Feeding People With No Kitchen

Renovation, a dead oven, or a move. One table, two appliances, and a washing-up routine that holds.

> Every temporary kitchen fails the same way: clearing up gets hard enough to skip, and then there is nothing clean to cook with.

SET UP ONE TABLE

- [ ] Appliances at one end, plugged in and staying plugged in
- [ ] Plates, cutlery, mugs in one open box
- [ ] Washing-up basin, cloth, bin bag holder
- [ ] One chopping board, one sharp knife, one pan

MEALS WITH NO OVEN AND NO HOB

- [ ] Jacket potato with a tin and grated cheese
- [ ] Couscous, boiling water, oil, lemon, chopped anything
- [ ] Slow cooker stew over the couscous or potatoes
- [ ] Wraps with cold fillings
- [ ] A salad with something substantial in it

BEFORE IT STARTS, IF YOU CAN

- [ ] Cook double every time for the fortnight beforehand
- [ ] Ten flat bags of stew is three weeks of dinners
- [ ] Set a date to reassess, and buy a hotplate rather than suffer

NOTES

Free to print and share. Please do not resell.