing to me. I had more luck in the soup and dessert sections.

Debby says

To be absolutely clear, I just read the cookbook from cover to cover. I have not made any of the recipes, but I will. I have this in Kindle version, and am very happy with the format. The first thing that reels me in to a cookbook are the photos. I have to SEE the finished dish, and if it looks appealing, then I'm in. This book gets five stars for that. There is a photo for every single recipe, and in Martha Stewart fashion, they are food-styled simply and with gorgeous lighting.

There are seven different "one pots": Dutch Oven, Skillet & Saute Pa, Slow cooking, roasting pan & baking dish, pressure cooker (my favorite), stockpot & saucepan and then desserts

I liked that each chapter gives great advice on choosing your "pot"...what to look for, and great tips for browning, searing etc. which is very helpful for beginner cooks.

As for the recipes, I eat with my eyes. The Dutch oven section didn't get my mouth watering, though I bookmarked the Carnitas Tacos. I already have 2 beef stew recipes that I love, as well as a chicken & dumplings. The Lamb & Apricot Stew got my attention, but I moved on.

Some of the recipes I have bookmarked are the Sausage, Chicken & White-bean Gratin, Beer Braised Sausages with Potatoes. I'm intrigued with the Linguine with tomato & basil, because you add everything in the pot and it all cooks together. A few others I've marked to try:

Beef and Pineapple Red Curry

Shrimp with Tomatoes and Orzo

Skillet Macaroni and Cheese

Spinach Pie (take on Spanikopita)

Stir-Fried Chicken with Bok Choy

Chicken with Sauteed Mushrooms

Three-Cheese Lasagna (skillet)

Garlic Chicken with Barley (slow cooker)

The list goes on and on...so obviously there are plenty of recipes that grabbed my attention.

I adore pressure cooking (and cannot fathom why people are so afraid of this harmless and fast way to make dinner). I have plans to adapt many of the soups, stews, slow cooker recipes as pressure cooking.

I have an aversion to chick peas, and there are plenty of those recipes for those of you who do love them.

Someday, I'll learn to like them, and I'll keep trying.

Many of the recipes look healthy, and there are no cans of processed soups. It's pretty much clean eating, and I look forward to making the recipes. I'll update my review when I do.

Lynnie says

I don't read a lot of Martha Stewart cookbooks & this reminds me why. There are a lot of recipes that even for being done in one pot are really more than I'm willing to commit to. That said, there are some tasty looking recipes in here & I did get some to try out, so it's a worthwhile read if you're looking for some new recipes that won't use every pot in your kitchen.

Maria says

This is an excellent cookbook for everyday cooking. Featuring recipes that can be made in one piece of cookware - be it a saute pan, cast iron skillet, casserole dish, dutch oven, or slow cooker - many can be made with on-hand ingredients from a reasonably well-stocked American kitchen, and all are flavorful and (best of all!) FAST. Most of the recipes involve meat or seafood and are a bit challenging to adapt for non-meat eaters, so I don't recommend it for strict vegetarians. Also, I don't recommend mixing up the cookery. Don't try to make a slow cooker recipe in your dutch oven, and vice versa. Martha Stewart tests her recipes a LOT before publishing them. They work. Don't fix what isn't broken. And hey, it's an excuse to buy yourself a new piece of cookery!

The Cajun Stew was delicious even with vegetarian andouille sausage, and the raspberry sorbet was so easy and so delicious that it should be illegal.

Christine D says

I like how the book is sectioned off my cookware (dutch oven recipes, slow cooker recipes, etc) but I have to say I only thought about half a dozen of the recipes sounded appealing.

Susanna says

love love love this book!! very inspiring and delicious!! i want to own it and repeat the recipes!

cortez_jk says

This is they type of book that you need to purchase. These recipes are really simple and I tried a few of them (delish !!). I had borrowed this book from the library, and I think I might have to keep this on my list.

Michelle Hankes says

Martha Stewart. Who doesn't know who she is? Culinary goddess, home-trending leader, magazine and television mogul. A leading expert in all things home-oriented, she's truly one of the first go-to's in the world of cooking, baking, or any kind of DIY thing.

I am a fan of her work. She bakes, she makes, she cakes, she's a lifestyle genius. And so is her team of experts that creates Martha Stewart Living (the magazine, just in case you're new to the world of Martha Stewart). Probably the smartest thing Martha has ever done is surround herself with people who know what they are doing, just as well as she does. I've been a fan of Martha Stewart Living for awhile; it's a pleasure to read and I do not question for one moment how all that awesomeness gets into less than a hundred glossy pages. She's got people who know what they are doing right by her side.

So, as a reviewer for Blogging for Books, as soon as I saw a copy of Martha Stewart Living's One Pot up for review, I snagged it. I pounced. I leaped with glee. I think we all know by now that I love to cook. I love to make and create and be a creative maker. An opportunity to review (which means try out, eat, and love!) a new Martha and Martha's team cookbook, I was all over it.

I pushed the order and send button. Done.

And then I waited.

And waited.

And waited.

A few more days of waiting and the book arrived from the publisher. Finally!

What was I so excited about, really? A new cookbook? Oh, yeah, definitely. Or was it that it's a cookbook that's all about tasty simplicity? Just as much the latter.

Now, I am a kid in a candy store when it comes to new books. For sure. I love a good book, I love getting books, I love writing books, I love reading books, and I love reviewing books. Love books. Did I say that enough? Well, I do!

And this golden opportunity to review and try out some new Martha recipes was nearly too much joy for me to handle. Okay, not really. I can handle some Martha joy. And some delicious something - all made in one pot.

First, I have to say that this book is really, really well-written. As would be expected, the team of experts at Martha's magazine have kept the meals simple, easy to read, easy to make and filled with beautiful pictures that make your mouth water.

Secondly, I love the extreme simplicity of this book. Most of the recipes require only a handful of ingredients, things you would typically find in an American kitchen. And they really are one pot only. A few require you to brown things first, but they suggest you brown and remove, then add the next ingredients all using the same pot. There might be an extra bowl here or there, or even the occasional plate, but when does cooking not require you use dishes? The recipe I chose to make happened to be the Fruit Skillet Cake which I adapted to be gluten-free and dairy-free and had it tossed together and baked up in less than an hour. Super easy, super fast, and incredibly delicious. (The cake was really outstanding and came right out of the skillet.)

And my final reason to love this book was the helpful advice. That's kinda Martha's specialty. Most of us know that. And of course, a major focus of Martha Stewart Living. The One Pot book includes recipes that are cooked in stockpots, skillets, slow cookers, roasting pans, pressure cookers, and more. Each section has a how-to guide on buying/choosing a pan or skillet, why some work better than others, the difference between a saute pan and a skillet, how to use a pressure cooker (and not be afraid), what makes for a good slow cooker or stockpot, and on and on. Tips, advice and simple guides on the first two or so pages of each section prior to the recipes is just as helpful as a full-length guide. It's simple and yet, perfect.

I just fell in love with this book. The simplicity, the delicious recipes, the convenience of one pot (and truly one pot). Everything from it is a genius idea that requires so little effort, the greatest achievement will be getting to the bookstore to buy it before they are all gone.

Happily enjoy!

(Note: This was originally posted on my blog - www.divine-by-nature.blogspot.com. There are some really yummy pictures!)

Amber says

This is a cookbook you will actually cook from. Also, this book would make a great Christmas gift for new and old cooks alike.

Smartly divided by cooking equipment used, i.e., dutch oven, Skillet and saute pan, slow cooker, roasting pan and baking dish, pressure cooker, stockpot and sauce pan, and desserts; the recipes are realistic and use easily found ingredients - no airloom persimmons here.

The Martha Stewart empire is smartly cashing in on the Pinterest craze pics of one-pot cooking we all are pinning.

Smart, useful, and enjoyable are three words I would use to describe this cookbook.

Pam says

Let me begin this review by saying that I have four recipes from One Pot: Salmon with Kale and Cabbage, Baked Rice with Sausage and Broccoli Rabe, Pork Chops with Cabbage and Bacon, and Sausage with Acorn Squash and Onions. They have all been very good, the pork chop recipe was incredible.

One Pot is divided into 7 sections: Dutch Oven, Skillet and Saute Pan, Slow Cooker, Roasting Pan and Baking Dish, Pressure Cooker, Stockpot and Saucepan, and Desserts. I like this method of organization because I frequently choose or look for recipes based on the technique or equipment that I am wanting to use. Each section opens with a small introduction to the equipment used. For example in the Dutch Oven Section, it goes into materials used in their construction and ideal size.

I have marked practically the entire book to try, but here are three from each section to give an idea of the scope of the recipes (plus they are all recipes that sound good to me!)

Dutch Oven: Chicken and Dumplings, Carnitas Tacos, and Pork Stew with Potatoes and Rosemary.

Skillet and Saute Pan: Shrimp with Tomatoes and Orzo, Mushroom Cheddar Frittata, and Skillet Macaroni with Bacon and Gouda.

Slow Cooker: Garlic Chicken with Barley, Pot Roast with Sweet Potato and Prunes, and Spiced Chicken Stew with Carrots.

Roasting Pan and Baking Dish: Spatchcocked Chicken with Herbs and Lemon, Spiced Cod with Couscous, and Mexican Style Lasagna.

Pressure cooker: Beef Barley and Vegetable Stew, Risotto with Mushrooms and Thyme, and Irish Beef Stew with Stout.

Stockpot and Saucepan: Warm Quinoa and Chicken Salad, Sweet Potato and Sausage Soup, and Pasta with Farm-Stand Vegetables.

Desserts: Rustic Apple Tart, No-Churn Coffee Chocolate-Chip Ice Cream, and Fruit Skillet Cake.

This is a cookbook that anyone can use day after day. These are simple, easy meals. Easy enough for weeknights, but filled with enough flavor for the weekends! I have over 200 cookbooks and this will

definitely be at the top as one of my most used.

klagan says

I was pretty disappointed with this book. I tried several recipes from it and most of them were more complicated than advertised and did not turn out. Still, I might try the book as many of the recipes sounded pretty appetizing. I'm willing to admit that the difficulty might be due to user error.

Ruth says

I've been looking for this book for WEEKS! (AND paying late fees to the library for it.) I finally found it in the box of cookbooks we own - duh.

I raced through it, and am taking it back to the library today. I will have to check it out again as soon as possible as it's so full of recipes I want to try that it is also now on my amazon wishlist!
