

# THE ULTIMATE GUIDE TO SHEET TRAY COOKING

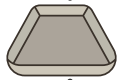
*Recipes, Tips, and Techniques for Success*

## SHEET TRAY COOKING TIPS AND RECIPE GUIDELINES



### Read the Recipe Thoroughly

Before you start, read the entire recipe from start to finish to understand the steps, ingredients, and temperature.



### Don't Overcrowd the Tray

Give food items space to breathe. Overcrowding leads to uneven cooking and longer cooking times.



### Maximize Oven Efficiency

Always preheat the oven and avoid overcrowding it with too many trays to ensure proper airflow and even cooking.

## RECIPE MAGIC

Following recipes ensures consistent and delicious results, maintaining the right balance of ingredients to meet nutritional guidelines and provide consistency across the district. We welcome your ideas! If you have suggestions to improve an existing recipe or create a new one, please email [Kirstyn.Middo@lausd.net](mailto:Kirstyn.Middo@lausd.net).

