

Cleaver · Multi-Dish Dinner Sheet

Get two or three dishes to the table at the same time — without burning the side.

1. Pick the serve time first

Write the time dinner should hit the table (example: 7:00). Everything else works backward from that — not forward from “when I started chopping.”

2. List each dish + last active step

For every recipe, note the last hands-on step and how many minutes it needs. Count oven time and simmering as passive (you can do something else).

Dish	Active mins	Passive mins	Start by
Main	_____	_____	____:____
Side	_____	_____	____:____
Third	_____	_____	____:____

3. Back-plan the starts

Serve time – (active + passive for that dish) = when to start. If two dishes need your hands at once, shift the more flexible one earlier or later.

4. Watch for oven / burner conflicts

Same oven temp? Good — stagger racks. Different temps? One dish may need to rest while the other finishes. Two sauté pans and one pair of hands? That's a conflict — sequence them.

5. Mise before the clock starts

Dice, measure, and pull tools before the first start time. The timeline only works if prep isn't hiding inside “step 1.”

Quick example (serve 7:00)

- Salmon (12 min cook, mostly hands-off after sear) → start sear ~6:45
- Rice (18 min simmer + 10 min rest) → start ~6:32
- Salad (8 min active) → toss ~6:52

Cleaver's **Cook Together** builds this timeline for you: pick your dishes, set a serve time, and get one combined plan that tells you when to start each step. Free for up to 2 dishes; Cleaver Pro for 3 or more.

Get Cleaver Kitchen on the App Store: apps.apple.com/us/app/cleaver-kitchen/id6812535127

This sheet is useful without the app. Cleaver just does the arithmetic. Education only — cooking results vary. Step times in the app come from recipe text and are estimates.