



Creating your perfect garden kitchen

Your garden. Your kitchen. Your way.

A free guide from Rhino-Pods

Why your garden deserves a real kitchen

You love cooking outside. You don't love carrying everything in and out – the chopping board, the pan, the oil, the spices, the plates, the pans, the utensils. By the time you're set up, you're already tired.

A garden kitchen doesn't have to be a project. Just a simple, sturdy setup that lives outside (or stores away).

The garden kitchen

7 things that make it work (on its own or alongside your barbecue)

1. A proper stable platform for your stove

A stable table and a two-burner stove at a comfortable height. You don't need an oven. You just need heat you can trust. Two burners mean you can boil rice on one and fry on the other – or cook two sides at once while the barbecue handles the meat.

2. A solid prep surface

Where do you chop the onion? Where does the cutting board go? What about spices, herbs, and somewhere to rest cooking utensils? A small solid table or side station next to your stove changes everything. Suddenly you're cooking, not juggling.

3. Storage that makes setup effortless

Keep a dedicated outdoor cooking box or container. Inside: a set of herbs and spices (salt, pepper, oil, paprika, garlic granules), a few utensils (spatula, tongs, ladle), and cookware you don't mind living outside. When you want to cook, grab one box. One trip. Done.

4. Hassle-free setup

The key is: unless you make it quick and easy to set up outside, you won't bother. Having everything easily to hand – or stored in one place – stops the multiple trips back and forward and makes the whole experience relaxed and enjoyable.

5. Water access

Access to water makes all the difference. Until you haven't got a sink next to you, you don't realise how much you use it – washing hands, rinsing veg, topping up pans. A simple water container or a jug and a bowl changes everything.

6. A bin within reach

A plastic bag hung from a table edge or tucked in a bowl. Suddenly you're not walking to the house every five minutes. It sounds small. It changes everything.

7. A tea towel and a timer

Two things you'll miss immediately if you forget them. The tea towel lives in your outdoor box. The timer lives on your phone. Suddenly you're not running inside for either.

Cooking with two burners + barbecue

Your barbecue does the hero: burgers, sausages, chicken thighs, steak.

Your two-burner stove does the supporting cast: sauces, sides, veg, and keeping things warm.

The winning formula:

Burner 1	Burner 2	Barbecue
Rice, grains, or potatoes	Quick-fry veg or mushrooms	Meat or main protein
Or: sauce (gravy, chimichurri)	Or: baked beans or corn	

6 recipes for your garden kitchen

(alongside or without barbecue)



1. Garlic mushrooms & onions (*one burner, 10 mins*)

The perfect burger or hot dog topping

Slice onions and mushrooms. Fry with butter, garlic, and thyme. Keep warm on low while the barbecue finishes.



2. Chimichurri sauce (no cook, 5 minutes)

Perfect with grilled steak or chicken

Finely chop parsley, garlic, and oregano. Add olive oil, red wine vinegar, salt, and chilli flakes. Let it sit while you cook. Serve in a bowl next to the barbecue.



3. One-pan rice & peas (one burner, 20 minutes)

A proper side for grilled chicken or spicy pork

Fry onion and garlic. Add rice, tinned chick peas or kidney beans, coconut milk, water, thyme, and red or chilli pepper. Simmer 20 minutes.



4. Quick-fried greens (one burner, 10 minutes)

Perfect with sausages or grilled fish

Fry sliced courgettes, peppers, or tenderstem broccoli with garlic and chilli. Splash of lemon at the end.



5. Griddled corn with lime & chilli

Two-burner special

Boil corn on one burner for 5 minutes. Dry, then griddle on a hot pan on the second burner. Brush with butter, lime, chilli powder, and coriander.



6. Barbecue baked beans (upgraded from the tin)

No barbecue meal is complete without them

Fry chopped bacon or chorizo. Add tinned beans, a spoon of barbecue sauce, and a dash of Worcestershire sauce. Simmer 10 minutes.

No barbecue? No stress!

Four single burner dinners



1. Garlic butter pasta (10 minutes, one burner)

Boil pasta. Drain. In the same pan, melt butter with crushed garlic and a pinch of chilli. Add the pasta back. Toss with parmesan and a handful of spinach or frozen peas. Dinner is done.



2. Tomato & egg shakshuka (15 minutes, one burner)

Fry onion and garlic. Add 1 tin chopped tomatoes, a spoon of harissa or chilli flakes, and a pinch of sugar. Simmer for 5 minutes. Make 4 wells in the sauce. Crack an egg into each. Cover and cook for 5 minutes until eggs are set. Eat with bread (skillet bread, of course).



3. Crispy fried rice (15 minutes, one burner)

Use leftover rice (or cook instant rice). Fry chopped bacon, sausage, or a tin of chickpeas in oil until crispy. Push to one side of the pan. Crack 2 eggs into the empty space. Scramble. Add rice, soy sauce, and any frozen veg. Stir and fry until hot and crispy at the edges.



4. Sausage & pepper one-pan (20 minutes, one burner)

Slice sausages and bell peppers. Fry together until sausages are cooked and peppers are soft. Add a tin of chopped tomatoes and a splash of Worcestershire sauce. Simmer for 5 minutes. Serve on toast or with instant mash.

Three two-burner dinners



1. Smashed Burgers with Caramelised Onions (Feeds 4)

Two burners. One griddle. One small pan. One epic dinner.

Caramelised onions (small pan, low heat – 20 minutes):

Slice 2 large onions thinly. Melt a knob of butter in the small pan. Add onions and a pinch of salt. Cook on low for 15–20 minutes, stirring occasionally, until golden, soft, and sweet. Add a splash of balsamic vinegar (or a pinch of sugar) for extra depth

Smashed burgers (griddle, high heat – 10 minutes):

Roll 500g mince into 4 loose balls (don't overwork). Heat your griddle until very hot – add a splash of oil. Place the balls on the griddle and smash flat with a spatula (use a wooden spoon to press down hard). Season generously with salt and pepper. Cook for 2 minutes until crispy at the edges, then flip. Add a slice of cheese to each patty – cook for another minute. Toast the buns on the griddle (cut-side down) for 30 seconds

To serve: Bun, burger, cheese, caramelised onions, sauce of your choice.

Pro tip: Smash harder. The thinner the patty, the crispier the edges. That's the whole point.



2. Griddled Chicken Thighs with Rice & Peas (Feeds 4)

Two burners. One griddle. One saucepan. One proper meal.

Rice & peas (saucepan, 20 minutes):

Boil 1 cup of rice in 2 cups of water (or stock) with a pinch of salt. When the rice is nearly done, stir in 1 cup of frozen peas. Cover and leave for 5 minutes off the heat – they'll steam perfectly.

Griddled chicken thighs (griddle, 15 minutes):

Season 4 boneless, skin-on chicken thighs with salt, pepper, and smoked paprika (or any spice mix you have). Heat your griddle on medium-high – add a splash of oil. Place chicken skin-side down – press down with a spatula to keep them flat. Cook for 5–6 minutes until the skin is golden and crispy. Flip and cook for another 5–6 minutes until cooked through

To serve: Chicken on top of rice, spoon over any pan juices.

Pro tip: *Keep the lid on the rice once it's cooked – it'll stay warm while you finish the chicken.*



3. Halloumi & Courgette with Lemon Herb Dressing

Two burners. One griddle. One bowl. Light, fresh, fast.

Lemon herb dressing (no cook – 5 minutes):

In a small bowl, mix: 3 tbsp olive oil, juice of 1 lemon, 1 crushed garlic clove, 1 tsp dried oregano (or fresh herbs if you have them). Season with salt and pepper. Set aside.

Griddled halloumi & courgette (griddle, 10 minutes):

Slice 1 block of halloumi into 1cm-thick slices. Slice 1 courgette into 1cm-thick rounds (or lengthways). Heat your griddle on medium-high – no need for oil (halloumi releases its own) Griddle the halloumi for 2–3 minutes each side until golden and charred. Griddle the courgette alongside – 2–3 minutes each side until tender and charred. Arrange on a plate, drizzle with dressing, and scatter with fresh mint or parsley if you have it

To serve: Hot from the pan, drizzled with dressing. **Feeds 2 as a main, 4 as a side.**

Pro tip: *Halloumi goes from golden to burnt quickly. Watch it like a hawk*

3 side sauces

(because sauce makes the meal)

1. Quick garlic & herb butter (2 minutes, no cook)

Perfect for steak, corn, bread, or melted over veg

Mix soft butter with crushed garlic, chopped parsley, and black pepper. Roll in cling film and chill. Slice a coin onto anything hot.



2. Yoghurt & mint dressing (2 minutes, no cook)

Perfect with grilled chicken, lamb, or spiced veg

Mix Greek yoghurt, chopped mint, lemon juice, crushed garlic, and a pinch of salt. Thin with a splash of water.



3. Spicy mayo (1 minute, no cook)

Perfect for burgers, tacos, or dipping griddled veg

Mix mayonnaise, hot sauce, smoked paprika, and a squeeze of lime.



Skillet bread

because fresh bread in the garden is a flex

You have a two-burner stove. You have a frying pan or cast iron skillet. You have 15 minutes. You have fresh bread.

"Stovetop bread won't win a beauty contest. The top stays pale. The bottom gets crispy. But flip it for the last 2 minutes, or toast the slices in the same pan, and you'll forget what an oven ever did for you."

A Dutch cast iron pan (oven) and lid is best to use –but a skillet or cast iron pan with a lid of any sort will do



No-knead skillet bread (requires 2-3 hours resting – or overnight)

Mix 3 cups flour, 1 tsp salt, 1/2 tsp instant yeast, and 1.5 cups warm water. Stir. Leave covered for 2-3 hours (or overnight in the fridge). When you're ready to cook, heat your skillet on medium. Scrape the dough into the skillet. Cover with a lid or foil. Cook 15 minutes. Flip. Cook 10 more minutes. Eat warm with butter, garlic butter (see recipe 7), or dipped in olive oil.



Quick soda bread (no waiting – ready in 20 minutes)

Mix 2 cups flour, 1 tsp baking soda, 1 tsp salt, and 1 cup buttermilk (or regular milk + a splash of vinegar). Stir until just combined – don't overmix. Shape into a round. Heat your skillet on medium-low. Cook covered for 10 minutes. Flip. Cook uncovered for 10 more minutes. Tap the bottom – it should sound hollow.



More skillet bread ideas!

1. Cheesy garlic skillet bread

Make the quick soda bread dough. Before cooking, flatten it slightly in the skillet. Press grated cheese (cheddar or parmesan) and crushed garlic into the top. Cook as directed. Melt butter with more garlic and brush on top when finished.

2. Herb & olive oil bread

Add 1 tbsp dried oregano, rosemary, or thyme to the no-knead dough before resting. When cooking, drizzle olive oil into the skillet before adding the dough. The bottom crisps up like a focaccia.

3. Sweet cinnamon bread (breakfast or dessert)

Add 2 tbsp sugar and 1 tsp cinnamon to the soda bread dough. After cooking, brush with melted butter and sprinkle with more cinnamon sugar. Eat warm with yoghurt or stewed fruit.

Pro tip: Make the no-knead dough in the morning. Leave it in a bowl on the kitchen top. When you're cooking dinner outside, your bread is ready to go. No oven. No bakery. Just you and a skillet.

Something sweet

(because who doesn't love dessert!)



Griddled peaches or pineapple (5 minutes, one burner)

Tastes like a restaurant dessert

Halve peaches or slice pineapple. Griddle cut-side down for 2-3 minutes until caramelised. Serve with yoghurt, ice cream, or the leftover garlic butter (trust us).



Stovetop chocolate pudding cake (15 minutes, one burner)

Mix 1 cup self-raising flour, 1/2 cup sugar, 2 tbsp cocoa powder, 1/2 cup milk, and 2 tbsp oil or melted butter.

Pour into a lightly greased skillet. Cover with a lid. Cook on the lowest heat for 12-15 minutes until set on top.

Serve warm – with yoghurt, ice cream, or just as it is. No oven. No box.

Something to drink



Big batch iced tea (5 minutes active, no stove)

Perfect for anyone driving!!

Fill a large jug with cold water. Add 4 tea bags, a sliced lemon, and a handful of mint. Leave in the sun for 1-2 hours. Remove tea bags. Serve over ice.

The relaxed garden kitchen rhythm

While the barbecue heats up:

Prep your veg, make your chimichurri, set up your burners.

While the meat cooks:

Start your rice or beans on one burner. Start your fried veg on the second.

While the meat rests:

Keep sides warm on low heat. Assemble everything. Call everyone to the table.

After you've eaten (the fire is still hot):

Time for desert! Look at the dessert recipies or even just toast leftover bread with butter and cinnamon

A note from us

We built Rhino-Pods because we wanted all of this to be simpler.

Our Cucinino can hold most two-burner stoves, has a built-in sink – no external power required. It sits perfectly next to any barbecue

The Cambio has room for two generic stoves and an additional double prep area. Both disassemble for storage, and last a lifetime. It gives you the prep space your garden has always needed.

But even without our gear – start small. Start with one good two-burner stove and one flat surface. Keep a dedicated outdoor cooking box. Add water and a bin.

When you cook outside, enjoy the moment. *That's what it's for.*

Go cook something great outdoors.



...where will you take me?