Roasting two holiday dishes: check the sheet-pan footprint on each rack

Oven-rack footprint worksheet and dish timetable; follow cooking instructions. Download the matching printable below, then use the three-step plan. The featured product is optional.

Materials: Nordic Ware Naturals Half Sheet - USA Made Aluminum Commercial Quality Sheet Pan for Baking or Roasting, Encapsulated Galvanized Steel Rim Prevents Warping, 2-Pack (optional featured product); Free matching FigureNook PDF; Paper and a pen; The actual item instructions and measurements

1. Start with the real item

Measure usable rack space and check the oven's clearance instructions. Record the full sheet-pan dimensions, including rims.

2. Use the matching plan

Place paper footprints on your planning diagram to compare the dishes, racks and cooking instructions. Do not assume two pans fit because one does.

3. Finish and check

Use the timetable to follow each dish's own recipe and safe cooking requirements. The worksheet is an equipment plan, a worksheet for organizing the stages of two chosen recipes.

Check the exact selected option, maker directions, included pieces, current delivery and return terms before purchase. Other accessories shown may be separate.

Your matching printable

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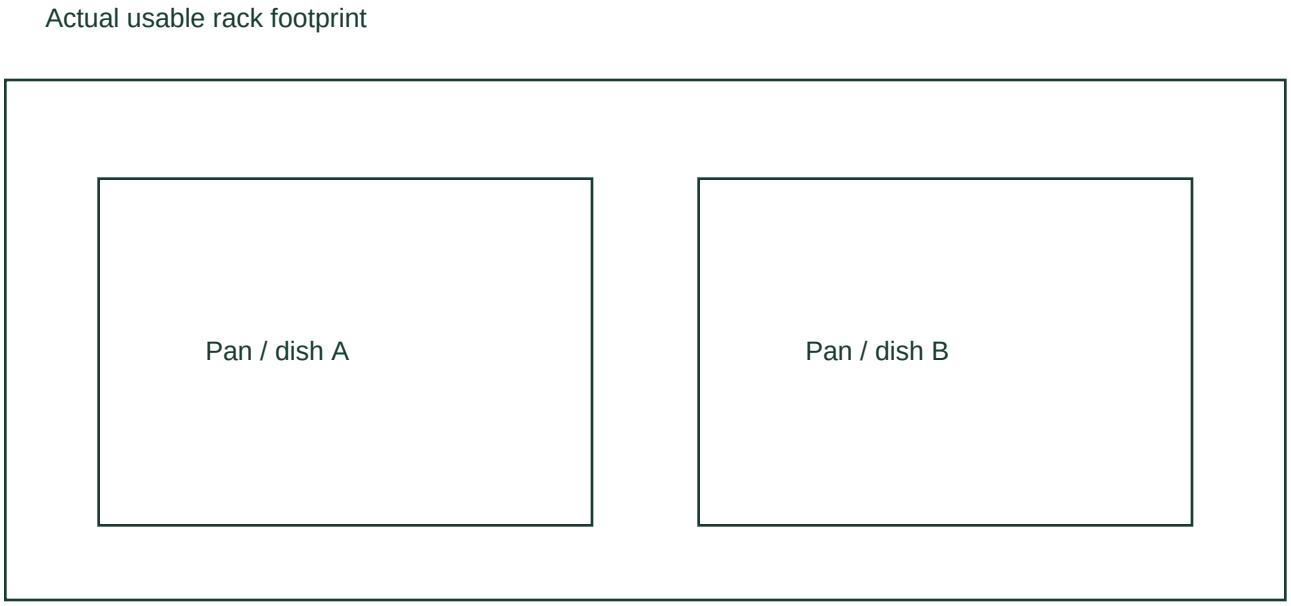

Diagram only: leave the clearances required by the oven and cookware makers. This drawing does not establish fit or safe airflow.

Rack width / depth

Pan dimensions

Cooking instructions / timing