

THE KINDLE KITCHEN: BONUS CHAPTER

15 More Recipes, Free for Readers

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DISCLAIMER

The recipes in this book are provided for general informational purposes only. Cook times, temperatures, and yields are estimates and may vary based on your equipment and ingredients. This book is not a substitute for professional dietary or medical advice — always check ingredient labels for allergens and consult a healthcare provider regarding any dietary restrictions or health conditions before making changes to your diet. The author is not responsible for any adverse reactions, injuries, or outcomes resulting from the preparation or consumption of recipes in this book.

INTRODUCTION

You found this because you scanned the code or typed in the link — thanks for actually reading the book. These 15 didn't make the final 100, not because they're worse, just because a book has to end somewhere. Same rules as always: one screen, no fuss, no photos.

CONTENTS

Bonus Recipes

1. Quesadilla with Beans • 2. Garlic Roasted Chickpeas • 3. Baked Ziti • 4. Shakshuka • 5. Loaded Baked Sweet Potato • 6. Turkey Chili • 7. Caprese Grilled Cheese • 8. Egg Fried Rice with Veggies • 9. Honey Garlic Chicken Thighs • 10. Overnight Refrigerator Pickles • 11. Black Bean Burgers • 12. Chicken Quesadilla • 13. Simple Beef Stew • 14. Peanut Noodles • 15. No-Bake Energy Bites

BONUS RECIPES

1. Quesadilla with Beans

Serves 1 · 8 minutes

Ingredients: Tortilla, shredded cheese, refried or black beans, salsa

Steps: Spread beans over half a tortilla, top with cheese, fold over. Cook in a dry pan over medium heat, 2 minutes per side, until golden. Serve with salsa.

2. Garlic Roasted Chickpeas

Serves 2 · 25 minutes

Ingredients: 1 can chickpeas, olive oil, garlic powder, salt, paprika

Steps: Drain and dry chickpeas thoroughly. Toss with oil and seasoning. Roast at 400°F for 20-25 minutes, shaking the pan halfway, until crisp.

3. Baked Ziti

Serves 4 · 35 minutes

Ingredients: Ziti pasta, marinara sauce, ricotta, shredded mozzarella, parmesan

Steps: Cook pasta, drain. Mix with marinara and ricotta. Pour into a baking dish, top with mozzarella and parmesan. Bake at 375°F for 20-25 minutes until bubbly.

4. Shakshuka

Serves 2 · 20 minutes

Ingredients: Canned crushed tomatoes, onion, garlic, eggs, cumin, salt

Steps: Sauté onion and garlic until soft. Add tomatoes and cumin, simmer 8 minutes. Make wells in the sauce, crack eggs into them. Cover and cook 5-6 minutes until whites are set.

5. Loaded Baked Sweet Potato

Serves 1 · 50 minutes

Ingredients: Sweet potato, butter, cinnamon, or black beans and salsa for a savory version

Steps: Pierce potato, bake at 400°F for 45 minutes until soft. Split open and add either butter and cinnamon, or black beans and salsa.

6. Turkey Chili

Serves 4 · 30 minutes

Ingredients: Ground turkey, canned tomatoes, canned beans, onion, chili powder

Steps: Brown turkey with onion. Add tomatoes, beans, and chili powder. Simmer 20 minutes, stirring occasionally.

7. Caprese Grilled Cheese

Serves 1 · 10 minutes

Ingredients: Bread, fresh mozzarella, tomato, basil, butter

Steps: Layer mozzarella, tomato, and basil between buttered bread slices. Cook in a pan over medium heat, 2-3 minutes per side, until golden and melted.

8. Egg Fried Rice with Veggies

Serves 2 · 12 minutes

Ingredients: Cold cooked rice, 2 eggs, frozen mixed vegetables, soy sauce, oil

Steps: Scramble eggs in hot oil, remove. Stir-fry vegetables 3 minutes. Add rice, soy sauce, and eggs back in, toss until heated through.

9. Honey Garlic Chicken Thighs

Serves 3 · 30 minutes

Ingredients: Chicken thighs, honey, soy sauce, garlic, oil

Steps: Sear chicken in oil until browned, both sides. Mix honey, soy sauce, and minced garlic, pour over chicken. Simmer 10-12 minutes until cooked through and glazed.

10. Overnight Refrigerator Pickles

Serves several · 10 minutes prep, chill overnight

Ingredients: Cucumbers, vinegar, water, sugar, salt, garlic

Steps: Slice cucumbers into a jar. Heat vinegar, water, sugar, and salt until dissolved. Pour over cucumbers with garlic. Chill at least 8 hours.

11. Black Bean Burgers

Serves 4 · 25 minutes

Ingredients: 1 can black beans, breadcrumbs, egg, cumin, garlic powder

Steps: Mash beans, mix with breadcrumbs, egg, and spices. Form into patties. Cook in an oiled pan, 4-5 minutes per side, until firm and browned.

12. Chicken Quesadilla

Serves 1 · 10 minutes

Ingredients: Tortilla, cooked shredded chicken, shredded cheese, salsa

Steps: Layer chicken and cheese over half a tortilla, fold over. Cook in a dry pan, 2-3 minutes per side, until golden and melted.

13. Simple Beef Stew

Serves 4 · 90 minutes

Ingredients: Beef stew meat, potatoes, carrots, onion, beef broth, flour

Steps: Brown beef in a pot. Add onion, cook until soft. Stir in flour, then broth, potatoes, and carrots. Simmer covered, 60-75 minutes, until meat is tender.

14. Peanut Noodles

Serves 2 · 12 minutes

Ingredients: Noodles, peanut butter, soy sauce, honey, garlic, lime juice

Steps: Cook noodles. Whisk peanut butter, soy sauce, honey, minced garlic, and lime juice into a sauce, thinning with a little hot water. Toss with noodles.

15. No-Bake Energy Bites

Makes ~16 · 15 minutes plus chilling

Ingredients: Oats, peanut butter, honey, mini chocolate chips

Steps: Mix all ingredients until combined. Roll into small balls. Chill at least 30 minutes until firm.

That's the bonus chapter. Thanks for reading past the last page — most people don't.