

Efficient Cooking

1. Plan & Gather ○

- pick a recipe (or decide based on available ingredients)
- gather all ingredients (check the recipe for specifics)
- get out necessary tools (pans, knives, utensils, etc.)
- preheat oven/boil water (if required by the recipe)

3. Cook ○

- follow recipe cooking instructions (steps, timings, heat levels)
- cook a main dish (meat, pasta, sauce, etc.)
- prepare sides/accompaniments (while the main dish cooks)
- taste and adjust (seasoning, the consistency, etc., as you go)

5. Final Touches & Plating ○

- follow the recipe for the final steps (garnishes, finishing touches)
- plate the dish (make it look appetising)

7. Clean-Up & Store ○

- finish washing dishes (clean everything after eating)
- store leftovers (follow recipe advice on storing, if available)

2. Prep Ingredients ○

- follow recipe prep steps (chop, marinate, measure, etc.)
- organise ingredients (group by cooking order, if needed)

4. Clean as You Go ○

- wash dishes/utensils (while food is cooking)
- wipe down surfaces (keep your space clean)
- check the recipe's cooking times (for any adjustments)

6. Serve & Enjoy ○

- final seasoning check (taste again if needed)
- serve!

8. Optional - Batch Cooking ○

- cook extra for later (if the recipe allows for leftovers)