

# Getting Started With Breakfast

This article provides an overview of breakfast, describes how to prepare a weekday breakfast for 1–2 people, and highlights utensils commonly found in a kitchen drawer.

## Table of Contents

- [About Breakfast](#)
- [Preparing a Weekday Breakfast for 1–2 People](#)
  - [Before You Start](#)
    - [Ingredients](#)
    - [Utensils](#)
- [Preparing Cold Cereal With Milk](#)
- [Common Utensils Found in a Kitchen Drawer](#)

## About Breakfast

For many people, breakfast is the first meal they eat each morning after waking up from a night's sleep. This meal, considered the most important one of the day, gives your body the necessary fuel to make your muscles and brain work and boosts your energy levels.

There are several meals you can eat for breakfast, including:

- Bacon
- Cereal and milk
- Eggs
- Fruit
- Oatmeal
- Pancakes
- Waffles

In addition to food, people may also drink a beverage with their meal. One of the most popular drinks to pair with breakfast is coffee, but other options include milk, orange juice, and tea.

When preparing breakfast, you can make your meals as simple or complex as desired. Our website includes breakfast recipes of varying complexity. If you're learning to cook breakfast for the first time, we recommend starting with our beginner-level recipes, but you're welcome to choose any recipe that catches your eye.

## Preparing a Weekday Breakfast for 1–2 People

As mentioned in the [“About Breakfast”](#) section, you can make your breakfast meals simple or complex. Since life can be busier than usual on weekdays, many people make a simple breakfast for themselves or their families. In this section, you'll learn how to prepare a bowl of cold cereal with milk for yourself and, if desired, another person.

### Before You Start

#### Ingredients

- ½–1 cup of your desired cereal (2–3 cups if preparing for two people)
- ½–1 cup of milk (2–3 cups if preparing for two people)

#### Utensils

- 1 bowl (2 bowls if preparing for two people)
- 1 spoon (2 spoons if preparing for two people)

### Preparing Cold Cereal With Milk

1. Place your bowl on a flat surface, such as a kitchen countertop or table.
2. Pour your desired serving of cereal into the bowl. Do not overflow the bowl with cereal, as you will need room to add your milk.
3. Slowly pour your desired serving of milk into the same bowl, making sure to not overflow the bowl.
4. Using a spoon, mix your cereal and milk in the bowl.

You are now ready to enjoy a delicious bowl of cold cereal with milk. After you finish preparing your meal, close the bag or box containing your cereal to prevent it from going stale, and place your milk back in your refrigerator to prevent it from spoiling.

## Common Utensils Found in a Kitchen Drawer

When you open your kitchen drawer, you'll find several utensils, each with a specific purpose when cooking or baking. The following table provides the names of utensils commonly found in a kitchen drawer, a description of each utensil and what it does, and the average price for each utensil online.

Name	Description	Average Price Online (USD)
Chef's knife	Used to cut meat, dice vegetables, slice herbs, and chop nuts	\$100
Measuring cups	Used to measure a specific amount of a dry or liquid ingredient in a cup size	\$14
Measuring spoons	Used to measure a specific amount of a dry or liquid ingredient in a teaspoon (tsp) or tablespoon (tbsp) size	\$12
Mixing spoon	Used to combine ingredients for cooking or baking	\$8
Peeler	Used to remove the peel or skin from fruits and vegetables	\$10
Serving spoon	Used to serve and portion fruits, vegetables, and salads	\$8
Slotted spoon	Used to serve foods prepared or packaged in a liquid	\$8
Spatula	Used to flip, lift, mix, scrape, and spread ingredients	\$8
Tongs	Used to grip and lift food, particularly food that is hot	\$12
Whisk	Used to blend, whip, and incorporate air into ingredients	\$14