



# Dinner Delights

## Video links to complement learning

- [How to cut and core a cauliflower \[video\] | Lisa Lin](#) (length: 1:48)
  - A short tutorial on how to cut cauliflower into florets.
- [How to peel and mince garlic \[video\] | Eat Right](#) (length: 1:13)
  - Learn how to mince this aromatic vegetable with tips from a chef.
- [How to peel and mince ginger \[video\] | Blue Apron](#) (length: 0:42)
  - Learn how to peel and mince fresh ginger using a chef's knife.
- [How to measure wet and dry ingredients \[video\] | AllRecipes.com](#) (length: 4:04)
  - Learn how to accurately measure all kinds of dry and liquid ingredients so you can bake and cook with confidence and precision.
- [How to cut and core an avocado \[video\] | Eat Right](#) (length: 0:36)
  - Here's how to quickly and neatly cut this versatile fruit.
- [How to wash dirty herbs \[video\] | Elean Besser](#) (length: 1:19)
  - Learn how to clean cilantro.
- [How to dice tomatoes \[video\] | Oregon Child Nutrition Programs](#) (length: 1:51)
  - Easy steps for dicing tomatoes.