

IN FOR DINNER

101 delicious & affordable recipes to batch cook, share and enjoy
by Rosie Kellett

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“We are in the midst of multiple crises; a climate crisis, a cost-of-living crisis, a housing crisis etc and what this ultimately has led to, in my opinion, is a community crisis. We are all craving community, in one way or another, and coming together to share a meal is the ultimate way to experience that.” Rosie Kellett

How can batch cooking bring everyday joy into your kitchen, save on costs, and reduce food waste?

For the past five years, home cook Rosie Kellett has been living communally with six others, making delicious seasonal food on a budget of £25 per person, per week. In her first cookbook, she shares 101 low-effort, high-reward, veg-forward recipes to nourish you. There are recipes for weeknights when you're counting down to payday, busy workdays with short lunch breaks, mornings that call for hearty yet cheap breakfasts, and special days with your favourite people.

Bringing to life Rosie's motto that 'delicious food should be possible on any budget' In for Dinner (the title a question asked on the warehouse group chat so they know how many to cook for each evening) is a celebration of food, friendship and community. Whether you're in a flatshare, feeding a family, solo meal-prepping, or hosting a dinner party, Rosie will show you how to create affordable, delicious recipes to nourish you and your loved ones, inspiring you to stay In for Dinner.

Discover everyday recipes (adaptable for dietary preferences) such as:

- Simple Weekday Dinners: Pantry Ramen; Maple-Glazed Tofu with Garlic Fried Rice; Citrus Mackerel Spaghetti with Pangrattato
- Speedy Salads: Crispy Chickpea Caesar Salad; Vermicelli Rice Noodle Salad; Herby Vinegar Laced Potato Salad
- Soups to Batch Cook: Autumn/Winter Tomato Soup; Roasted Carrot, Cumin & Coconut Soup, Salt & Vinegar Potato Soup

And special dishes, such as:

- Small Plates: Jammy Shallot Harissa Bulgar; Minted Garden Peas, Broad Beans & Sizzled Spring Onions over Whipped Lemon Ricotta.
- Hosting: Gnocchi alla Sorrentina; Cacio e Pepe; Sri Lankan Dahl with Coconut Sambal
- Weekend Projects: A Mezze Feast; Pierogi; The Best Pizza You'll Make At Home
- Sweet Bakes: Burnt Basque Cheesecake; Chocolate Raspberry Sheet Cake; Sticky Toffee Ginger Pudding

These are modern recipes with a touch of nostalgia. Most of Rosie's recipes are written for 6-8 people - they are perfect for hosting big groups, but also ideal if you like to batch cook and prep your meals for the week without compromising on flavour, excitement, or variety.

Early Endorsements:

'Impressive and inspiring. Rosie uses affordable ingredients and transforms them into really special and really delicious meals. I'm a big fan!' Melissa Hemsley

'In for Dinner is as generous and fun as Rosie is. It's totally modern for our times but it's nostalgic too: classic recipes spun into simple meals to make with and for friends. What's not to love?' Claire Ptak

'This book takes you right in, makes you feel you're part of this warehouse, and makes you want to EAT with the people you love.' Calum Harris, author of the 20 Minute Vegan

Rosie Kellett is a chef, food writer and supper club host. She is originally from Derbyshire with family in North Yorkshire, Manchester, Sheffield, Brighton, Devon, and Bristol. Rosie moved to London at 20 where she spent ten years acting and writing for theatre, film & TV. During that time, she worked a variety of day jobs in the food industry to pay rent, spending 8 years with Meringue Girls and working as Claire Ptak's assistant at Violet Cakes, where she project managed the royal wedding cake for Prince Harry & Meghan Markle. Rosie moved into her communal warehouse home in 2020, after a few years of living communally with her six housemates she started to share their way of life via social media in 2023. Having made a name for herself sharing recipes and stories online from her communal home in East London 'In for Dinner' is her debut cookbook, sharing for the first-time original recipes from her years of working in professional kitchens, hosting seasonal supper clubs, and cooking for her housemates. Since 2023 she has built an online following of 300k across Instagram, TikTok and her bestselling Substack newsletter, The Late Plate. Clarkson Potter will be publishing Rosie in North America in August 2025.



 [@rosiekellett](https://www.instagram.com/rosiekellett)

 [@rosiecooksuptorm](https://www.tiktok.com/@rosiecooksuptorm)

 [The Late Plate](https://www.substack.com/p/the-late-plate)