

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	1. First, start by marinating pork in a blend of chili powder, garlic, and pineapple juice. 2. Next, grill until caramelized. 3. Slice pork thinly and serve on warm tortillas with diced onion and cilantro.	1. Start by spreading pizza dough on a baking tray. 2. Next, add a thin layer of tomato sauce and place mozzarella slices. 3. Bake at a high temperature until the cheese is melted and bubbly.	
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!"