

USEFUL EXPRESSIONS TO DESCRIBE HOW TO COOK

General Process	Mexican Tacos	Italian Pizza	Useful Expressions
Ingredients	"For <i>tacos al pastor</i> , you'll need pork marinated in spices, pineapple, onions, cilantro, and corn tortillas."	"For a classic <i>pizza</i> , you'll need pizza dough, fresh tomatoes, mozzarella cheese, fresh basil, and olive oil."	
Steps to Cook	<ol style="list-style-type: none"> <li>1. First, start by marinating pork in a blend of chili powder, garlic, and pineapple juice.</li> <li>2. Next, grill until caramelized.</li> <li>3. Slice pork thinly and serve on warm tortillas with diced onion and cilantro.</li> </ol>	<ol style="list-style-type: none"> <li>1. Start by spreading pizza dough on a baking tray.</li> <li>2. Next, add a thin layer of tomato sauce and place mozzarella slices.</li> <li>3. Bake at a high temperature until the cheese is melted and bubbly.</li> </ol>	
Dipping Sauce or Side Vegetables	For a traditional taste, serve with a squeeze of lime and a side of spicy salsa for an extra kick.	Traditionally served without sides, though a light salad pairs nicely.	
Final Comments	Remember, the key to this dish is the taco should be juicy with a hint of sweetness from the pineapple, balanced by fresh toppings.	It's best enjoyed when the final pizza has melted cheese and fresh basil for a fragrant finish.	
Things to Remember	Make sure that you marinate the pork for a few hours to enhance flavor and tenderness.	Avoid overloading with cheese; keep a balance between dough, sauce, and cheese.	

"Serve with [dipping sauce] and pair it with [specific vegetables or herbs, e.g., 'fresh herbs' or 'lettuce wraps']."  
"For a traditional taste, don't forget the [specific sauce or garnish]."  
"Roll the dish in [rice paper or leaves] with [herbs or sauce] for added flavor."

"It's best enjoyed when [final preparation step, e.g., 'served fresh and hot']."  
"Remember, the key to this dish is [highlight an important tip, e.g., 'adding the shrimp last to keep it tender']."  
"The final result should be [texture or taste], a balance of [describe flavor profile, e.g., 'savory and crispy']."

"Be careful not to [common mistake, e.g., 'overcook the shrimp as they can get tough']."  
"Let the [batter/rice] rest for best results, so everything blends together perfectly."  
"Make sure the [specific ingredient] is fresh—it's what gives the dish its authentic flavor!"

"First, start by [initial step, e.g., 'making the batter' or 'cooking the rice']."  
"Let the [specific ingredient, e.g., 'batter' or 'rice'] rest for [time] so it sets properly."  
"Next, [next cooking step, e.g., 'sauté the shrimp and pork'] until [desired outcome, e.g., 'golden brown']."  
"Pour in [batter or mixture] and add [ingredients] while it's still hot."  
"Cook until [specific texture or appearance, e.g., 'crispy' or 'golden brown']."

"To make this dish, you'll need [list of ingredients]."  
"The key ingredients are [essential ingredients], especially [highlighted ingredient]."  
"If you're missing [ingredient], it won't taste quite the same!"