

Name _____

Must-Have Kitchen Tools: Cooking Made Easy!

Short Answer Key

1. Varying sizes of mixing bowls accommodate different recipes and tasks, such as mixing ingredients, marinating, and storing leftovers.
2. Wooden spoons are used for stirring, sautéing, and serving food.
3. A can opener is essential for opening canned goods efficiently and safely.
4. A grater and zester can enhance a dish by adding flavors and textures, such as grating cheese or zesting citrus fruits for a burst of freshness.
5. A colander makes cooking pasta more convenient by allowing you to drain the cooked pasta easily without losing any pieces.

