# One-Pot Cooking Guide

This guide provides a structured approach to prepare recipes using just one pot or pan. Aimed at delivering flavorful dishes with minimal cleanup, it ensures an efficient cooking process without compromising on taste.

### Step 1: Recipe Selection

Choose a one-pot recipe that fits your dietary preferences, tastes, and available ingredients.

### Step 2: Ingredient Prep

Gather all necessary ingredients, wash produce, chop vegetables, and measure spices as per the recipe.

### Step 3: Pot Selection

Select an appropriate pot or pan that will be large enough to hold all ingredients and suit the cooking method required.

### Step 4: Cooking Sequence

Begin cooking according to recipe instructions, often starting by sautéing aromatics like onions and garlic, adding ingredients in stages based on their cooking times.

### Step 5: Monitoring

Stir intermittently and monitor the dish to prevent sticking, adjust heat as necessary, ensuring even cooking.

### Step 6: Seasoning

Taste and adjust seasonings as you near the end of the cooking process, adding salt, pepper, or spices to enhance flavor.

### Step 7: Final Check

Ensure all elements are cooked through, and the flavors are well combined. The consistency should be appropriate for the dish.

### Step 8: Serving

Turn off the heat, let the dish settle for a few minutes, and then serve directly from the pot to minimize cleanup.

### Step 9: Cleanup

After enjoying the meal, clean the single pot or pan used, benefiting from the reduced amount of dishwashing.

## General Notes

### Cookware Care

Always consider the care instructions for your cookware to ensure its longevity, especially after cooking with high heat or acidic ingredients.

### Ingredient Substitution

Feel free to substitute ingredients based on availability or to cater to dietary restrictions.

### Leftovers

Store any leftovers in an air-tight container, as most one-pot dishes keep well and can make for easy reheatable meals.