

# Top 10+ Must-Have Kitchen Tools for New Home Cooks

## 1. Chef's Knife

A sharp, versatile knife makes chopping and slicing easy. A true time-saver.

## 2. Cutting Board

Protects your counters and provides a clean space to prep ingredients.

## 3. Measuring Cups and Spoons

Accurate measurements mean reliable, tasty results every time.

## 4. Mixing Bowls

Perfect for mixing, marinating, and even serving. Look for nesting sets.

## 5. Non-Stick Skillet

Great for eggs, pancakes, and veggies with minimal oil and easy cleanup.

## 6. Cast Iron Skillet

Durable and perfect for high-heat cooking and baking. Lasts a lifetime.

## 7. Saucepan

Essential for pasta, soups, sauces, and everything in between.

## 8. Spatulas

A must-have for flipping, mixing, and scraping every last bit of goodness.

## 9. Tongs

Great for flipping meat, tossing salads, or serving hot food safely.

## 10. Loaf Pans

Perfect for baking homemade bread, meatloaf, and even pound cake.

## 11. Baking Sheet

Versatile for baking cookies or roasting veggies. Easy to clean, especially with parchment.

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### 12. Wooden Spoon

Gentle on pans and perfect for stirring everything from soup to sauce.

### 13. Colander

Useful for draining pasta, rinsing veggies, or washing fruit with ease.