

List of Kitchen Essentials for a New Home

Serial	Items	Quantity	Uses
1	Chef's Knife	1	Chopping, slicing, and dicing all ingredients
2	Paring Knife	1	Peeling fruits and small, detailed cuts
3	Bread Knife	1	Slicing bread and delicate baked goods
4	Cutting Board (Wood or Bamboo)	2	Safe surface for cutting meats and veggies
5	Non-stick Frying Pan	1 (10-12 inch)	Frying, sautéing, pancakes, eggs
6	Cast Iron Skillet	1	High-heat searing, oven-to-stove dishes
7	Saucepan (with lid)	1 (Medium)	Boiling, sauces, reheating
8	Stockpot	1 (Large)	Cooking soups, stews, pasta in bulk
9	Dutch Oven	1	Braising meats, baking bread, stews
10	Baking Sheet	2	Roasting vegetables, baking.
11	Mixing Bowls (Nesting Set)	3	Prepping ingredients, baking, marinating
12	Measuring Cups	1 Set	Measuring dry ingredients.
13	Measuring Spoons	1 Set	Measuring small amounts, spices, baking
14	Colander	1	Draining pasta, rinsing vegetables
15	Silicone Spatula	2	Stirring, scraping bowls, folding batters
16	Wooden Spoon	2	Stirring soups, sauces, sautéing
17	Tongs	1 Pair	Gripping, flipping meats, serving salads
18	Whisk	1	Blending sauces, whipping eggs and batters
19	Ladle	1	Serving soups, stews, gravies
20	Can Opener	1	Opening canned goods
21	Peeler	1	Peeling fruits and vegetables
22	Grater	1 (Box Grater)	Grating cheese, veggies, zesting
23	Oven Mitts	2	Protecting hands from hot cookware
24	Food Storage Containers	5-10 (Various Sizes)	Storing leftovers, meal prep
25	Electric Kettle	1	Boiling water quickly
26	Pressure Cooker	1	Pressure Cook and Slow Cook
27	Blender	1	Smoothies, purees, soups
28	Coffee Maker	1	Brewing coffee
29	Toaster/Toaster Oven	1	Toasting bread, small baking tasks
30	Trash Bin with Lid	1	Waste disposal
31	Dish Drying Rack	1	Air drying dishes effectively
32	Fire Extinguisher	1	Kitchen safety essential