Easy One-Pan Meals to Feed the Family

Making a home-cooked meal for your family doesn’t have to require hours of time and a big stack of dishes to clean when you’re done. There are some meals that require just one pot or pan, where you add in all of the ingredients for a delicious meal. Just look at all these one-pan meals that will feed your family.

**Classic Chicken Dinner**

It is hard to beat a nice chicken and veggies dinner when you are craving some comfort food. While this type of dinner often requires multiple pots and pans just to get everything coked and baked, there is also a version where you use just one pan. You will need to cook your chicken breasts first in the pan, then wash it out, and put the chicken back in with your other ingredients. This is a very important thing to remember. For a classic one-pan chicken dinner, you can season the chicken, potatoes, and any veggies you like with ranch seasoning mix. A dinner with carrots and baby potatoes is great for this type of dinner.

**Pork Tenderloin**

Another meat-based dinner that you can make in just one pan is this pork tenderloin dinner. You are going to cook a pork tenderloin that has marinated in your preferred marinade, along with your choice of veggies and potatoes. Baby red potatoes with carrots are really good to combine with the tenderloin. Some recommended seasonings include rosemary, thyme, garlic, salt and pepper, olive oil, and an onion. This can all be placed in a baking pan and cooked at the same time.

**Baked Ziti**

If pasta is what you are after, then making a baked ziti is an excellent way to have a hearty meal in just one pan. You can actually mix all the ingredients in the pan without even needing a mixing bowl, but this is entirely up to you. The only thing you should do beforehand is brown your meat, which will be ground Italian sausage. Once that is done, everything else is cooked in a single pan. Add the meat, tomato sauce, diced tomatoes, cheese, herbs, heavy cream, ziti pasta, and seasonings.

**Steak and Potatoes**

This is a good recipe if you want steak and potatoes, but don’t want to worry about a complicated recipes with a lot of different pans. You can add the raw steak into a pan with balsamic vinegar, olive oil, seasonings, and minced garlic. Also add in some chopped potatoes and cook it all together in the oven.