



## Indian Inspired Dinner Class Preparation

**Equipment:** These are the tools that will be needed to complete this class. I am including links to my favorites, but, whatever you have at home will do. If you do not have something, reach out and ask me before buying. There is frequently a way to do the job without a specific tool.

<a href="#">Chef's knife</a>	<a href="#">3-5 qt. Deep skillet or saute pan</a>
<a href="#">Basting brush</a>	<a href="#">Mixing bowls</a> (variety of sizes)
<a href="#">Cutting Board</a>	<a href="#">Whisk</a>
<a href="#">Citrus Zester</a>	<a href="#">Measuring spoons</a>
<a href="#">Citrus Juicer</a>	Measuring cups, <a href="#">liquid</a> and <a href="#">dry</a>
<a href="#">Blender</a>	<a href="#">Cast iron skillet/griddle</a>
<a href="#">Rolling Pin</a>	<a href="#">Parchment paper</a>

**Prep:** This is the mise en place or preparation needed to be completed before the class. If this is not completed, it will be impossible to keep up with the class. There is no video for preparing for this class as the pre-class prep is quite simple. If you have any questions, please reach out to me directly.

- Prior to class, please cook basmati rice if desired.
- Prior to class cut chicken thighs into 1" pieces, keep refrigerated in a covered bowl until class. Always wash hands after handling raw chicken.
- Wash all produce prior to class.

Have all equipment out and ready to use for class.

- For more recommendations on my favorite equipment visit "[My Favorite Products](#)" on the [Cook Colorful](#) website.