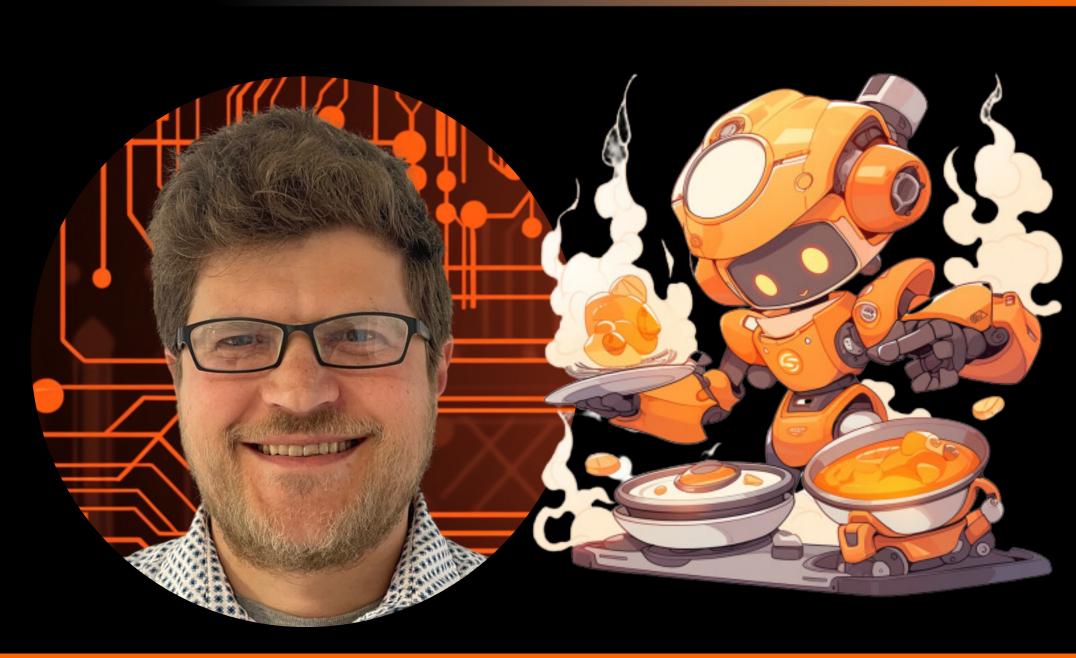


# FREE ChatGPT Prompts Cooking Edition



BingChat ~ Claude ~ Bard ~ Perplexity ~ Pi.ai ~ Semantic Scholar

### Free Prompts for:

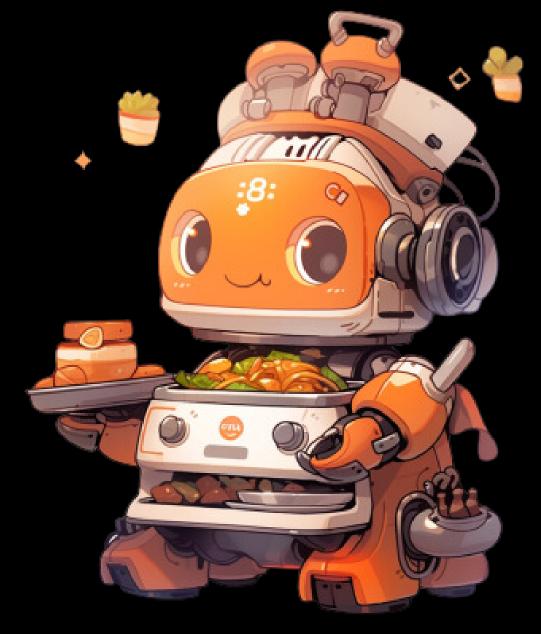
Recipe creation	pg4
Substitutions	pg6
Prep techniques	pg8
Freezing foods	pg10
Marination tips	pg12



### Remember to Feed your Al

Your Al is hungry. The more data and info you feed it as part of your prompting, the stronger it gets and the more it helps you.

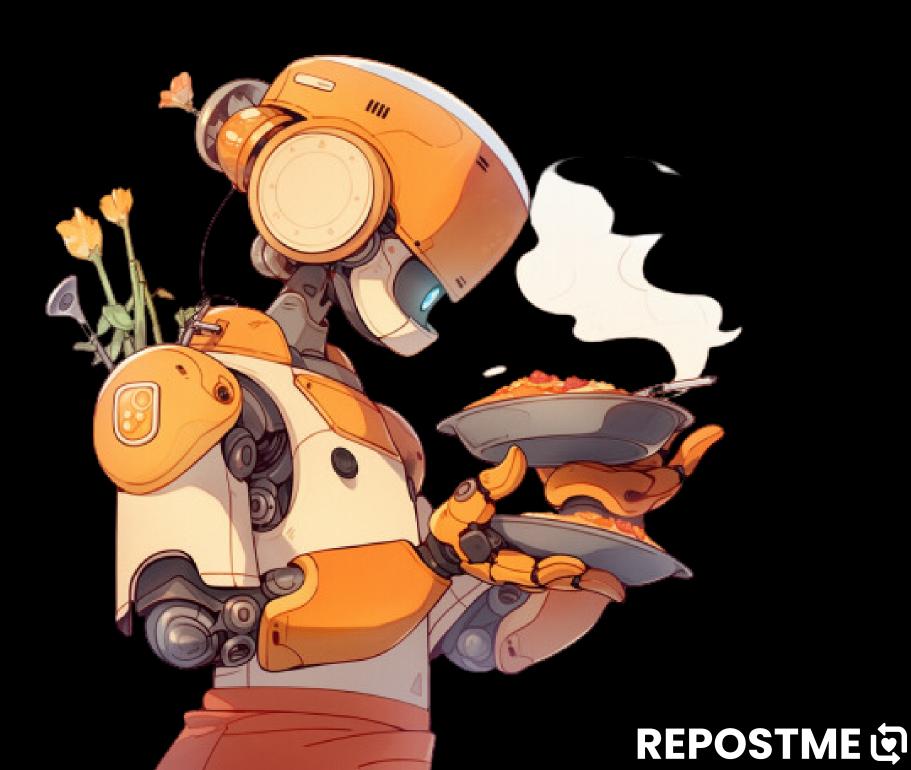
Tell it about your job and project every time you prompt!



Discover new dishes centered around what's already in your kitchen. This prompt delivers creative recipe ideas to transform a single ingredient into a delicious meal.



## Prompt: "Provide three recipes using [ingredient] as the main component."

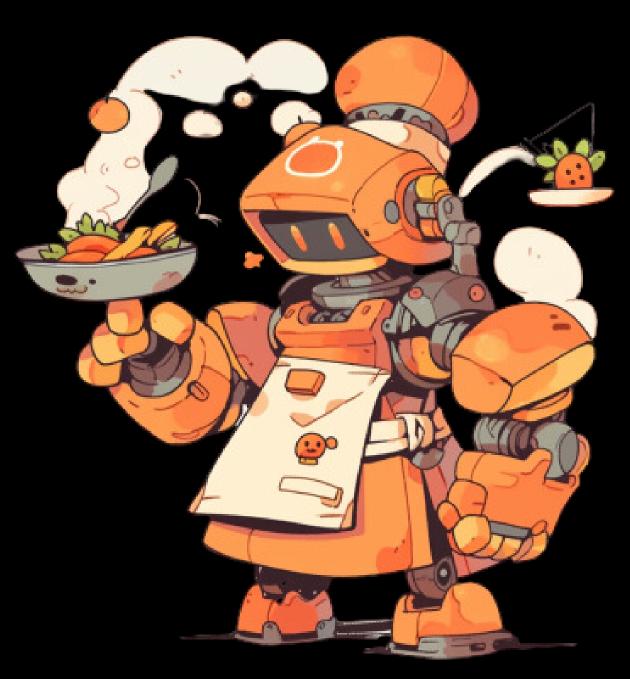


Don't let one missing ingredient derail your cooking plans. This prompt provides multiple options to seamlessly adapt recipes using ingredients you have on hand.



Prompt 2

Prompt: "Suggest three substitutions for [ingredient] in this recipe: [recipe]"



Learn professional-level prep skills to save time and effort in the kitchen. This prompt explains optimal methods to prepare ingredients for flawless results.



# Prompt: "Recommend efficient techniques to [prep type] [ingredient]"



Maximize the lifespan of leftovers and prepped meals with ideal freezing methods. This prompt outlines the best practices for preserving taste and texture.



Prompt 4

# Prompt: "How can I properly store [dish] for freezing?"



Accelerate your recipe's flavor infusion with pro tips for fast-tracking the marination process. This prompt provides techniques to pack a flavor punch in minimal time.



# Prompt: "Offer tips to speed up the marination process for [meat type]"



Without your reposts and comments, my marinades are all too salty!





#### REPOSTME මු