

Sauté

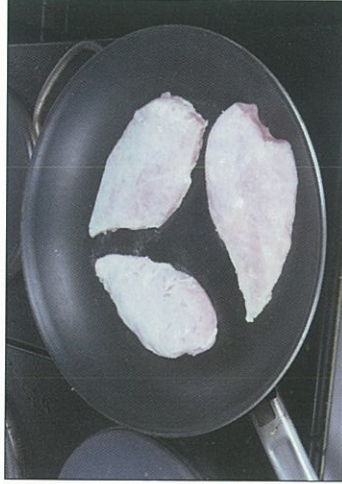
Sauté Pan Sizes



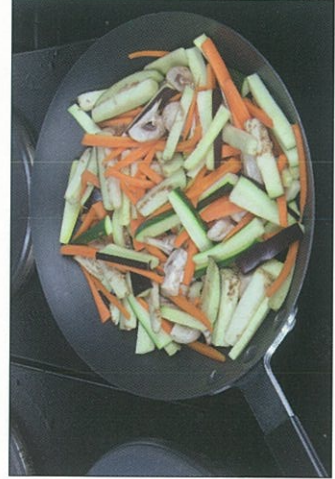
Correct

Pan is full with space between items allowing steam to escape and prevent toughening.

Protein



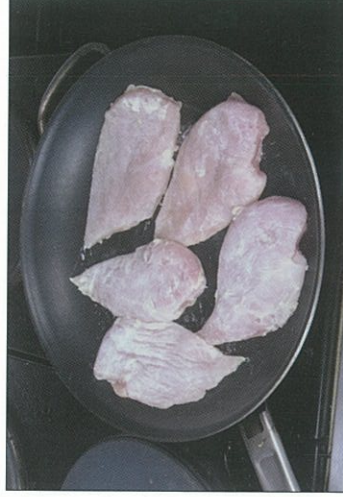
Vegetables



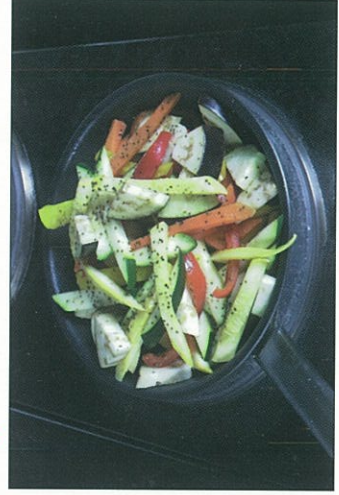
Incorrect

Pan is overcrowded and pieces are too large. Lack of space traps steam and prevents items from browning—causing the meat fibers to toughen.

Protein

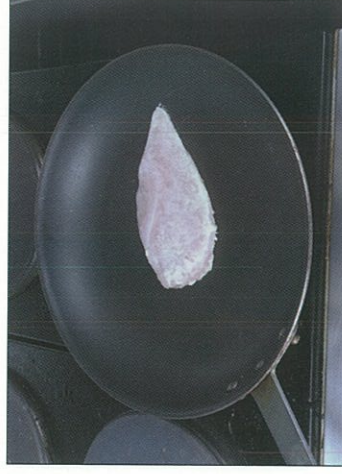


Vegetables



Pan is too large. The drippings could scorch, adding a burnt flavor to the sauce.

Protein



Vegetables

