

Kitchen Essentials Checklist

A must-have list of tools, cookware, utensils and small appliances for a functional kitchen.

Knives and Cutting

- ☐ Chef's knife for most cutting tasks
One quality chef's knife handles the majority of prep work.
- ☐ Paring knife for small, detailed jobs
- ☐ Serrated bread knife
- ☐ Sturdy cutting board, ideally two for raw meat and produce
- ☐ Knife sharpener or honing steel
- ☐ Kitchen shears

Pots and Pans

- ☐ Large stockpot for pasta, soups, and stock
- ☐ Medium saucepan with a lid
- ☐ Nonstick frying pan for eggs and delicate foods
- ☐ Stainless or cast-iron skillet for searing
- ☐ Sauté pan or deep skillet with a lid
- ☐ Colander or strainer

Utensils and Tools

- ☐ Wooden spoon and silicone spatula
- ☐ Slotted spoon and ladle
- ☐ Tongs
- ☐ Whisk
- ☐ Vegetable peeler and box grater
- ☐ Can opener and bottle opener
- ☐ Measuring cups and spoons
- ☐ Instant-read thermometer
A thermometer takes the guesswork out of cooking meat safely.

Bowls, Prep and Storage

- ☐ Nesting mixing bowls in several sizes
- ☐ Liquid measuring jug
- ☐ Salad spinner or large prep bowl
- ☐ Airtight food storage containers
- ☐ Reusable and resealable bags
- ☐ Aluminum foil, parchment, and plastic wrap

Bakeware

- ☐ Rimmed baking sheet or sheet pan
- ☐ Rectangular baking dish or casserole
- ☐ Muffin tin
- ☐ Loaf pan
- ☐ Cooling rack

- ☐ Round cake or pie pan

Small Appliances

- ☐ Toaster or toaster oven
- ☐ Electric kettle or stovetop kettle
- ☐ Blender or immersion blender
- ☐ Coffee maker
- ☐ Microwave
- ☐ Slow cooker or multi-cooker

A multi-cooker can replace several single-use appliances.

Everyday Extras

- ☐ Oven mitts and pot holders
- ☐ Dish towels and cleaning cloths
- ☐ Trivets to protect counters
- ☐ Cutting board scraper and bench scraper
- ☐ Kitchen timer
- ☐ Dish rack and drying mat