

# 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