



The Small-Kitchen Supper Book



Twenty dinners for limited counters
and everyday equipment

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EatEasier

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A clear board leaves room for the next ingredient

A place for the next step

A small kitchen can cook a generous dinner when the sequence is clear. This book gives each ingredient, utensil and finished component a place, then releases that place for the next job.

Read the whole supper first

The twenty recipes in this book make two adult servings. They are dinners, not complete daily eating plans. Appetite varies; add bread or another simple side if you need it. The focus is the work itself: where to put things, when to cut them, how to use one main vessel and what to clear before serving.

What the recipes assume

You have clean running water, safe refrigeration, a stable food-preparation surface and the equipment named in the recipe. Different chapters use a hob, an oven or a microwave; no recipe requires all three. Do not balance an appliance over a sink, on a chopping board or beneath unsuitable shelves to make room. Follow its installation and ventilation instructions.

How the two pages work

The first page tells you what to collect and prepare. The second gives the cooking order, a space-saving decision and one variation. Read both pages before switching anything on. Ingredient amounts are for the whole recipe, not per person.

Use the book beside the cooker

Choose a dinner by its main vessel, then read both recipe pages. Set the ingredients out in the order they enter the pan. Name a place for hot cookware and move used tools away from the clean preparation area before starting. The diagrams show how those decisions change as the food cooks.

After dinner, note one thing that would make the next attempt easier: a smaller carrot dice, a better place for the lid or an extra spoonful of water. Keep the change specific so you can use it next time.