

6 Ways to Prepare Meals During a Kitchen Renovation



Keep Your Appliances in Place

Don't remove your stove or sink any sooner than you have to. Keep the sink base in place but remove all of the other cabinets. Relocate your fridge to another area of the house.

Temporary Kitchen

Set up a temporary kitchen in the basement or another room in the house. On a 6' table, put a microwave, toaster oven and enough dishware and cutlery for your family. Set it up near a sink for easy clean up.



BBQ

Utilize your BBQ to cook hotdogs, hamburgers, chicken, steak, kebabs, potatoes and grilled veggies.

Freezer Meals

Prepare meals in advance and cook them in your oven or stove top. Freeze in a microwavable container. Take out of the freezer 1-2 days prior to eating. Heat up in the microwave.



Protein Salads

Cook some chicken, steak, shrimp or salmon in advance. During your renovation you can heat up the protein and add it along with some toppings to a pre-made salad or spring mix.

Do the Cooking for your Family & Friends

Offer to do the cooking for your friends or family for a few nights per week. Use their kitchen to prepare the meals. Your friends will enjoy the break and everyone can enjoy the socializing.



Be creative and think outside the box!