

Title: Recipes

Recipe Name: Chicken Makhni

Preparation Time: 20 minutes

Cooking Time: 20 minutes

Total Time: 40 minutes

Servings: 8

Kilocalories: 281, **Protein:** 28, **Carbohydrates:** 3.7, **Fats:** 16.5

Difficulty Level:

Short Description: Infuse chicken with butter and **NESTLE MILKPAK Cream** to give it a buttery taste and a creamy texture. Spiced with garam masala, white pepper and green chillies, this main course will definitely water your mouths and leave you craving to try it.

Video Link: None

Ingredients

- Chicken - Boneless- 1 kg (small cubes)
- Butter - 200 g
- Onion - 300g
- Ginger – 1 tsp
- White Pepper – 1 tbsp.
- Green Coriander - for garnishing
- Salt - 1 tsp.
- Garam Masala - 1 tsp.
- **NESTLE MILKPAK Cream** - 6 tbsp.
- Green Chillies – for garnishing
- Ginger – Julienne cut - for garnishing

Instructions

Step 1: Melt butter in a pan, add sliced onions and sauté them. Then add ginger and garlic paste; and cook it for one minute.

Step 2: Add chicken and let it cook for a while.

Step 3: Now add salt, white pepper and **NESTLE MILKPAK Cream** to the chicken and mix it well.

Step 4: Keep it over medium heat for 10 minutes until it is cooked.

Step 5: Garnish it with garam masala, green chillies, ginger and coriander.

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<http://www.shutterstock.com/pic-314923421/stock-photo-paneer-makhani-indian-cheese-cooked-in-a-creamy-sauce.html?src=SEWU9m93sRF36S8NKOadw-1-8>

Title: Recipes

Recipe Name: Hazzari Kabab

Preparation Time: 10 minutes

Cooking Time: 5 minutes

Marination Time: 1 hour

Recipe Type: Main Course

Servings: 13

Kilocalories: 179, **Proteins:** 14, **Fats:** 10.8, **Carbohydrates:** 1.4

Difficulty Level:

Short Description:

This unique version of Kebabs will make you fall in love with the buttery aroma and the cheesy flavor it carries. Bound together with the spice of chillies and the goodness of **NESTLE MILKPAK Cream**, these Kebabs promise to become your 'must try Kebab option' for times to come.

Video Link: No

Ingredients:

- Boneless Chicken - 1 kg (in cubes)
- **NESTLE MILKPAK Cream** - 1 pack
- Black Pepper - 1 tsp.
- Salt - 1 tbsp.
- Garlic - 1 tsp. (chopped)
- Cheddar cheese - ½ cup
- Red Chilli - 1 tsp.
- Melted Butter - 6 tbsp
- Eggs - 2
- Green Chilli - 1 tsp (chopped)
- Green Coriander - 1 tbsp (chopped)
- Zeera Powder - 1 tsp.
- Coriander Powder - 1 tbsp
- Garam Masala - 1 tsp.
- Oil - 1 cup

Instructions

Step 1: Mix all the ingredients in a bowl, marinate the chicken cubes and let it sit for two hours.

Step 2: Thread chicken cubes onto skewer sticks and bake or deep fry them till they turn golden brown and are cooked through.

Step 3: Serve them with the garnish and side of choice.

<http://www.shutterstock.com/pic-323109077/stock-photo-light-summer-lunch-grilled-chicken-and-vegetable-skewers-served-with-coleslaw-side-salad.html?src=fP4jzmcPUkDqouU1oxBghg-1-17>

<http://www.shutterstock.com/pic-277920596/stock-photo-traditional-delicious-turkey-kebab-skewer-barbecue-meat-with-tomatoes-and-sauce-on-clay-dish.html?src=0wTsMIHg6YdgSXYkOyhzJw-1-1>

<http://www.shutterstock.com/pic-142350079/stock-photo-kebab.html?src=fP4jzmcPUkDqouU1oxBghg-1-55>

<http://www.shutterstock.com/pic-112774537/stock-photo-indian-tandoori-chicken-kebabs-with-chapatti-salad-and-raita-dip.html?src=fP4jzmcPUkDqouU1oxBghg-2-9>

<http://www.shutterstock.com/pic-110321654/stock-photo-indian-chicken-tikka-kebabs-with-chapatti-salad-and-raita.html?src=fP4jzmcPUkDqouU1oxBghg-2-77>

Title: Recipe

Recipe: Degi Biryani

Short description: Wow your family with a flavorful traditional Degi Biryani made easy with a recipe that infuses the flavors of chicken, traditional spices and **NESTLÉ MILKPAK Yogurt**.

Video Link: No

Ingredients

- Rice: 2 kg
- Chicken: 2kg
- Browned Onions: 3
- **NESTLÉ MILKPAK Yogurt:** 1 ½ pao

- Butter: ½ kg
- Ginger paste: 2 tbsp.
- Garlic paste: 1 tbsp.
- Green chili chopped spices: 2 tbsp.
- Red Chili powder: 2 tsp.
- Garam masala: 1 ½ tbsp.
- Cumin powder: 1 tsp.
- Salt for qorma: 1 tbsp.
- Salt for rice: 3-4 tbsp.
- Yellow Food color + orange food color: ½ tsp. each
- Mint leaves
- Bay leaf: 2-3
- Cloves: 2-3
- Green cardamom: 10-12
- Cinnamon: 2
- Black cumin: 1 ½ tsp.
- Star anise: 2-3
- Black pepper whole: 10-12
- Kewra few drops

COOKING TIME:

Baking time: NA

Difficulty Level:

Instructions:

Step 1: Fry onions in ghee till light brown and take half of the ghee out.

Step 2: Add ginger, garlic paste, chopped green onion and add chicken in it. Fry till golden brown.

Step 3: Add crushed brown onion, yogurt, salt, red chili powder, garam masala and mint leaves, cover it and cook till chicken is tender. Keep aside.

Step 4: In another pan, boil rice. Add whole garam masala and salt in boiling water and para boil the rice, strain it.

Step 5: In a large pot, make a layer of cooked chicken qorma. Make a layer of rice over qorma sprinkle browned onion, mint leaves ,garam masala ,kewra ,food color and keep on dum for 15-20 minutes or till rice is fully cooked.

Serves: 12

Title: Recipe

Recipe: Ginger chicken

Short Description: Excite your taste buds with this scrumptious recipe of Ginger chicken made even more flavorsome with **NESTLÉ MILKPAK Yogurt**; savor this traditional dish with naan and **NESTLÉ Raita**.

Video Link: No

Ingredients

- Chicken boneless diced - 2 kg
- **NESTLÉ MILKPAK Yogurt** - 1 kg
- Salt - 1 tbsp.
- Turmeric powder- 1 tsp.
- Red chili powder - 1 tbsp.
- Green chili chopped - 3 tbsp.
- Onion chopped - 1 cup
- Ginger paste - 4 tbsp.
- Garlic paste- 2 tbsp.

- Ginger julienne- 4 tbsp.
- Coriander powder - 2 tbsp.
- Kalvanji - 1 tbsp.
- Oil - 4 tbsp.
- Ginger julienne and green chilies sliced for garnish

Kcal: 274 Proteins: 38 Carbs: 6.4 Fats: 11.7

COOKING TIME: 30 Minutes

Baking time: NA

Difficulty Level: Easy

Instructions:

Step 1: Marinate chicken with all ingredients except onion and oil. Set aside for 2 hours.

Step 2: In oil, brown onions and add marinated chicken, cook till chicken is tender and oil separates from gravy.

Step 3: Put ginger julienne and green chilies on top for garnish. Serve it hot with naan and **NESTLÉ Raita**

Serves: 7-8

Title: Recipe

Recipe: Grilled shrimp scampi

Short Description: Enjoy a platter of tender, broiled shrimp suffused in a creamy lemon- garlic sauce, try out this simple recipe made delicious with **NESTLÉ MILKPAK Cream** infused with the flavors of garlic, lemon and fresh herbs.

Video Link: No

Ingredients

- Olive oil: ¼ cup
- Lemon juice: ¼ cup
- Fresh parsley: 3 tbsp.
- **NESTLÉ MILKPAK Cream:** 100 gm.
- Chopped garlic: 1 tbsp.
- Black pepper to taste
- Red chili powder optional to taste
- Medium shrimp peeled and deveined: 1 ½ kg

For Tartar sauce

- Pickle cucumber chopped: 1 piece
- Pickle onion: 2 tbsp.
- Capers Berries chopped: 2 tbsp.
- Mayonnaise: 1 ½ cup
- Parsley chopped: 1 tbsp.
- Lemon juice: 3 tbsp.
- Salt: ¾ tsp
- White pepper: ½ tsp.
- **NESTLÉ MILKPAK Cream:** 2 tbsp.

Kcal: 414 Carbs: 10.8 Proteins: 34 Fats: 22

COOKING TIME: 25 Minutes

Baking time: NA

Difficulty Level:

Instructions

For shrimp

Step 1: In oil sauté shrimp and add lemon juice, garlic, black pepper and red chili, cook for 30 seconds.

Step 2: Now add parsley and **NESTLÉ MILKPAK Cream**, cook for 2 minutes.

Step 3: Serve with tartar sauce and boiled rice.

Tatar sauce

Step 1: Take chopped onion, cucumber and caper berries, put them in a bowl

Step 2: Add mayonnaise, salt, white pepper and parsley chopped and mix well.

Serves: 8

Title: Recipe

Recipe: Hawaiian Chicken with Cherries and Pineapple

Short Description: Give your taste buds a Hawaiian Hula with this one of its kind flavorful recipe of chicken immersed in the tangs of pineapples, cherries with **NESTLÉ MILKPAK UHT Milk** balancing these flavors.

Video Link: No

Ingredients:

- Pineapple: 7 rings (canned)
- Cherries: 10 pieces (pitted, canned)
- Capsicum: 2 diced
- Onion: 1 diced
- Spring onion: 2 sliced
- Ginger: 2 tbsp.
- Garlic: 2 tbsp.
- Chili paste: 2 tbsp.
- Ketchup: 4 tbsp.
- Vinegar: 4 tbsp.
- Sugar: 4 tbsp.
- **NESTLÉ MILKPAK UHT Milk**: 1 cup
- Salt: 1 tsp.
- Chicken powder: 1 tsp.
- Corn flour: 4 tsp.
- Oil: 4 tbsp.
- Chicken: ½ kg boneless diced
- Egg: 2
- Plain flour: 2 tbsp.

Kcal: 325 Proteins: 8.2 Fats: 19 Carbs: 28

COOKING TIME: 30 Minutes

Baking time: NA

Difficulty Level:

Instructions:

Step 1: Marinate chicken with egg, flour, salt, sugar, 2 tbsp. vinegar, soya sauce, oil, baking powder and corn flour

Step 2: Deep fry the chicken for 3 to 4 minutes and then drain on paper towel.

Step 3: Take 4 tbsp. of oil, add onion, garlic, fried chicken, chili paste, ketchup, brown sugar, 2 tbsp. vinegar, pineapple, cherries, white pepper, soya sauce, red and green capsicum, chicken powder.

Step 4: Dissolve corn flour in 1 cup **NESTLÉ MILKPAK UHT Milk** and add in dish, cook till gravy is thick. Serve immediately with steamed rice.

Serves: 6-7

Title: Recipe

Recipe: Mutton chops steam roasted

Short Description: Turn up your culinary game a notch with some roasted steamed Mutton chops that will not just look the part but will taste even better with this simple recipe using **NESTLÉ MILKPAK Yogurt** to accentuate the traditional flavors of this recipe.

Video Link: No

Ingredients

- **NESTLÉ MILKPAK Yogurt:** 2 cups

- Mutton chops: ½ kg
- Salt: 1 tsp.
- Tikka masala: ½ tsp.
- Cumin seed: 1 tsp.
- Red chili powder: 1 tsp.
- Turmeric powder: ½ tsp.
- Coriander powder: 1 tsp.
- Papaya powder: ½ tsp.

Kcal: 360.4 Proteins: 30 Carbs: 5.2 Fats: 23

Prep Time: 30 minutes

COOKING TIME: 40 Minutes

Baking time: NA

Difficulty Level:

Instructions:

Step 1: Deep Fry mutton chops on high heat till golden brown in color but not cooked through, drain on paper towel.

Step 2: Marinate fried chops with **NESTLÉ MILKPAK Yogurt**, salt, tikka masala, cumin seeds, turmeric powder, and coriander powder then add Papaya powder and keep aside for 30 minutes.

Step 3: Steam marinated Chops in a steamer and cook for 20- 25 min or till tender. Serve with **NESTLÉ Mint Raita**.

Serves: 4

Title: Recipe

Recipe: Zafrani Mutton

Short Description: Treat your family with this luxurious recipe of Mutton embedded with the rich flavors of saffron, cardamom, turmeric balanced with **NESTLÉ MILKPAK UHT Milk** and highlighted with the goodness of **NESTLÉ MILKPAK Yogurt**

Video Link: No

Ingredients:

For the yakhni:

Water - 4 cups

Lamb Meat, Cut - 1 kg

Salt - 1 tsp

For the saffron infused milk:

NESTLÉ MILKPAK UHT Milk- 1 cup

Saffron - a pinch

For the curry base:

Oil - 1 Tbsp

Green Cardamoms - 9

Cloves - 5

Onions - 2, pureed

Cloves of Garlic - 5, crushed

Turmeric - 1/2 tsp

Salt - to taste

Coriander Powder - 1 tsp

Nutritional facts for 100 gm serving

Total energy (kcal) 90

Carbs (g): 3.5

Fats (g): 3

Proteins (g): 13

NESTLÉ MILKPAK Yogurt - 1 1/2 cup

Saffron infused milk

Pepper - to taste

Coriander leaves - to garnish

COOKING TIME: 45 Minutes

Baking time: NA

Difficulty Level:

Instructions:

For the Yakhni:

Step 1: In a pressure cooker add the meat, 2 cups water, a pinch of salt. Cook it in a pressure cooker for 10 minutes, keep it aside.

For the Saffron infused milk:

Step 1: In a pan heat one cup **NESTLÉ MILKPAK UHT Milk** with a pinch of saffron. Let the saffron leave its color and aroma. Take it off the heat and keep aside.

For the curry base:

Step 1: In a wok (Kadhai), add 1 Tbsp oil, 9 green cardamoms and 5 cloves. Let them change color. Now add the onion puree and garlic. Sauté till golden brown, now add turmeric, coriander powder and salt.

Step 2: Add the **NESTLÉ MILKPAK Yogurt** and saffron infused milk. Cook for 1-2 minutes. Now add the pressure cooked meat, let it simmer.

Step 3: Add the pepper and coriander leaves; cover the pan and cook 10 minutes or till the meat is soft and tender.

Serves: 4 persons

Title: Recipes

Recipe Name: Sausage and Corn Loaded Mashed Potatoes

Short description:

Mashed potatoes blended smooth with [NESTLÉ MILKPAK UHT Milk](#) and loaded with sausage and corn.

Video Link: None

Ingredients:

[NESTLÉ MILKPAK UHT Milk](#) - 2/3 – 3/4 cup

Medium potatoes - 5-6, (about 1 pound)

Sausage - 4 ounces, cut into 1/4-inch cubes

Unsalted Butter - 3 tbsp

Garlic Clove - 1, minced

Corn - 1/2 cup

Shredded mozzarella cheese - 1/4 cup

Grated Parmesan - 3 tbsp

Nutritional facts for 100 gm serving

Total energy (kcal) 140

Carbs (g): 12

Fats (g): 8.3

Proteins (g): 4.9

Prep time: 20 min

Cooking time: 25 min

Baking Time: 20 min

Instructions:

Step 1: Peel and clean the potatoes. Cut the potatoes in half. Put them in a medium pot with cold water, and make sure the potatoes are covered by water completely. Season with salt and bring to a boil over high heat. Once the water starts to boil, simmer and cook until the potatoes are fork tender, about 25 – 35 minutes.

Step 2: Preheat the oven to 450°F (230°C).

Step 3: Drain the potatoes, and return them to the pot. Mash the potatoes with a masher or big spoon until there is no lump.

Step 4: Heat [NESTLÉ MILKPAK UHT Milk](#) in the microwave for 40 seconds or until warm.

Step 5: Put the butter into the mashed potatoes. Mix together with a spatula. Stir in the garlic. Add ½ cup warm [NESTLÉ MILKPAK UHT Milk](#) and stir together. If needed, add warmer [NESTLÉ MILKPAK UHT Milk](#) to reach a consistency that you prefer; season with salt and pepper.

Step 6: In a medium pan over medium heat, add the sausage. Cook until nicely brown, about 2 – 3 minutes. Add the corn and cook until they start to get colors. Transfer the mixture to the mashed potatoes. Mix everything well.

Step 7: Transfer the mashed potatoes to a medium ovenproof casserole or baking dish. Top with cheeses. Bake in the oven until golden brown, about 20 minutes. Let it sit at room temperature for 10 minutes before serving.

Serves: 4

Title: Recipes

Recipe Name: Green Chilli Turkey/Chicken Tetrazzini

Short Description:

Enjoy this creamy mushroom spaghetti casserole, made with meat of your liking; chicken or turkey. This makes a hearty pasta dinner recipe with the goodness of [NESTLÉ MILKPAK UHT Milk](#).

Video Link: No

Ingredients:

[NESTLÉ MILKPAK UHT Milk](#)- 1 cup

Olive Oil - 1 tbsp

Rib Celery - 1, diced

Onion - 1, diced

Mushrooms - 16 ounces, thinly sliced

Red Bell Pepper - 1, diced (or green)

Large Green Chilli Pepper - 1, diced

Garlic Cloves - 4, minced

Butter - 3 tbsp

Flour - 1/4 cup

Vinegar - 1 tbsp

Chicken Broth - 3 cups

Cream Cheese -2 ounces , softened and cut into cubes

Turkey/ Chicken - 3 cups , cubed or shredded

Optional Fire Roasted Green Chilli - 8 ounces diced

Fresh grated parmesan - 2 1/2 ounces

Shredded cheddar cheese - 1 cup

Cilantro - 1 tsp , minced

Spaghetti - 10 ounce , cooked al dente

Salt and Pepper - to taste

Topping:

Panko Bread Crumbs - 1/2 cup

Butter - 2 tbsp , melted

Nutritional facts for 100 gm serving

Total energy (kcal) 161

Carbs (g): 11

Fats (g): 8.7

Proteins (g): 9.2

Preparation time: 15 minutes

Cooking time: 30 minutes

Baking Time: 15 minutes

Instructions:

Step 1: Preheat oven to 400 degrees F. Prepare a 9x13 inch casserole dish by greasing with butter or non-stick cooking spray.

Step 2: In a large sauté pan or cast iron skillet, heat the olive oil. Sauté the celery and onion over medium heat until tender, about 3-5 minutes. Add the mushrooms and sauté for about 5 minutes. Add red bell pepper, large green chilli pepper, and garlic and sauté for an additional 2 minutes. Transfer to a bowl and set aside.

Step 3: Add the 3 tablespoons of butter to the pan. Whisk in the flour. Slowly add the [NESTLÉ MILKPAK UHT Milk](#), whisking as you pour. Then add the vinegar and chicken broth, whisking to eliminate any lumps.

Step 4: Stir in the cream cheese, turkey/chicken, roasted green chilli, and the sautéed vegetables. Simmer for about 5 minutes. Stir in the parmesan, cheddar, cilantro, and pasta. Season, to taste, with salt and pepper.

Step 5: Transfer to the prepared 9x13 casserole dish.

For the Topping:

Combine the panko bread crumbs and the melted butter. Set aside.

To Bake:

Cover with foil and bake in the oven at 400 degrees Fahrenheit until the sauces are heated through - about 10-15 minutes. Remove from the oven and discard the foil. Sprinkle the buttered bread crumbs on top, return to the oven and bake until they are golden, about 5-10 minutes.

Serves: 6 - 8

Title: Recipes

Recipe Name: Chicken with béchamel sauce and potato puree

Short Description:

Diced chicken with béchamel sauce, potato puree and topped with melted grated cheese. Satisfying and delicious, made special with [NESTLÉ MILKPAK UHT Milk](#).

Video Link: No

Ingredients:

Chicken Breast - 700 grams (1.54 lbs)

Carrots and Peas - 2 cups, boiled and diced

To taste salt

For Puree

[NESTLÉ MILKPAK UHT Milk](#)- ½ cup

Medium Sized Potatoes - 5-6

Butter or Margarine - 1 tbsp

Shredded Cheese - 4 tbsp

Salt to taste

For Béchamel Sauce

[NESTLÉ MILKPAK UHT Milk](#)- 2 cups

Butter or Margarine - 2 tbsp

Flour - 2 tbsp

For Topping

Grated Cheese - 1 cup

Nutritional facts for 100 gm serving

Total energy (kcal) : 113

Carbs (g) : 7.7

Fats (g): 4.2

Proteins (g): 11

Preparation time: 30 minutes

Cooking time: 40 minutes

Baking Time: (Please Provide)

Instructions:

Step 1: Wash the chicken breast, put it into the pot and add water up to its top.

Then boil it.

Step 2: When it boils, drain its water and cut into small pieces.

Step 3: Boil the potatoes and mash them using a mashing tool or fork. Then put the puree into another pot.

Step 4: Add the butter, [NESTLÉ MILKPAK UHT Milk](#) and salt onto the puree and mix while cooking for a few minutes.

Step 5: Add the grated cheese and stir again.

Step 6: Add the butter into another pot for béchamel sauce and melt it on low heat. Add the flour when the butter completely melts.

Step 7: Sauté until the flour turns pink and continue to stir. Then pour the milk little by little while stirring.

Step 8: Keep stirring till smooth and thick.

Step 9: Spread the potato puree into a glass dish evenly and add the peas and diced carrots onto it.

Step 10: Then, put the chicken breast pieces onto the puree and then pour the béchamel sauce.

Step 11: Finally add the grated cheese and bake in the oven set to 200 °C (392 °F).

Step 12: Bake till golden brown on top.

Serves 6

Title: Recipes

Recipe Name: Chicken and Vegetable Creamy Casserole

Short Description:

This casserole is loaded with colorful veggies and chunks of chicken in a creamy, cheese sauce. The creamy secret lies within [NESTLÉ MILKPAK Cream](#).

Video Link: No

Ingredients:

[NESTLÉ MILKPAK Cream](#)-2 pkts

Chicken (boneless) - 1 kg, cubed

Onions-2 kg, cubed

Peas-250 mg, boiled

Brinjal -1 kg, cubed

Tomatoes-2 kg, cubed

Carrot-1 kg, cubed (boiled)

Potato-1 kg, cubed (boiled)
Capsicum-1 kg, cubed
Stock-½ cup
Garlic (cloves) - 4, chopped
Parsley-2 tbsp, chopped
Spring onion-2 tbsp, chopped
Mixed herbs-2 tsp
Crushed chillies-2 tsp
Mustard paste-1 tsp
Black pepper-2 tsp, crushed
Nutmeg powder-¼ tsp
Salt to taste
Butter 4 tbsp
Cheddar cheese-1/2 cup grated

Nutritional facts for 100 gm serving

Total energy (kcal)	151
Carbs (g):	4.0
Fats (g):	9.8
Proteins (g):	12

Step 1: In a bowl mix together [NESTLÉ MILKPAK Cream](#), stock, mustard paste, nutmeg powder, herbs, salt and pepper.

Step 2: Heat butter in a pan, add garlic and fry till golden.

Step 3: Add crushed chillies to pan and fry for few seconds.

Step 4: Add chicken and stir fry for 3-4 minutes.

Step 5: Add all vegetables to pan and mix. Cook over medium heat for 5-6 minutes.

Step 6: Add cream mixture to pan and heat gently.

Step 7: When it starts to simmer, add cheese and mix till cheese melts.

Step 8: Serve with boiled rice or noodles.

Serves: 6-8

Title: Recipes

Recipe: Lahori Raseelay Kebab

Short Description: Lahore's tasty palette is no secret and these Raseelay kebab are everything if you love a creamy gravy! A burst of flavor this recipe packs chicken, apples, spices galore and a sauce made with NESTLÉ MILKPAK Cream.

Video Link: No

INGREDIENTS

- NESTLÉ MILKPAK Cream-3 tbsp
- Apple - 2 whole, green
- Baking soda - ½ tsp
- Black pepper - 1 tsp, crushed
- Chicken - ½ kg, minced
- Chili - ¼ tsp, powder, for sauce
- Clarified butter - 150 g, for basting
- Coriander - 2 tsp, seeds
- Coriander leaves - 1 tbsp, chopped
- Cumin seeds - 1 tsp
- Fennel seeds - ½ tsp
- Fenugreek - 1 tsp, dry
- Garam masala - 1 tsp, powder
- Garlic - 1 tsp, paste
- Ginger - 1 tbsp, paste
- Green cardamom - ½ tsp, powder
- Green chili - 4 pieces
- Mint - 1 tbsp
- Onion - 2 whole
- Plum - 100 g, dry, for sauce
- Red chili - ½ tsp, crushed and ½ tsp, powder
- Salt - to taste and to taste, for sauce
- Tamarind - 50 g, for sauce
- Tomato ketchup - ½ cup, for sauce

• CALORIES/SERVING

- *165 Kcal.*
- CARBOHYDRATES
- *6.3 g*
- PROTEIN
- *12 g*
- FATS
- *7.3 g*
- **SPECIAL INGREDIENT**
- NESTLÉ MILKPAK Cream

Difficulty Level: Medium

COOKING TIME: 20 minutes

BAKING TIME: NA

Instructions:

Step 1: Chop the onions and squeeze out the excess water. Do the same with the apples and then add them to minced chicken, along with green chilies, ginger paste, garlic paste, soda and the greens.

Step 2: Add black pepper, chili powder, coriander seeds, coriander leaves, cumin seeds, fennel seeds, fenugreek, garam masala and NESTLÉ MILKPAK Cream to the chicken mince and pass them through the mince machine.

Step 3: Put the mixture in the fridge for 10-15 minutes.

Step 4: Give shape to the kebabs and cook them on a charcoal grill.

Step 5: Use clarified butter for basting.

Step 6: Can also be cooked in grill pan on stove or baked in the oven.

Step 7: Serve with tamarind-plum sauce.

For Sauce

Step 1: Boil dried plum and tamarind in 3 cups water.

Step 2: Strain to remove seeds.

Step 3: Grind/ blend pulp with ketchup.

Step 4: Add red chili powder and salt and mix well.

This recipe serves 8 to 10.

Title: Recipes

Recipe: Reshmi Tikka

Short Description: Craving for some barbecue? Give this Reshmi tikka recipe made with NESTLÉ MILKPAK Yogurt and NESTLÉ MILKPAK Cream for the perfect blend.

INGREDIENTS

- NESTLÉ MILKPAK Yogurt-50 g
- NESTLÉ MILKPAK Cream-50 ml
- Allspice - 1 tsp, for garam masala
- Black pepper - 1 tsp, for garam masala
- Chicken - 250 g, cut into cubes
- Chili - ½ tsp, crushed
- Cinnamon - 1 stick, for garam masala
- Cloves - 5 to 6, for garam masala
- Coriander - 1 tsp, powder, for garam masala
- Cumin - 1 tsp, for garam masala
- Garam masala - 1 tbs
- Ginger garlic paste - 1 tbs
- Green cardamom - 5 to 6 pieces, for garam masala
- Lemon - 2 whole
- Mango - 1 tsp, powder, for garam masala
- Oil - 1 tsp, refined
- Salt - to taste
- Turmeric - 1 tsp

• CALORIES/SERVING

• *210 Kcal*

• CARBOHYDRATES

• *4.2 g*

• PROTEIN

• *13 g*

• FATS

- 16 g
- SPECIAL INGREDIENT
- NESTLÉ MILKPAK Cream
- NESTLÉ MILKPAK Yogurt

Difficulty Level: Easy

COOKING TIME: 25 minutes

BAKING TIME: NA

Instructions:

For Garam Masala

Step 1: In a pan, dry roast cumin, coriander powder, black pepper, kebab chini, green cardamom, cinnamon and cloves.

Step 2: Grind them and add mango powder. Mix them well.

For Tikka

Step 1: In a bowl, add chicken cubes, refined oil, turmeric powder, ginger garlic paste, NESTLÉ MILKPAK Cream, NESTLÉ MILKPAK Yogurt, juice of 1 lemon, the prepared garam masala and salt. Mix them well together.

Step 2: Keep them in the fridge for 20 minutes.

Step 3: Preheat the oven for 20 minutes at 180° C.

Step 4: Roast the marinated chicken pieces in the oven for 20-25 minutes.

Step 5: Remove them from oven and squeeze lemon juice over it.

Step 6: Can also be cooked in a grill pan on the stove or directly on a charcoal grill.

This recipe serves 1.

Title: Recipes

Recipe: Grilled Curry-Marinated Lamb Chops

Short Description: For a light and healthy option that is loaded with meat, give these Curry marinated lamb chops a go! All you need is some chops, spices, curry powder, lime and NESTLÉ MILKPAK Cream!

Video Link: No

INGREDIENTS

- NESTLÉ MILKPAK Cream-2 tbsp, for marination
- Cilantro - 1 tbsp, fresh, minced, for marination
- Curry powder - 1 tbsp, for marination
- Garlic - 3 cloves, minced, for marination
- Ginger - 1 tbsp, fresh, minced, for marination
- Jalapeño pepper - 1 whole, seeded, minced, for marination
- Lamb - 6 rib chops (about 1 inch thick), frenched
- Lime - 1 tbsp, juiced, for marination
- Oil - 3 tbsp, canola, for marination
- Salt - to taste, for marination

- CALORIES/SERVING
- *325 Kcal.*
- CARBOHYDRATES
- *2.7 g*
- PROTEIN
- *12 g*
- FATS
- *30 g*
- SPECIAL INGREDIENT
- NESTLÉ MILKPAK Cream

Difficulty Level: Easy

COOKING TIME: 25 minutes

BAKING TIME: NA

Instructions:

Step 1: Mix all ingredients in a zip lock bag.

Step 2: Add the lamb chops to the marinade in the zip-top bag and turn to coat well.

Step 3: Seal the bag, letting out all the air. Marinate for at least 2 hours, preferably keep overnight in the refrigerator.

Step 4: Set the bag aside at room temperature for about half an hour.

Step 5: Remove the chops from the marinade, pat dry with paper towels, then grill over direct high heat till medium-rare for about 10 to 12 minutes (or until the desired doneness). Remember to turn it in between.

Step 6: Moisture will just begin to accumulate on the surface of the chops when they are medium-rare. Tent the chops with foil and let them rest for 5 to 10 minutes before serving.

Step 7: They can also be cooked on a grill pan on the stove or baked in the oven.

Step 8: Serve the lamb chops with dal and basmati rice, or any other side dishes you like.

This recipe serves 3.

Title: Recipes

Recipe: Chicken Roasted In Milk

Short Description: Can't decide what to put on the dinner table? Here's a simple yet fancy grilled chicken cooked in NESTLÉ MILKPAK UHT Milk for something creamy and tangy.

Video Link: No

INGREDIENTS

- NESTLÉ MILKPAK UHT Milk-750 ml
- Butter - 4 oz, or olive oil, 4 oz
- Chicken - 1½ kg
- Cinnamon - ½ stick
- Garlic - 10 cloves, skins left on
- Lemon zest - 2, peeled in thick strips with a peeler
- Pepper - to taste, freshly ground
- Sage - 1 tsp, dried
- Salt - to taste

CALORIES/SERVING

- *70 Kcal.*
- CARBOHYDRATES
- *5.9 g*
- PROTEIN
- *2.8 g*
- FATS
- *3.9 g*
- SPECIAL INGREDIENT
- NESTLÉ MILKPAK UHT Milk

Difficulty Level: Easy

COOKING TIME: 40 minutes

BAKING TIME: NA

Instructions:

Step 1: Preheat the oven to 375° F and find a snug-fitting pot for the chicken. Season the chicken generously all over with salt and pepper and fry it in the butter or olive oil, turning the chicken to get an even color all over, until golden. Remove from the heat, put the chicken on a plate, and throw away the butter left in the pot (or save for another use). This will leave you with tasty sticky goodness at the bottom of the pan, which will give you a lovely caramel flavor later on.

Step 2: Put chicken back in the pot with the rest of the ingredients then cook it in the preheated oven for 1 1/2 hours. The lemon zest will sort of split the NESTLÉ MILKPAK UHT Milk, making a delicious sauce.

Step 3: To serve, pull the meat off the bones and divide it on plates. Spoon over plenty of gravy. Serve with salad and roasted potato.

This recipe serves 8.

Title: Recipes

Recipe: Beef Steaks with Honey & Lemon

Short Description: Ever added a sweet and tangy twist to your steaks? Grab some honey, lemon, lime, mustard and NESTLÉ MILKPAK UHT Milk for this sauce that is a treat for your beef.

Video Link: No

INGREDIENTS

- NESTLÉ MILKPAK UHT Milk-½ cup
- Beef - ½ kg, fillet
- Black pepper - ½ tsp, crushed
- Garlic - 1 tsp, paste
- Ginger - 1 tsp, paste
- Green chili - 1 tbsp, chopped
- Honey - 2 tbsp
- Lemon - 1 tbsp, juiced
- Lemon - 2 whole, zested
- Mustard - 1 tbsp, paste
- Oil - 3 tbsp
- Salt - ½ tsp

• CALORIES/SERVING

• *130 Kcal.*

• CARBOHYDRATES

• *4.9 g*

• PROTEIN

- 15 g
- FATS
- 5.9 g
- **SPECIAL INGREDIENT**
- NESTLÉ MILKPAK UHT Milk

Difficulty Level: Easy

COOKING TIME: 20 minutes

BAKING TIME: NA

Instructions:

Step 1: In a bowl, put, oil, lemon juice, crush black pepper, lime zest, honey, lemon juice, mustard paste, ginger/garlic paste, green chili, Nestlé MILKPAK UHT MILK & mix it well. Keep overnight in refrigerator.

Step 2: Heat a grill pan and brush with oil.

Step 3: Put marinated beef steak on hot grill and cook for 6-8 min each sides.

Step 4: Serve with tamarind sauce.

This recipe serves 4.

Title: Recipes

Recipe: Beef Steak

Short Description: How does a juicy beef steak sound? To add that extra punch, don't forget to use **Nestlé MILKPAK Cream** in the mushroom sauce. Watch the enticing story behind this recipe and how it became a family get away for them on weekends.

Video Link: No

INGREDIENTS

- NESTLÉ MILKPAK Cream-1 pack
- Beef - ½ kg, undercut
- Butter - 3 tbsp
- Mushrooms - 300 g, black
- Pepper - 1 tbsp
- Potato - 1 whole
- Salt - 1 tbsp
- Vinegar - 5 tbsp, or as required

• CALORIES/SERVING
• <i>218 Kcal.</i>
• CARBOHYDRATES
• <i>51 g</i>
• PROTEIN
• <i>3.1g</i>
• FATS
• <i>6.6 g</i>
• SPECIAL INGREDIENT
• NESTLÉ MILKPAK Cream

Difficulty Level: Easy

COOKING TIME: 30 minutes

BAKING TIME: NA

Instructions:

Step 1: Take a tender undercut of meat and place it on a flat surface.

Step 2: Sprinkle salt, pepper and vinegar on both sides of the undercut.

Step 3: Take a 3 foot thread and dip it in a bowl of vinegar.

Step 4: Fold the undercut in roll and tie it with the thread.

Step 5: Grease a baking tray with butter and place the tied undercut on the tray.

Step 6: Preheat the oven and place it in for 7 minutes.

Step 7: Take 1 tbsp butter and put in a frying pan and place the undercut in the melted butter.

Step 8: Take out the tied undercut piece, remove the thread and slice it in pieces.

For making sauce

Step 1: Dip black mushrooms in water for an hour in a bowl.

Step 2: Take the mushrooms out in a plate and chop them roughly.

Step 3: Put the mushroom water in a pan, add Nestlé MILKPAK Cream and stir.

Step 4: Add the sliced mushrooms in the sauce and stir for few minutes.

For Potatoes

Step 1: Boil a potato with skin in a pan.

Step 2: Slice it in to pieces. Season with salt.

Step 3: Spread foil paper in an oven tray, grease it with butter and place the potatoes in.

Step 4: Keep the tray in the oven to bake. Till potatoes are tender.

This recipe serves 2 to 3.

Title: Recipes

Recipe: Cream Marinated Mutton

Short Description: With this mutton dish marinated in NESTLÉ MILKPAK Cream, take a ride on the wild side for dinner time!

Video Link: No

INGREDIENTS

- NESTLÉ MILKPAK Cream-50gm
- Black pepper - 1 tsp, powdered
- Cumin seeds - 1 tsp
- Garlic - 1 tsp, paste
- Ginger - 1 tsp, paste
- Green chilli - 1 tsp, chopped
- Mutton - 1kg
- Oil - 2 tbsp
- Onion - 2, sliced
- Salt - to taste

- CALORIES/SERVING
- *134 Kcal.*
- CARBOHYDRATES
- *1.9 g*
- PROTEIN
- *17g*
- FATS
- *6.8 g*
- SPECIAL INGREDIENT
- NESTLÉ MILKPAK Cream

Difficulty Level: Easy

COOKING TIME: 20 minutes

BAKING TIME: NA

Instructions:

Step 1: In a bowl, put mutton, Nestlé MILKPAK Cream, all spices & mix well. Marinate mutton for ½ hour at room temperature.

Step 2: Take a heavy based sauce pan. Add oil, onion, ginger/ garlic paste and sauté for 1 minute.

Step 3: Add marinated mutton and cook till tender.

Step 4: Serve with naan.

This recipe serves 6.

Title: Recipes

Recipe: Malai Kofta

Short Description: A fan of malai boti? Then you'll definitely love this Malai Kofta made with creamy NESTLÉ MILKPAK Cream.

Video Link: No

INGREDIENTS

- NESTLÉ MILKPAK Cream-¼ cup, for gravy
- Cilantro - fresh leaves, for gravy
- Coriander - 1 tsp, powdered, for gravy
- Cottage cheese - 1 cup, shredded, for kofta
- Cumin seeds - ½ tsp, for gravy
- Garam masala - ½ tsp, powdered, for gravy
- Ginger - small piece, for gravy
- Green chilli - 1 tsp, chopped, for kofta and 1 whole, for gravy
- Oil - to fry, for kofta and 2 tbsp, for gravy
- Potato - 1 cup, boiled and mashed, for kofta
- Red chilli - ¾ tsp, powdered, for gravy
- Salt - ½ tsp, for kofta and to taste, for gravy
- Tomato - 2 whole, for gravy
- Turmeric - ¼ tsp, for gravy
- Water - 4 tbsp, for batter
- White flour - 2 ½ tbsp, for batter and 1 tbsp, for gravy

- CALORIES/SERVING

- *142 Kcal.*

- CARBOHYDRATES

- *11 g*

- PROTEIN

- *4.5 g*

- FATS

- *9.1 g*

- SPECIAL INGREDIENT

- NESTLÉ MILKPAK Cream

Difficulty Level: Medium

COOKING TIME: 45 minutes

BAKING TIME: NA

Instructions:

For Kofta

Step 1: Mix all the ingredients together for kofta.

Step 2: Add ½ tsp maida and knead to soft dough.

Step 3: Shape them in round balls.

Step 4: Mix 2½ tbsp maida with about 3 to 4 tbsp of water.

Step 5: Mix well until batter is smooth.

Step 6: Heat the oil in a frying pan on medium high heat.

Step 7: Dip the paneer balls in the batter and gently drop in hot oil.

Step 8: Turn them occasionally and fry koftas until golden brown all around.

Step 9: Soft & crispy koftas are ready.

Step 10: Drain on a tissue and serve.

For Gravy

Step 1: Blend the tomatoes, green chilies and ginger to make a purée.

Step 2: Mix Nestlé MILKPAK Cream and flour to smooth paste and keep aside.

Step 3: Heat 2 tbsp of oil in a frying pan.

Step 4: Add the cumin seeds.

Step 5: Add the tomato puree, coriander powder, turmeric powder, red chili and cook covered for 4 minutes on low medium flame.

Step 6: Tomato mixture will start leaving oil and reduce to about half in quantity.

Step 7: Now add Nestlé MILKPAK Cream, flour mixture, salt and combine well.

Step 8: Add 1 cup of water and let it cook covered for 6 to 7mins.

Step 9: Add the garam masala powder, salt and freshly chopped cilantro leaves.

Step 10: Let it cook for another minute.

Step 11: Now the gravy is ready.

Step 12: Add koftas and as soon as it comes to boil turn off the heat.

Step 13: Tasty malai kofta is ready.

This recipe serves 4.

Title: Recipes

Recipe: Cream Spice Chicken

Short Description:

Video Link: No

INGREDIENTS

- NESTLÉ MILKPAK Yogurt-250gm
- NESTLÉ MILKPAK Cream-½ cup
- Allspice - 1 tsp
- Black pepper - ½ tsp, crushed
- Chicken - ½ kg, boneless
- Coriander leaves - 2 tbsp
- Cumin - ½ tsp, crushed
- Ginger garlic paste - 2 tbsp
- Green chilli - 3 to 4, chopped
- Lemon - wedges, for garnishing
- Mint - leaves, for garnishing
- Nutmeg - ½ tsp, powdered, mace
- Onion - rings, for garnishing
- Papaya - 3 tbsp, paste
- Salt - to taste

CALORIES/SERVING

- *210 Kcal.*
- CARBOHYDRATES
- *2.2 g*
- PROTEIN
- *11 g*
- FATS
- *17 g*
- SPECIAL INGREDIENT
- NESTLÉ MILKPAK Yogurt
- NESTLÉ MILKPAK Cream

Difficulty Level: Easy

COOKING TIME: 20 minutes

BAKING TIME: NA

Instructions:

Step 1: Cut chicken into cubes. Marinate it with lemon, papaya paste and salt.

Step 2: In another bowl, add NESTLÉ MILKPAK Yogurt, NESTLÉ MILKPAK cream, all spices, black pepper, salt, cumin, ginger garlic paste, nutmeg mace powder, coriander leaves and green chilies.

Step 3: Now marinate chicken in this mixture.

Step 4: Place 3 to 4 chicken pieces into aluminum foil piece. Wrap and make into pocket.

Step 5: Bake into preheated oven on 200 degrees for 10 to 15 minutes.

Step 6: Remove in a platter. Garnish with onion rings, lemon wedges and mint leaves. Serve with raita.

This recipe serves 4 to 5.

Title: Recipes

Recipe: Chicken in Cream Sauce

Short Description: Keep it light and creamy with this recipe that is a mix of chicken, NESTLÉ MILKPAK cream, corn and peas.

Video Link: No

INGREDIENTS

- NESTLÉ MILKPAK Cream-½ cup
- Black pepper - ½ tsp, crushed
- Chicken - 375gm, boneless
- Corn - ½ cup, boiled
- Cumin - ½ tsp, crushed
- Garlic - 3 cloves, crushed
- Green chilli - 2, chopped
- Oil - 4 tbsp
- Onion - 2, thinly sliced
- Oregano - 1 tbsp
- Pea - ½ cup, boiled
- Salt - to taste
- Tomato - 1½ pieces

• CALORIES/SERVING
• <i>230 Kcal.</i>
• CARBOHYDRATES
• <i>6.6 g</i>
• PROTEIN
• <i>8.2 g</i>
• FATS
• <i>19 g</i>
• SPECIAL INGREDIENT
• NESTLÉ MILKPAK Cream

Difficulty Level: Easy

COOKING TIME: 20 minutes

BAKING TIME: NA

Instructions:

Step 1: Heat oil to sauté garlic then add onions and cook till the onions become soft on a low flame. Don't let the mixture turn brown. Add oregano, cumin, and black pepper. Mix it well.

Step 2: Now add tomatoes and green chili. When tomatoes become soft, add chicken and cook it for 3-5 minutes.

Step 3: When chicken changes its color, add corn and peas, mix it all well. On this stage add red chili.

Step 4: Remove it from the heat and add NESTLÉ MILKPAK cream. After adding cream put it on heat again and cook till the chicken becomes soft and gravy thickens.

Step 5: Serve it with boiled rice or garlic bread.

This recipe serves 4 to 5.

Title: Recipes

Recipe: Chicken Peppercorn

Short Description: This meal option that is steamed to perfection is a good mix of light and creamy. With the perfect gravy made with NESTLÉ MILKPAK Yogurt and NESTLÉ MILKPAK cream, add some heat with fresh peppercorns and some lemon for a tangy endnote.

Video Link: No

INGREDIENTS

- NESTLÉ MILKPAK Yogurt-2 tbsp
- NESTLÉ MILKPAK Cream-2 tbsp
- Black pepper - ½ tsp, crushed
- Chicken - 375gm
- Chilli - ½ tsp, powdered
- Coriander - ½ tsp, powdered
- Cumin - ½ tsp powdered
- Garlic - 3 cloves, chopped
- Lemon - 2, juiced
- Oil - 2 tbsp
- Onion - 2, chopped
- Red chilli - ½ tsp, crushed
- Salt - to taste
- Tomato - 2, chopped
- Tomato ketchup - 2 tbsp
- White pepper - ¼ tsp

CALORIES/SERVING

• <i>205 Kcal.</i>
• CARBOHYDRATES
• <i>4.6 g</i>
• PROTEIN
• <i>9.5 g</i>
• FATS
• <i>17 g</i>
• SPECIAL INGREDIENT
• NESTLÉ MILKPAK Yogurt
• NESTLÉ MILKPAK Cream

Difficulty Level: Easy

COOKING TIME: 20 minutes

BAKING TIME: NA

Instructions:

Step 1: Marinade the chicken with Nestlé MILKPAK Yogurt, Nestlé MILKPAK Cream, salt, black pepper, red chili and lemon juice. Mix it well and leave it for half an hour.

Step 2: Now take a steamer. Put chicken pieces in a steamer and steam it for 15- 20 minutes, or till chicken is cooked through.

Step 3: Now for gravy, heat the oil in pan and stir fry the garlic. Add onions and cook it for 2-3 minutes on medium heat. Once the onions become soft add tomatoes, coriander powder, salt, crushed red chili and tomato ketchup and mix well. Then add crushed black pepper and white pepper, stir it continuously.

Step 4: Now add steamed chicken in this gravy, dish out when gravy is coated over chicken. Don't overcook it because chicken is already cooked and soft.

This recipe serves 2 to 3.

Title: Recipe

Recipe: Tandoori Chicken Marinade

Short Description: Savor some lemony and spicy tandoori chicken kebabs filled with the goodness of Nestle Milkpak yogurt and MAGGI Noodles with this simple recipe.

Video Link: <https://vimeo.com/133422313>

INGREDIENTS

- **NESTLÉ MILKPAK Yogurt**-2 tbsp
- **MAGGI Noodles**-2 packs, BBQ flavour
- Charcoal - 1 piece
- Chicken - 1 fillet, cut in small cubes
- Green chilli - 2-3, chopped
- Lemon - 1, squeezed juice
- Oil - for frying
- Potato - 1, boiled

- Red chilli - ½ tsp, crushed
- Salt - ½ tsp

CALORIES/SERVING

128 KCal

CARBOHYDRATES

6 g

PROTEIN

3.3 g

FATS

4.2 g

SPECIAL INGREDIENT

MAGGI Noodles

NESTLÉ MILKPAK Yogurt

COOKING TIME: 20 minutes

Baking time: NA

Difficulty Level: Easy

INSTRUCTIONS

Step 1: Boil 2 packs of MAGGI Noodles without taste maker, in 4 cups of water until they're tender.

Step 2: Drain out the excess water and keep aside boiled MAGGI Noodles.

Step 3: To marinate chicken fillet use 1 pack of MAGGI Noodles taste maker with 2 tbsp NESTLÉ MILKPAK Yogurt and make a paste.

Step 4: Keep the chicken in the paste for 30 minutes and then grill until chicken is tender.

Step 5: Now in a bowl, add boiled MAGGI Noodles, mashed potato, small chunks of grilled chicken pieces, chopped green chillies, MAGGI Noodles taste maker and listed spices.

Step 6: Combine this mixture gently and shape it into kebabs.

Step 7: Shallow fry these tikka kebabs and place them on kitchen towel to drain excess oil.

Step 8: To add a perfect tikka taste, put a burning charcoal piece over a piece of bread in pan with fried kebabs and cover it with a lid for 3 minutes.

Step 9: Your smoked charcoaled MAGGI Noodles tikka kebabs are ready to be served with NESTLÉ Podina Raita.

This recipe serves 4.

Title: Recipe

Recipe: Shahi Chicken

Short Description: Give yourself some royal treatment with this recipe of Shahi chicken packed with rich sub-continental flavors and the creaminess of NESTLÉ MILKPAK yogurt.

Video Link: No

INGREDIENTS

- **NESTLÉ MILKPAK Yogurt**-2 cups
- Chicken - 1 kg
- Cumin - 1 tsp
- Curry leaf - 3-4
- Dry coriander - 1 tsp
- Garlic - 1 tsp, paste
- Ginger - 1 tsp, paste
- Oil - 1 cup
- Red chilli - 3-4, whole
- Salt - 1 tsp
- White pepper - 1 tsp

CALORIES/SERVING

197 KCal

CARBOHYDRATES

16.5 g

PROTEIN

22 g

FATS

11.7 g

SPECIAL INGREDIENT

NESTLÉ MILKPAK Yogurt

COOKING TIME: 20 minutes

Baking time: NA

Difficulty Level: Easy

INSTRUCTIONS

Step 1: Marinate the chicken in NESTLÉ MILKPAK Yogurt for an hour.

Step 2: Heat oil, add ginger garlic and cook for 1 minute, add chicken, salt and white pepper. Cook till chicken is tender.

Step 3: In a pan, pour 2 tbsp oil, heat it and put in whole red chillies, curry leaves, coriander seeds, cumin and fry for one minute.

Step 4: Pour this on the cooked chicken and serve hot with naan.

This recipe serves 4 to 6.

Title: Recipe

Recipe: Noodles Chicken Tikka Pizza

Short Description: Try an absolutely divine twist on pizza with this recipe that uses eggs, cheese and MAGGI Noodles topped off with some veggies to make this mouthwatering cheesy treat.

Video Link: No

INGREDIENTS

- MAGGI Noodles-3 packs, BBQ flavour
- Black pepper - ½ tsp, powder
- Cabbage - ½ cup, finely chopped
- Capsicum - ½ cup, finely chopped
- Carrot - ½ cup, finely chopped
- Chicken - ½ cup fillet, diced
- Chilli sauce - 3 tbsp
- Egg - 3, beaten
- Mozzarella cheese - 3 tbsp, grated
- Oil - 1 tbsp
- Red chilli flakes - ½ tsp
- Salt - ½ tsp

CALORIES/SERVING

155.9 KCal

CARBOHYDRATES

6.9 g

PROTEIN

8.3 g

FATS

6.8 g

SPECIAL INGREDIENT

MAGGI Noodles

COOKING TIME: 20 minutes

Baking Time: NA

Difficulty Level: Easy

INSTRUCTIONS

Step 1: Boil MAGGI Noodles for 5-8 minutes and drain the water.

Step 2: Beat the eggs in a separate bowl; add all the spices as mentioned in the ingredient list along with the MAGGI Noodles Spicy Chicken Tikka taste maker.

Step 3: Add boiled MAGGI Noodles with the chopped vegetables in this mixture and stir them well with a spoon.

Step 4: Pour a small amount of oil in a non-stick frying pan and add the mixture, keep the pan covered for 5-8 minutes.

Step 5: Flip the mixture once it changes color and remove the pan from heat when both sides have been cooked to your liking.

Step 6: Marinate chicken with one sachet of MAGGI Noodles Spicy Chicken Tikka taste maker for 10-15 minutes in a separate bowl.

Step 7: Then grill or fry with one teaspoon oil until chicken pieces are tender to your taste and spread as pizza topping.

Step 8: Spread cheese on top and cook for 2 more minutes on low heat until the cheese melts. Plate and serve hot.

This recipe serves 6. **Title:** Stars ki Kahani

Recipe: Memoni Curry

Short Description: Take a flavorful trip down spice lane with this recipe of Memoni curry cooked with various sub continental spices, chickpea flour, beef and NESTLÉ Yogurt Sweet N Tasty.

Video Link: <https://vimeo.com/131647359>

INGREDIENTS

- NESTLÉ Yogurt Sweet N Tasty-400 grams, 2 packs
- Beef - ½ kg, boneless
- Chickpea flour - 4 tbsp
- Coriander - 1 tbsp
- Cumin - 1 tbsp, seeds powder
- Curry leaf - 4-5, whole
- Garlic - 1 tbsp, powder
- Ginger - 1 tsp
- Green chilli - 12, whole
- Lemon - 1
- Oil - ¼ cup
- Red chilli - 4-5, whole and ½ tsp, powder
- Salt - 2 tbsp
- Soda - ¼ tsp
- Tomato - 2 tbsp
- Turmeric - ½ tbsp, powder

CALORIES/SERVING

125 KCal

CARBOHYDRATES

7.1 g

PROTEIN

12 g

FATS

7.5 g

SPECIAL INGREDIENT

NESTLÉ Yogurt Sweet N Tasty

COOKING TIME: 45 minutes

Baking time: NA

Difficulty Level: Easy

INSTRUCTIONS

Step 1: Put curry leaves, dry red chillies, cumin seeds and oil in a pan to fry for 2 minutes.

Step 2: To make the curry mixture, pour NESTLÉ Yogurt Sweet N Tasty, fried curry leaves, fresh green chillies, salt, chickpea flour and turmeric into the blender. Add a few drops of lemon to the mixture to make it sour.

Step 3: Add 1 cup of water and grind the mixture. Put it in a pan to steam.

Step 4: Chop beef to mince it and then place it in a pan.

Step 5: Pour 2½ tbsp oil, 1 tbsp garlic, ½ tbsp red chilli powder, 1 tbsp salt, 2 tbsp chopped tomatoes, 1 tbsp freshly cut coriander and cook the beef. Make sure you don't overcook the beef as it is a steak cut.

Step 6: Serve with fried pakoras, boiled rice along with pickles, mango chutni and fried garlic.

Enjoy with the whole family!

This recipe serves 4.

Title: Recipes

Recipe: Chicken Malai Boti

Short Description: How about a barbecue night at home this Saturday? This simplistic recipe of Chicken malai boti made with the richness of NESTLÉ MILKPAK Cream, chicken and traditional spices will make BBQ nights a weekly tradition.

Video Link: <https://vimeo.com/133420486>

INGREDIENTS

- **NESTLÉ MILKPAK Cream**-1 pack
- Chicken - ½ kg (2 inch cubes), boneless
- Coriander - 1 tsp, heaped, roasted and crushed
- Cumin - 1 tsp, white, roasted and crushed
- Ginger garlic paste - 1 tbsp
- Green chilli - 1 tbsp, ground
- Lemon juice - 2 tbsp
- Oil - for brushing
- Red pepper - 1 tsp, crushed
- Salt - 1 tsp, heaped

- Spice - ½ tsp
- White pepper - ½ tsp

CALORIES/SERVING

140 KCal

CARBOHYDRATES

16 g

PROTEIN

5 g

FATS

7 g

SPECIAL INGREDIENT

NESTLÉ MILKPAK Cream

COOKING TIME: 20 minutes

Baking Time: NA

Difficulty Level: Easy

INSTRUCTIONS

Step 1: In a bowl marinate chicken cubes with green chilies, ginger garlic paste, white cumin, all spice, coriander, white pepper, red pepper, NESTLÉ MILKPAK Cream, lemon juice, and salt for 2 hours.

Step 2: Put on skewers and BBQ until nearly done, brush with remaining marinade and BBQ for another 5 minutes.

Step 3: Brush with clarified butter or oil until done.

This dish serves 4.

Title: Recipes

Recipe: Cheesy Sausage Skillet

Short Description: Call it a pan of goodness! One pot dish made with chicken, pasta, sausages, Italian seasoning and NESTLÉ MILKPAK Cream to curb your sudden cravings!

Video Link: <https://vimeo.com/133418732>

INGREDIENTS

- NESTLÉ MILKPAK Cream-½ cup
- Chicken - 1 cup, broth
- Garlic - 3 cloves, minced
- Italian seasoning - 1 tbsp
- Olive oil - 1 tbsp
- Pasta - 1 pack (bow tie/any)
- Sausage - 1 lb, smoked, sliced into ¼ inch slices
- Tomato paste - 1 tbsp
- Tomato sauce - 230 grams

CALORIES/SERVING

180 KCal

CARBOHYDRATES

2 g

PROTEIN

7 g

FATS

16 g

SPECIAL INGREDIENT

NESTLÉ MILKPAK Cream

COOKING TIME: 25 minutes

Baking Time: NA

Difficulty Level: Easy

INSTRUCTIONS

Step 1: In a 12 inch skillet, start cooking the sausage in olive oil to make it brown, then add garlic and cook for 30 seconds.

Step 2: Stir in remaining ingredients, bring to a boil then cover and simmer on low heat for 12-15 minutes.

Step 3: Now add boiled pasta and mix well. Serve with additional parmesan cheese, if desired.

This dish serves 4. **Title:** Recipes

Recipe: Lemon Chicken

Short Description: Give your taste buds a trip to Italy! Marinade the chicken with Italian herbs, lemon juice, black pepper and NESTLÉ MILKPAK Yogurt ! Grill the chicken and you're all set to go.

Video Link: <https://vimeo.com/133421787>

INGREDIENTS

- NESTLÉ MILKPAK Yogurt-1 cup
- Black pepper - 1 tsp, freshly ground
- Chicken - 1 large, cut into sections
- Garlic - 4 cloves, crushed
- Italian herbs - 1 tsp, dried blend
- Lemon juice - 1 cup
- Lemon zest - 1 tbsp
- Olive oil - 1 tbsp
- Red chilli - 1 tbsp, crushed
- Salt - 1 tsp

CALORIES/SERVING

538 KCal

CARBOHYDRATES

45 g

PROTEIN

51 g

FATS

32 g

SPECIAL INGREDIENT

NESTLÉ MILKPAK Yogurt

COOKING TIME: 25 minutes

Baking Time: NA

Difficulty Level: Easy

INSTRUCTIONS

Step 1: Whisk together all the ingredients in a large bowl and add the chicken pieces. Toss very well to completely coat the chicken with the NESTLÉ MILKPAK Yogurt marinade. Cover and refrigerate for at least 4 hours or overnight.

Step 2: Brush hot grates lightly with oil, and grill over medium heat until the chicken is cooked through.

Step 2: Garnish with green chillies and lemon. Serve hot.

This dish serves 4.

Title: Recipes

Recipe: Hummus

Short Description: Bring the Middle east to your dinner table with this simple recipe of world famous Hummus, a combination of white chickpeas, tahini sauce, olives, and NESTLÉ MILKPAK Yogurt to go with pita bread, tortillas or whatever you desire!

Video Link: <https://vimeo.com/133421423>

INGREDIENTS

- **NESTLÉ MILKPAK Yogurt**-1 cup (200 ml)
- Black pepper - ¼ tsp, powder
- Garlic - 2-3 cloves, chopped
- Lemon - 1, freshly squeezed juice
- Olive oil - as needed, for topping
- Olives - 2-3 tbsp, green, sliced, for topping
- Red pepper - 1 tsp, crushed, for topping
- Salt - ½ tsp
- Tabasco sauce - 1 tsp
- Tahini sauce - 3 tbsp
- White chickpeas - 1 cup, boiled

CALORIES/SERVING

178 KCal

CARBOHYDRATES

22 g

PROTEIN

10 g

FATS

6.1 g

SPECIAL INGREDIENT

NESTLÉ MILKPAK Yogurt

COOKING TIME: 5 minutes

Baking Time: NA

Difficulty Level: Easy

INSTRUCTIONS

Step 1: Add NESTLÉ MILKPAK Yogurt, garlic, chickpeas, lemon juice, salt, tahini, tabasco sauce and black pepper powder in a food processor.

Step 2: Process all ingredients until desired consistency. Make sure the mixture is like a thick paste.

Step 3: Dish out prepared Hummus and sprinkle crushed red pepper, sliced olives and olive oil generously. Serve with pita bread, chips, tortillas or fresh vegetables.

This dish serves 6-8.

Title: Recipes

Recipe: Polo Chicken

Short Description: In a mood to have some stuffed chicken at home? Try out this flavorful recipe which fills chicken fillets with cheese and spinach, topped off with a rich creamy sauce made with the goodness of NESTLÉ MILKPAK Cream

Video Link: No

INGREDIENTS

- **NESTLÉ MILKPAK Cream**-1 pack, for sauce
- Basil - ¼ tsp, mixed, for sauce
- Cheddar cheese - ½ cup, grated, for filling
- Chicken - 2-3 breast fillets
- Chicken stock - ¾ cup, for sauce
- Coconut - crushed
- Corn - 1 tsp, starch paste, for sauce and 2 tbsp, starch, for flour batter
- Egg - 1, for flour batter
- Flour - ¼ cup
- Garlic - ¾ tbsp, for sauce
- Lemon juice - 1 tsp, for sauce and ½ tsp for marination
- Mozzarella cheese - ¼ cup, grated, for filling

- Mustard - ¼ tsp, powder, for sauce and ¼ tsp, paste, for marination
- Oil - 1 tbsp, for sauce
- Oregano - ¼ tsp, mixed, for sauce
- Red pepper - ½ tsp, crushed, for sauce
- Salt - as needed for sauce and ¼ tsp for marination
- Spinach - ¼ cup, chopped and boiled, for filling
- Tabasco sauce - ½ tsp, for marination
- Tomato ketchup - 1 tsp, for sauce
- Worcestershire sauce - ½ tbsp, for marination

CALORIES/SERVING

142 KCal

CARBOHYDRATES

6.7 g

PROTEIN

8.5 g

FATS

3.2 g

SPECIAL INGREDIENT

NESTLÉ MILKPAK Cream

COOKING TIME: 30 minutes

Baking Time: NA

Difficulty Level: Easy

INSTRUCTIONS

Step 1: Marinate the chicken fillet for a few hours.

Step 2: Mix the fillings together, stuff it in the marinated chicken fillet pieces and make a roll.

Step 3: Beat egg with a fork then add cornstarch and flour to make a paste. Now coat stuffed marinated chicken breast into the egg and flour mixture.

Step 4: Next, coat the chicken in crushed coconut. Insert toothpick in both ends to hold it tightly.

Step 5: Deep fry chicken pieces in medium hot oil, until they are golden. Dish out fried chicken rolls on a kitchen towel and let them cool.

Step 6: In a saucepan, add garlic and crushed pepper in oil to make it golden. Mix all ingredients along with the NESTLÉ MILKPAK Cream for the sauce in a bowl and add sautéed garlic to it. Bring it to a boil and thicken the sauce with cornstarch if required.

Step 7: Cut the fried chicken roll into 4 pieces each. Lay it out in a dish on one side, pour sauce on top of the rolls and serve hot.

This dish serves 2.

Title: Recipes

Recipe: Bruschetta with Tomato Salad

Short Description: Here's a twist on the Italian classic Bruschetta, this recipe tops off open slices of bread with mozzarella cheese, tomatoes and our very own MAGGI Noodles! Try this out and give your taste buds an Italian experience like never before.

Video Link: No

INGREDIENTS

- **MAGGI Noodles**-1 pack
- Basil - ¼ cup, fresh, finely chopped
- Bread - 1 cut into slices, french
- Chicken - 2 breast pieces
- Mozzarella cheese - ½ cup
- Olive oil - as needed
- Tomato - 1, finely chopped
- Tomato vinegar dressing - ¼ cup

CALORIES/SERVING

120 KCal

CARBOHYDRATES

7.4 g

PROTEIN

8.8 g

FATS

5.1 g

SPECIAL INGREDIENT

MAGGI Noodles

COOKING TIME: 10 minutes

Baking Time: NA

Difficulty Level: Easy

INSTRUCTIONS

Step 1: Cut the French bread into 2 inches thick slices and grill with olive oil until it turns light golden brown.

Step 2: Place grilled chicken pieces, tomato vinegar dressing and chopped tomatoes on each bread slice. Top it with cheese, boiled MAGGI Noodles and fresh chopped basil.

Step 3: Slightly warm them before serving.

This dish serves 8-10.

Title: Recipes

Recipe: Cream Karahi

Short Description: Tired of eating the same Chicken Karachi every time? Now you can give it a rich taste and texture. Add **NESTLÉ MILKPAK Yogurt** and **NESTLÉ MILKPAK Cream** for a rich creamy curry!

INGREDIENTS

- **NESTLÉ MILKPAK Yogurt**-250 gm
- **NESTLÉ MILKPAK Cream** -1 pack
- Ajowan seeds - 2 tsp.
- Butter - 300 ml
- Chicken - 2 kg, Karahi cut
- Coriander - as required, for garnish
- Garam masala - 1 tsp., powdered
- Ginger - 2 tsp., julienne cut and 2 tbsp., julienne cut
- Green chilli - as required, for garnish
- Red chilli - 1 tsp., powdered
- Tomato - ½ kg
- Turmeric-2 tsp.

Video Link: No

CALORIES/SERVING

227 KCal

CARBOHYDRATES

1.8 g

PROTEIN

12 g

FATS

19 g

SPECIAL INGREDIENT

NESTLÉ MILKPAK Yogurt

NESTLÉ MILKPAK Cream

Difficulty Level: Easy

COOKING TIME: 25 minutes

BAKING TIME: NA

Instructions:

Step 1: Fry chicken in hot oil until half done.

Step 2: Add finely chopped ginger and let it cook for 2-3 minutes Add tomatoes once the ginger is cooked.

Step 3: When tomatoes are half done, add **NESTLÉ MILKPAK Yogurt** along with the spices apart from garam masala and julienned ginger and let it cook uncovered on medium heat.

Step 4: When the water dries up, sprinkle garam masala, add **NESTLÉ MILKPAK Cream** and cook on high heat for 1 minute.

Step 5: Remove from heat and garnish with green chilies and serve with Roti.

This dish serves 8 to 10.

Title: Recipes

Recipe: Dahi Gosht

Short Description: This classic preparation of chicken marinated in **NESTLÉ MILKPAK Yogurt** infused with ginger, garlic and white pepper, tempered with curry leaves, whole red chillies, coriander seeds and cumin is a complete meal to satisfy your hunger pangs.

INGREDIENTS

- **NESTLÉ MILKPAK Yogurt**-2 cups
- Chicken - 1 kg
- Coriander - 1 tsp., seeds
- Cumin - 1 tsp., whole

- Curry leaf - 3-4 leaves
- Garlic - 1 tsp., paste
- Ginger - 1 tsp., paste
- Oil - 1 cup
- Red chilli - 3-4, whole
- Salt - ½ tbsp.
- White pepper - ½ tbsp.

Video Link: No

CALORIES/SERVING

306 Kcal.

CARBOHYDRATES

4 g

PROTEIN

25 g

FATS

20 g

SPECIAL INGREDIENT

NESTLÉ MILKPAK Yogurt

Difficulty Level: Easy

COOKING TIME: 30 minutes

BAKING TIME: NA

Instructions:

Step 1: Marinate chicken in **NESTLÉ ACTIPLUS Yogurt** for an hour.

Step 2: Add garlic, ginger, salt, white pepper and oil in chicken and cook well till chicken is tender.

Step 3: In a pan pour two tbsp. oil, heat it and put whole red chillies, curry leaves, coriander seeds, cumin and fry for 1 minute.

Step 4: Pour this on the cooked chicken and serve hot with rice.

This dish serves 6.

Title: Recipes

Recipe: Palak Paneer

Short Description: This traditional recipe made by the lip smacking combination of spinach and cottage cheese is made all the more rich and creamy by adding a plentiful amount of **NESTLÉ MILKPAK Cream**. With a spiced up tempering on top, this main course is worth a dash.

INGREDIENTS

- **NESTLÉ MILKPAK Cream**-1 pack
- Black pepper - ½ tsp., powdered
- Butter - 2-3 tbsps., for tarka
- Chaat masala - ½ tsp., for tarka
- Coriander - ½ tsp., for tarka
- Cottage cheese - 1 pack, cut into equal squares
- Cumin - 1 tsp.
- Garlic - ½ tsp., paste
- Ginger - ½ tsp., paste
- Oil - 3 tbsps.
- Onion - 2 pcs, sliced
- Red chilli - 2-3 pcs, crushed, for tarka
- Red pepper - 1 whole
- Salt - ¼ tsp.
- Spinach - 1 kg

Video Link: No

CALORIES/SERVING

108 Kcal.

CARBOHYDRATES

4.5 g

PROTEIN

4.1 g

FATS

8.9 g

SPECIAL INGREDIENT

NESTLÉ MILKPAK Cream

Difficulty Level: Easy

COOKING TIME: 20 minutes

BAKING TIME: NA

Instructions:

Step 1: Wash and boil spinach till tender, drain excess water and puree it in a blender.

Step 2: In a cooking pot, fry onion till its translucent.

Step 3: Add ginger garlic paste and fry till it is beautifully golden.

Step 4: Add spices (salt, red crushed pepper, black pepper and cumin) and mix roughly to make a basic masala for Palak Paneer.

Step 5: Now add pureed spinach and mix nicely.

Step 6: Add a pack of **NESTLÉ MILKPAK Cream** and cook on high heat for 2 minutes.

Step 7: Now in a separate pan, add 1 tsp. of oil and cumin. Fry cottage cheese cubes in this oil till it changes color to golden brown.

Step 8: Add fried cottage cheese back to pureed spinach and mix with light hands.

Step 9: For tarka, melt 2-3 tbsps. butter, add whole red pepper, chat masala, whole coriander and turn it into light golden color.

Step 10: Spread this butter on cooked Palak Paneer and serve hot with roti.

This dish serves 4 to 6.

Title: Recipes

Recipe: BBQ Chicken with Cheese Slaw Sandwich

Short Description: Don't feel like cooking a lot? Treat your taste buds with sandwiches prepared by layering marinated chicken into bread slices followed by a muddle of mayonnaise, **MAGGI Noodles** and cheese. You will love this flavorful encounter to 'quick food'.

INGREDIENTS

- **MAGGI Noodles**-1 pack, BBQ flavor
- BBQ sauce - ½ cup
- Bread - 4 pcs, slices
- Cabbage - ½ cup
- Carrot - ½ cup, grated
- Cheddar cheese - ½ cup, grated
- Chicken - 1 cup, Cooked and shredded
- Mayonnaise - 2 tbsp.

Video Link: No

CALORIES/SERVING

279 Kcal.

CARBOHYDRATES

23 g

PROTEIN

15 g

FATS

14 g

SPECIAL INGREDIENT

MAGGI Noodles

Difficulty Level: Easy

COOKING TIME: 35 minutes

BAKING TIME: NA

Instructions:

Step 1: Mix chicken and Bar BQ sauce. Marinate for 30 minutes.

Step 2: Mix **Maggi Noodles**, vegetables, mayonnaise and cheese.

Step 3: Layer the chicken on the toast, place 2 tbsp. of cheese slaw mixture on it and cover with the other toast.

Step 4: Use the same mixture to make the other sandwich.

Step 5: Microwave the sandwiches before serving.

This dish serves 2.

Title: Recipes

Recipe: Chicken Karahi Masala

Short Description: This spicy gravy with flavors of ginger, tomatoes and **NESTLE MILKPAK Yogurt** fully instilled in the chicken is a foodie's prime choice for a main course meal.

INGREDIENTS

- **NESTLE MILKPAK Yogurt**-250 gm
- Butter - 300 ml
- Chicken - 2 kg, Karachi Cut
- Coriander - as required, for garnish
- Garam masala - 1 tsp., powdered
- Ginger - 2 tsp., chopped and 2 tbsp., julienne cut
- Green chilli - as required, for garnish
- Red chilli - 1 tsp., powdered
- Salt - 2 tsp.
- Tomato - 1 kg
- Turmeric - 2 tsp.

Video Link: No

CALORIES/SERVING

167 Kcal.

CARBOHYDRATES

5.4 g

PROTEIN

7.1 g

FATS

5.5 g

SPECIAL INGREDIENT

NESTLÉ MILKPAK Yogurt

Difficulty Level: Medium

COOKING TIME: 20 minutes

BAKING TIME: NA

Instructions:

Step 1: Fry chicken in hot oil until half done.

Step 2: Add finely chopped ginger and let it cook for 2-3 minutes.

Step 3: Add tomatoes once the ginger is cooked.

Step 4: When tomatoes are half done, add the **NESTLÉ MILKPAK Yogurt** along with the spices apart from garam masala and julienned ginger and let it cook uncovered on medium heat.

Step 5: When the water dries up, sprinkle garam masala and garnish on top and take it off the heat.

Step 6: Serve with Roti.

This dish serves 2 to 3.

Title: Recipes

Recipe: Makhani Karahi

Short Description: Give the conventional Karahi a buttery and creamy texture with butter, **NESTLÉ MILKPAK Yogurt** and **NESTLÉ MILKPAK Cream**. Every bite you take will lead you to a culinary delight.

INGREDIENTS

- **NESTLÉ MILKPAK Yogurt**-1 cup
- **NESTLÉ MILKPAK Cream**-1 pack
- Butter - 300ml
- Chicken - 1 kg
- Coriander - 2 tbsp., chopped, for garnish
- Garam masala - ½ tsp., powdered
- Ginger - 2 tbsp.
- Green chilli - 2 pcs, slant cut, for garnish
- Red chilli - ½ tbsp., crushed
- Salt - ½ tsp.
- Tomato - ½ kg, chopped
- Turmeric - ½ tsp.

Video Link: No

CALORIES/SERVING

235 Kcal.

CARBOHYDRATES

10 g

PROTEIN

22 g

FATS

15 g

SPECIAL INGREDIENT

NESTLÉ MILKPAK Yogurt

NESTLÉ MILKPAK Cream

Difficulty Level: Medium

COOKING TIME: 35 minutes

BAKING TIME: NA

Instructions:

Step 1: Take a heavy based cooking wok; add butter, chicken and salt. Fry chicken till it changes color to golden brown and almost half done.

Step 2: Add chopped ginger and stir spoon on medium flame so that the chicken can absorb the nice roasted ginger flavor.

Step 3: Add chopped tomatoes to chicken and let it cook till tomatoes are half done and its water dries up.

Step 4: In the **NESTLÉ MILKPAK Yogurt**, add red crushed chillies and turmeric powder. Add this mixture to the chicken and cook on high flame till Chicken Karahi start leaving oil.

Step 5: Sprinkle garam masala and cream at this moment and stir for 1 minute to mix cream nicely.

Step 6: Garnish with green chilies and chopped coriander leaves, serve with roti/naan.

This dish serves 4 to 5.

Title: Recipes

Recipe: Butter Chicken

Short Description: Want a recipe that gives you oomph in every bite and a delightful aftertaste? Chicken topped with a lot of butter and **NESTLÉ MILKPAK Cream** flavored with ginger, garlic, tomato paste and spices ends up into this nourishing recipe.

INGREDIENTS

- **NESTLÉ MILKPAK Cream**-1½ cup
- Butter - 4 tbsp
- Chicken - ½ kg
- Cumin - 1 tsp, powder
- Garam masala - ½ tsp
- Garlic - 1½ tbsp, paste
- Ginger - 1½ tbsp, paste
- Oil - 3 tbsp
- Red chilli - 1 tbsp, powder
- Salt - ½ tsp
- Tomato - ½ cup, paste

Video Link: No

CALORIES/SERVING

273 KCal

CARBOHYDRATES

3.8 g

PROTEIN

10 g

FATS

25 g

SPECIAL INGREDIENT**NESTLÉ MILKPAK Cream****Difficulty Level:** Easy**COOKING TIME:** 20 minutes**BAKING TIME:** NA**Instructions:**

Step 1: Heat the oil in pan; add garlic and ginger paste then stir fry.

Step 2: Sauté chicken in it until it's tender and done.

Step 3: Now add tomato paste, red chili, cumin powder, garam masala, salt and butter. Mix it well.

Step 4: Now add **NESTLÉ MILKPAK Cream** and cook for 1 minute.

Step 5: Dish out and garnish with fresh green coriander and grated ginger.

This dish serves 2 to 3.

Title: Recipes**Recipe: Smoked Chicken Biryani**

Short Description: This traditional rice recipe is already too famous among foodies. With **NESTLÉ MILKPAK Yogurt** and the fusion of charcoal cooking gives this Biryani a distinct smoky aroma that is really worth a try.

INGREDIENTS

- **NESTLÉ MILKPAK Yogurt**-2 tbsp., for marination and 1 cup, for chicken gravy
- Biryani seasoning - 2 tbsps. , for chicken gravy
- Black pepper - ½ tsp., powdered, for marination

- Charcoal - 1 piece, smoked, to boil rice
- Chicken - 1 kg, Karahi Cut, for marination
- Coriander leaves - Handful, to boil rice
- Cumin - ½ tsp., white, to boil rice
- Garlic - 1 ½ tbsps. paste, for marination
- Ginger - 1½ tbsps., paste, for marination
- Lemon - 2-3, sliced
- UHT Milkpak - ½ cup, for chicken gravy
- Mint - Handful, leaves, to boil rice
- Oil - 1-2 cups, for chicken gravy
- Onion - 3-4 pcs large size, thinly sliced, for chicken gravy
- Plum - 8-10, dry
- Red chilli - ½ tps., crushed, for marination
- Red pepper - ½ tsp., crushed, for chicken gravy
- Rice - 1 kg, soaked as per pack instruction, to boil rice
- Salt - 1 tsp., to boil rice
- Spice - ½ tsp., whole, for chicken gravy
- Tomato - 4-5 pieces medium sized, sliced, for chicken gravy
- Turmeric - ¼ tsp., powder, for chicken gravy

Video Link: No

CALORIES/SERVING

290 Kcal.

CARBOHYDRATES

35 g

PROTEIN

18 g

FATS

10 g

SPECIAL INGREDIENT

NESTLÉ MILKPAK Yogurt

Difficulty Level: Medium

COOKING TIME: 90 minutes

BAKING TIME: NA

Instructions:

Step 1: To marinate chicken, wash and dry the chicken and marinate it into the listed ingredients and keep overnight.

Step 2: Put a heavy bottom pan on heat, add oil and fry sliced onions till they are golden brown. Take out fried onions on kitchen paper to drain the excess oil.

Step 3: Now make a paste of this fried onion in a chopper machine. Add marinated chicken into remaining oil and fry till it changes color to light brown.

Step 4: At this point take out chicken pieces and fry them on high flame in a separate wok to get a roasted color. Now place each chicken piece back in the bigger pan.

Step 5: Add sliced tomatoes and cover the lid, so that the chicken can get tender in the tomato water.

Step 6: After 5-8 minutes when tomato water is almost dried up, add a bowl of **NESTLE MILKPAK Yogurt** with the mixed ingredients from a-e and then cook on high heat till gravy starts leaving oil.

Step 7: Now add fried onions paste and cook on low heat. Don't forget to keep stirring spoon frequently.

Step 8: Add ½ cup of milk at this stage if gravy looks very dry. Now add sliced green chilies, dry plums and few lemon rings to get nice and tasty sour flavor. Once everything is well mixed, put a lid and leave on slow heat to get excess oil on top (which can be removed from top easily to avoid oily flavor).

Step 9: In rapid boiling water, add soaked rice and salt. Let it cook till rice are half done. Add fresh leaves of mint, coriander and cumin here and let it cook with rice. (This will add a very fresh flavor to simple boiled rice).

Step10: Drain the excess water once rice are done and leave them in a colander.

To assemble Smoked Biryani

Step1: In a heavy based pan, heat up 1 tsp. of oil (this will save the rice from sticking to bottom of pan). Now spread a layer of boiled rice, then Chicken gravy, cover it with flavored boiled rice. Use all gravy and rice by making thick layers of rice and chicken gravy (make sure the boiled rice is the last layer).

Step2: Now mix some yellow food color in 1 tsp. of milk and sprinkle on top (this will give a nice yellow and white effect to the final dish).

Step3: Now sprinkle some chopped green chilies and fresh coriander leaves and whole spices on top (optional).

Step 4: Lastly, place a piece of bread in the middle of the Chicken Biryani layers and place smoked charcoal here. Pour 2-3 drops of oil on charcoal and immediately cover the lid (this will add smoky BBQ flavor to the Biryani).

Step 5: Put Biryani pot on a light flame for 20 minutes. (Preferably place some iron lid on stove to get a balanced heat on overall).

Step 6: Once charcoaled flavor is settled nicely into the rice, remove the pot from the stove, discard the charcoal along with bread piece and mix the Biryani with light hands (while mixing you will get a nice white and yellow colour).

Step 7: Serve hot with NESTLÉ Podina Raita.

This dish serves 6 to 7.

Title: Recipes

Recipe: Boneless Achari Handi

Short Description: Conquer your sour and tangy cravings by dashing into a mouthful of this Achari recipe that fuses pickle flavors and **NESTLÉ MILKPAK Yogurt** into the conventional Handi. It is indeed a treat for all pickle lovers out there!

INGREDIENTS

- **NESTLÉ MILKPAK Yogurt**-1 cup
- Achar Gosht curry masala - 1 tbsp.
- Cardamom - 1 pc, for Achari Masala
- Chicken - 1 cup, leg & thigh portion
- Cloves - 2 pcs, for Achari Masala
- Coriander leaves - ½ tbsp., chopped, for finishing
- Fennel seeds - ¼ tsp., for Achari Masala
- Garam masala - ¼ tsp., for finishing
- Garlic - 1 tbsp.
- Ginger - 1 tbsp., julienne cut, for finishing
- Green chilli - 2-3 pcs, sliced, for finishing
- Mustard seeds - ¼ tsp., for Achari Masala
- Nigella seeds (not Onion Seeds) - ¼ tsp., for Achari Masala
- Oil - ½ cup
- Onion - ½ cup, chopped
- Pickle - 1 tbsp., kasondi, for Achari Masala
- Red pepper - ¼ tsp.
- Salt - ½ tsp.
- Tomato - 8 slices, length wise cutting, for Achari Masala
- Water - ½ cup, for Achari Masala

Video Link: No

CALORIES/SERVING
142 KCal

CARBOHYDRATES

6.7 g

PROTEIN

8.5 g

FATS

3.2 g

SPECIAL INGREDIENT

NESTLÉ MILKPAK Yogurt

Difficulty Level: Easy**COOKING TIME:** 30 minutes**BAKING TIME:** NA**Instructions:**

Step1: Wash, dry and marinate chicken with salt, red pepper and achar gosht curry masala for 10 minutes.

Step2: In a pan add onions, ginger and garlic and oil. When it starts simmering, stir frequently until it turns golden.

Step 3: In a separate pan add the marinated chicken and stir till it changes color, add the golden fried onion, garlic and ginger and stir for 10 seconds.

Step 4: Add the chopped tomatoes and cook on medium low heat with the lid on till the chicken leaves some oil.

Step 5: Add all the numbered items from the achari masala and steam for the 2 minutes.

Step 6: Add NESTLÉ MILKPAK Yogurt now and cook it on high heat till the color changes back to red again.

Step 7: Keep steaming till the gravy is the right consistency and it leaves oil.

Step 8: Put in the serving dish and decorate with finishing items.

Step 9: Steam for 1 more minute and serve hot.

This dish serves 2.

Title: Recipes

Recipe: Mashed Potatoes with Sausages & Creamy Herb Sauce

Short Description: Want something different on your table today? How about a hodge-podge of mashed potatoes, sausages, **NESTLÉ MILKPAK Cream** and **NESTLÉ MILKPAK UHT Milk** with a creamy herb sauce poured all over?

INGREDIENTS

- **NESTLÉ MILKPAK Cream**-3 tbsp. and 100 ml, for sauce
- **NESTLÉ MILKPAK UHT Milk**-¼ cup
- Black pepper - ½ tsp. and ½ tsp., for sauce
- Butter - 4 tbsp. and 2 tbsp., for sauce
- Garlic - 2 cloves
- Oregano - 1 tsp., for sauce
- Parsley - 1 tbsp. and 1 tsp., for sauce
- Potato - 6, boiled
- Red chilli - ½ tsp., crushed
- Salt - ½ tsp. and ½ tsp., for sauce
- Sausages - 4 pcs

Video Link: No

CALORIES/SERVING

246 Kcal.

CARBOHYDRATES

17 g

PROTEIN

4.9 g

FATS

18 g

SPECIAL INGREDIENT

NESTLÉ MILKPAK Cream

NESTLÉ MILKPAK UHT Milk

Difficulty Level: Medium

COOKING TIME: 15 minutes

BAKING TIME: NA

Instructions:

Step1: Mash the potatoes along with butter, **NESTLÉ MILKPAK UHT Milk**, **NESTLÉ MILKPAK Cream**, salt, crushed red chillies, parsley and pepper.

Step2: Sauté the sausages in 1 tsp. oil.

Step3: In a bowl, mix half the sliced sausages with mashed potatoes and set in a serving plate.

Step4: Top with the remaining sausage bits.

Step5: In a pan, melt butter along with garlic and a few drops of oil.

Step 6: Add herbs, gradually stir in **NESTLÉ MILKPAK Cream** and season according to taste with salt and pepper.

Step7: Pour over the mashed potatoes and serve.

This dish serves 4 to 6.

Title: Recipes

Recipe: Chicken with Jalapeno Peppers

Short Description: A thick chicken curry with hot sauce, basil, lemon juice, paprika, vinegar and **NESTLÉ MILKPAK UHT Milk** is the new thought of the day.

INGREDIENTS

- **NESTLÉ MILKPAK UHT Milk**-½ cup
- Basil - a pinch
- Chicken - 1 cup, breast fillet, sliced
- Chicken stock - ½ cup
- Corn - ½ tbsp. of starch and 1 tbsp, for marination
- Hot sauce - 1 tsp.
- Jalapeño pepper - 2 tbsp., sliced
- Lemon juice - ½ tbsp.
- Mustard - a pinch, paste
- Oil - ½ tbsp. and 1 tbsp., for marination
- Paprika - a dash
- Red pepper - ½ tsp., crushed
- Salt - ¼ tsp. and a pinch, for marination
- Sugar - 1 tsp. and a pinch, for marination
- Vinegar - 1 tsp.
- Water - 1 tbsp.
- White pepper - a dash

Video Link: No

CALORIES/SERVING

215 Kcal.

CARBOHYDRATES

5.9 g

PROTEIN

6.9 g

FATS

19 g

SPECIAL INGREDIENT

NESTLÉ MILKPAK UHT Milk

Difficulty Level: Easy

COOKING TIME: 15 minutes

BAKING TIME: NA

Instructions:

Step1: Take a heavy pan, add oil and crushed red pepper. Simmer for 10 seconds.

Step2: Add fried chicken and toss chicken for 10 seconds.

Step3: Add **NESTLÉ MILKPAK UHT Milk**, mustard paste, chicken stock, paprika, white pepper, basil, vinegar, hot sauce, salt, sugar and lemon juice in a bowl and mix them together.

Step4: Now add cream mixture into fried chicken and bring to boil.

Step5: Thicken with cornstarch paste. Pour in serving dish and top with Jalapeno pepper.

For Marination

Step1: Wash and dry the chicken and then cut it into 2 inch square pieces.

Step2: Add the marinade and keep aside for 15 minutes.

Step3: Deep fry this marinated chicken in used oil till chicken changes color to light golden.

This dish serves 2 to 3.

Title: Recipes

Recipe: Dahi Keema (Yogurt Mince Curry)

Short Description: This main course invites you to a flavorful voyage where **NESTLÉ MILKPAK Yogurt** nourishes this mince curry and gives it an enriched aroma and a palatable aftertaste. Get set go!

INGREDIENTS

- **NESTLÉ MILKPAK Yogurt**-500 g
- Chilli - 1½ tsp., powder
- Coriander leaves - ¼ cup, chopped
- Garam masala - 1½ tsp., powder
- Garlic - 1 tbsp., paste
- Ginger - 1 inch piece, julienne
- Green chilli - 4 pcs, thinly sliced
- Meat - 1 kg, minced, (beef or mutton)
- Oil - ¼ cup
- Onion - 1, medium sized, finely chopped
- Salt - 2 tsp.
- Tomato - 1, medium sized, finely chopped

Video Link: No

CALORIES/SERVING

180 Kcal.

CARBOHYDRATES

2.3 g

PROTEIN

19 g

FATS

13 g

SPECIAL INGREDIENT

NESTLÉ MILKPAK Yogurt

Difficulty Level: Easy

COOKING TIME: 25 minutes

BAKING TIME: NA

Instructions:

Step1: Combine minced meat, **NESTLÉ MILKPAK Yogurt**, ginger paste, garlic paste, onion, tomato, chilli powder, garam masala, and salt in a large bowl. Mix well and keep aside for 15-20 minutes.

Step2: Put the mince along with marinade in a medium skillet over medium heat. Stirring constantly cook until the mixture boils. Cover the skillet, reduce heat to low, cook for 12-15 minutes or until the mince is tender and all the moisture has evaporated, stirring occasionally.

Step3: Add oil stirring constantly, cook for 3-5 minutes and add ¼ cup water, if the mince looks dry.

Step4: Add ginger and stir fry for 2 minutes, add green chilies and coriander, stir once and transfer to serving plate. Decorate with sliced tomatoes, onions and mint leaves.

Note: If you can, get hand chopped mince instead of machine minced meat.

This dish serves 2 to 3.

Title: Recipes

Recipe: Dhuwan Dahi Kebab

Short Description: Are you a kebab lover? Now try this aromatic Kebab gravy made with **NESTLÉ MILKPAK Yogurt**

INGREDIENTS

- **NESTLÉ MILKPAK Yogurt**-1 cup, beaten, for marination
- Coriander - chopped, for garnishing
- Cumin - 2 tsp.
- Garam masala - 1 tsp., powder, for marination
- Ginger garlic paste - 2 tbsp., for marination
- Gram flour - 1 tbsp.
- Green chilli - sliced, for garnishing
- Lemon - cut in wedges, for garnishing
- Meat - 1 kg, minced, (beef or mutton), for marination
- Oil - 2 tbsp.
- Onion - 1 piece, medium sized, finely chopped and sliced, for garnishing
- Papaya - 2 tbsp., paste, (or 1 tbsp. of other meat tenderizers), for marination
- Red chilli - 1 tsp., powder, for marination
- Salt - to taste, for marination

Video Link: No

CALORIES/SERVING

225 Kcal.

CARBOHYDRATES

2.5 g

PROTEIN

13 g

FATS

18 g

SPECIAL INGREDIENT

NESTLÉ MILKPAK Yogurt

Difficulty Level: Easy

COOKING TIME: 35 minutes

BAKING TIME: NA

Instructions:

Step1: Mix all ingredients into the mince and allow it to marinate for 2 hours.

Step2: Now dry roast gram flour and cumin in a pan separately. Keep aside.

Step3: Pour oil in a pan and fry onions in it till golden brown. Put the marinated mince in it and cook till water dries.

Step4: Now pour roasted gram flour and cumin in it and cook for 2 minutes.

Step5: Turn the heat off. Add barbecue aroma by placing a hot burning coal inside the pan over a piece of bread and pour some drops of oil on the coal.

Step6: Put the lid immediately over the pan and leave for 5 minutes.

Step7: Garnish it with the garnishing ingredients. Serve hot with roti, naan or paratha.

This dish serves 6 to 8.

Title: Recipes

Recipe: Tandoori Chicken

Short Description: It is the most loved item on our dining tables because of the spice and the ting it has to offer. Elevate the bar of rich flavors by marinating your Tandoori chicken with **NESTLÉ MILKPAK Yogurt** and enjoy!

INGREDIENTS

- **NESTLÉ MILKPAK Yogurt**-3 tbsp.
- Bay leaf - 1 piece, for tandoori masala
- Black cardamom - 3 pcs, for tandoori masala
- Black pepper - 1 tbsp., corns, for tandoori masala
- Chaat masala - 2 tsp.
- Cinnamon - 2 sticks, for tandoori masala
- Cloves - 3 pcs, for tandoori masala
- Coriander - 2 tsp., seeds, for tandoori masala
- Cumin seeds - 2 tsp., for tandoori masala
- Ginger garlic paste - 3 tbsp.
- Green cardamom - 5 pcs, for tandoori masala
- Lemon - 1, juiced
- Oil - 1 tbsp.
- Red chilli - 4 tsp., paste

- Salt - to taste
- Tandoori spice mix - 1½ tsp.
- Turmeric - ¼ tsp., for tandoori masala

Video Link: No

CALORIES/SERVING

217 Kcal.

CARBOHYDRATES

2.1 g

PROTEIN

17 g

FATS

15 g

SPECIAL INGREDIENT

NESTLÉ MILKPAK Yogurt

Difficulty Level: Easy

COOKING TIME: 25 minutes

BAKING TIME: NA

Instructions:

Step1: Make small gashes in the chicken pieces and coat them well with the marinade.

For Marination

Step2: In a bowl, add ginger and garlic paste, red chilli paste, chaat masala, tandoori masala, oil, **NESTLÉ MILKPAK Yogurt**, salt, lemon juice and mix it well.

Step3: Rub the marinade on the chicken pieces, over the skin and underneath it. Keep aside and let it marinate for 30 minutes.

Step4: Grill the chicken pieces on a griller or tandoor. Baste with oil at regular intervals.

Step5: Serve with lemon wedges and onion rings.

For Tandoori Masala

Step1: In a pan dry roast cinnamon, peppercorns, green cardamom, black cardamom, coriander seeds, cumin seeds, cloves, bay leaf and turmeric powder.

Step2: Grind the dry roasted spices into a fine powder. The masala is ready.

Note: To make sure the chicken does not stick to the grill, grease the grill with some oil. If you are making it in an oven, the temperature needs to be around 250 - 300 degrees Celsius.

This dish serves 6.

Title: Recipes

Recipe: Qeema Biryani

Short Description: Tired of eating the same Chicken Biryani every time? This time give your taste buds a different version of this rice dish to savor. Incorporate minced meat, tomatoes, **NESTLÉ MILKPAK Yogurt** and spices to come up with the basic gravy. Layer the rice and here you are with a new taste to cherish!

INGREDIENTS

- **NESTLÉ MILKPAK Yogurt**-½ cup
- Basmati rice - 1½ cups
- Bay leaf - few (or curry leaves)
- Black pepper - 4 to 6 corns, for masala powder
- Cardamom - 1 pod, for qeema and 1 piece, for masala powder
- Cinnamon - 1 stick, for qeema and 2 sticks, for masala powder
- Coriander - ½ tsp, dry, for masala powder
- Cumin - 1 tsp, for masala powder
- Cumin seeds - ¼ tsp
- Curry leaf - 4 to 6, for masala powder
- Fenugreek seeds - ½ tsp, for masala powder
- Food color - yellow, few drops
- Green cardamom - 1 pod, for qeema and 3 pods, for masala powder
- Green chilli - 1, siltted, for qeema
- Meat - ½ kg, minced, for qeema
- Olive oil - 4 to 8 tbsp
- Onion - 1, chopped, for qeema
- Pepper - 2 to 4 corns
- Red chilli - 8 to 10, dried, for masala powder
- Rose water - essence, few drops
- Salt - to taste, for masala powder
- Tomato - 3, chopped, for qeema
- Turmeric - ¼ tsp, for masala powder
- Water - to soak and boil and 1 cup, for qeema

Video Link: No

CALORIES/SERVING

271 Kcal.

CARBOHYDRATES

25 g

PROTEIN

9.3 g

FATS

15 g

SPECIAL INGREDIENT

NESTLÉ MILKPAK Yogurt

Difficulty Level: Medium

COOKING TIME: 40 minutes

BAKING TIME: NA

Instructions:

Step1: Put all ingredients for the masala in a spice blender. Blend it till it turns in to fine powder and keep aside.

Step2: Soak rice for 10 minutes (no more or less). Heat the water in a pot, add some salt and boil it. When it comes to a boil add the soaked rice. When they are all white and about 80 percent cooked, drain the water and keep them on the side.

Step3: Now in separate pot heat oil, around 4 - 8 tablespoons. Add whole garam masala or all the spices that are mentioned above (not the powdered ones).

Step4: When they begin to splatter add the onions.

Step5: When onions turn slightly brown in color, add tomatoes and cook them on low heat.

Avoid adding water at this stage. Now add the powdered masala and mix well.

Step6: When the tomatoes lose their stiffness, add the minced meat and **NESTLÉ MILKPAK Yogurt** and fry for some time.

Step7: Add a cup of water, cover it and cook. When the water begins to simmer and the mince is cooked, add the boiled rice over it in a layer.

Step8: Then add a few drops of yellow food color and rose water essence, cover it and cook it on very low heat.

Step9: After 5 - 10 minutes when rice is cooked, serve your Biryani hot with **NESTLÉ Podina Raita** and fresh salad. *This dish serves 4.*

Title: Recipes

Recipe: Dilpasand Mutton

Short Description: Innovate your everyday mutton curry into a royal meal by adding rose water, saffron, **NESTLÉ MILKPAK Yogurt**, **NESTLÉ MILKPAK UHT Milk** and dry all spices. Try this rich-in-taste curry to add magnificence and grandeur to your dining tables.

INGREDIENTS

- **NESTLÉ MILKPAK Yogurt**-1½ cup, beaten
- **NESTLÉ MILKPAK UHT Milk**-¼ cup
- Cinnamon - 1 stick, small
- Cloves - 6 pcs
- Coriander - 2 tsp., powder
- Ginger garlic paste - 1 tsp.

- Green cardamom - 8 pcs
- Mace - 2 pcs
- Mutton - 500 g, cubed
- Nutmeg - ¼ piece
- Oil - ¼ cup
- Onion - ½ cup, finely chopped
- Red chilli - 2 tsp., powder
- Rose water - 1 tsp.
- Saffron - ½ tsp., soaked in ¼ cup **NESTLÉ MILKPAK UHT Milk**
- Salt - 1 tsp.

Video Link: No

CALORIES/SERVING

189 Kcal.

CARBOHYDRATES

4.3 g

PROTEIN

10 g

FATS

15 g

SPECIAL INGREDIENT

NESTLÉ MILKPAK Yogurt

NESTLÉ MILKPAK UHT Milk

Difficulty Level: Medium

COOKING TIME: 40 minutes

BAKING TIME: NA

Instructions:

Step1: Heat the oil and fry the onions till they are light golden in color.

Step2: Remove with a slotted spoon and grind them together with the cardamoms, cloves, nutmeg and mace.

Step3: Reheat the oil, put the cinnamon, ginger and garlic paste, mutton pieces and salt.

Step4: Fry till the meat is light brown. Mix the ground onion mixture with the **NESTLÉ MILKPAK Yogurt**, red chilli powder and coriander powder.

Step5: Add this to the meat and let it cook over a low heat till the meat is tender. If required, add 1 cup of water to make gravy.

Step6: Sprinkle the kewra and saffron on it and let it simmer for approximately 5, 10 minutes till the oil floats on top.

This dish serves 4

