

**Title:** Recipes

## **Recipe Name:** Chicken French Melt Sandwich

**Serves:** 8-9

**Prep time:** 20 min

**cooking time:** 20 min

**Kcal:** 280   **Fats:** 19.3   **Proteins:** 12.8   **Carbs:** 15

**Difficulty Level:**

**Short Description:**

Chicken infused with the subtle flavors of brown sugar, garlic, **NESTLE MILKPAK Cream** and Worcestershire sauce, when filled into sandwiches and grilled with a 'cheese melt' on top makes for a tasty snack!

Video Link: No

### **Ingredients**

- Red chilli (chopped) 1
- Lemon juice 1 tsp.
- Worcestershire sauce 1 tbsp.
- Brown sugar 2 tbsp.
- Oil 1 tbsp.
- Chicken breast (diced) 2 -3
- Coriander seeds 2 tsp.
- Turmeric powder ½ tsp.
- Cumin powder 2 tsp.
- Onion(chopped) 1 medium
- Garlic (chopped) 1 tbsp.
- **NESTLE MILKPAK Cream** 150 g
- Bread bun 4-5
- Cheddar cheese 2 cups

**Method:**

Step1: First marinate chicken with red chilli, lemon juice, Worcestershire sauce, brown sugar, coriander seeds and turmeric powder for 2 hours.

Step 2: Sauté onion and garlic in oil and then cook chicken in it until it tenders and all the liquid is dried.

Step 3: Toss cooked chicken with **NESTLE MILKPAK Cream**.

Step 4: Cut bread buns into halves, top each half with cooked chicken and sprinkle cheese on it. Grill it on a grill pan for 3-4 minutes, or till cheese is melted.

## Title: Recipes

### Recipe: Cinnamon Rolls

**Short Description:** Nothing says brunch quite like some tasty cinnamon rolls! It's amazing what NESTLÉ MILKPAK UHT Milk can do for a dish that is like a whole new brew.

**Video Link:** No

## INGREDIENTS

- NESTLÉ MILKPAK UHT Milk- $\frac{3}{4}$  cup and 3 to 4 tbsp, for glaze
- All-purpose flour - 4 cups
- Brown sugar -  $\frac{3}{4}$  cup, for filling
- Butter - 1 tbsp, room temperature, for glaze
- Cinnamon -  $1\frac{1}{2}$  tbsp, ground, for filling
- Cream cheese -  $\frac{1}{4}$  cup, room temperature, for glaze
- Egg - 1 whole
- Salt - 1 tsp
- Sugar -  $1\frac{1}{4}$  cups, powdered, for glaze
- Vanilla -  $\frac{1}{4}$  tsp, extract and  $\frac{1}{2}$  tsp, extract, for glaze
- Water -  $\frac{1}{4}$  cup, warm
- Yeast - 3 tbsp, dry

## CALORIES/SERVING

• <i>140 Kcal.</i>
• CARBOHYDRATES
• <i>20.4 g</i>
• PROTEIN
• <i>2 g</i>
• FATS
• <i>5.6 g</i>
• SPECIAL INGREDIENT
• NESTLÉ MILKPAK UHT Milk

**Difficulty Level:** Easy

**COOKING TIME:** 30 minutes

**BAKING TIME:** NA

## **Instructions:**

**Step 1:** In a small bowl, combine the warm water and 1 teaspoon of the granulated sugar, sprinkle the yeast over the top and let it sit for about 5 minutes.

**Step 2:** In the bowl of a standing mixer fitted with a dough hook, mix the egg, Nestlé MILKPAK UHT MILK, salt, sugar and melted butter. Add 2 cups of the flour, water, vanilla and yeast mixture, mix until it's all incorporated and slowly add about 2 more cups of flour. Turn the speed up to medium and let it mix for about 5 to 7 minutes or until you have a smooth dough.

**Step 3:** Oil a large bowl with some vegetable oil and set aside. Take the dough out of the mixer and pull it together with your hands to form a ball. Place it in the oiled bowl and brush the top of the dough with a little vegetable oil. Cover with plastic wrap and place it in a warm spot to rise for about 2 hours.

**Step 4:** In a small bowl, mix together the brown sugar, granulated sugar and cinnamon for the filling, set aside.

**Step 5:** When doubled in size, punch the dough down and roll it out onto a floured surface into a 15x9" rectangle. Spread the soft butter over the top and sprinkle evenly over the sugar and cinnamon mixture. Starting from one of the long ends, tightly roll the dough into a jelly roll form. Cut into 14 to 16 slices (make sure they are even) and place them cut side down in a well-buttered 9x13 baking pan. Cover with plastic wrap and let put them back into a warm spot to rise for another 1 ½ hours.

**Step 6:** Meanwhile preheat your oven to 350 degrees.

**Step 7:** Once risen, brush them with some melted butter and bake them for about 30 minutes or until golden brown.

**Step 8:** While the cinnamon rolls cool for a few minutes make the glaze. Mix all the ingredients of the glaze in a bowl except for the Nestlé MILKPAK UHT MILK, once the cream cheese is all mixed, slowly add the Nestlé MILKPAK UHT MILK until you get a runny glaze consistency. Immediately pour the glaze over the cinnamon rolls and enjoy!

*This recipe makes 14 to 16 rolls.*

## Title: Recipes

### Recipe: Mango Mastani

**Short Description:** This one's a big hit with Mango lovers. NESTLÉ MILKPAK UHT Milk blended with some dry fruits, cherries and mangoes with ice cream will be the perfect evening snack replacement.

**Video Link:** No

#### INGREDIENTS

- NESTLÉ MILKPAK UHT Milk-1½ cup, chilled
- Almond - 5 to 7, sliced
- Cashew nut - 5 to 7, sliced
- Cherry - 4 to 6
- Ice - 5 to 6 cubes
- Ice cream - 4 to 7 scoops, vanilla or mango
- Mango - 700 to 750 gm
- Pistachio - 5 to 7, sliced
- Sugar - 2 to 3 tbsp

#### CALORIES/SERVING

• <i>168 Kcal.</i>
• CARBOHYDRATES
• <i>23.6 g</i>
• PROTEIN
• <i>5.6 g</i>
• FATS
• <i>6.8 g</i>
• SPECIAL INGREDIENT
• NESTLÉ MILKPAK UHT Milk

**Difficulty Level:** Easy

**COOKING TIME:** 10 minutes

**BAKING TIME:** NA

## **Instructions:**

**Step 1:** Cut pistachios, almonds and cashews along with 5 to 6 glazed cherries.

**Step 2:** Peel and chop mangoes and add them to blend.

**Step 3:** Reserve a few chopped mangoes aside for garnish.

**Step 4:** Add 2 to 3 tablespoons sugar. Add 1½ cups Nestlé MILKPAK UHT MILK.

**Step 5:** Blend to a smooth milkshake.

**Step 6:** Pour this thick mango milkshake in a glass enough to leave space for ice cream scoops.

**Step 7:** Place one or two vanilla or mango ice cream scoops.

**Step 8:** Top with the sliced dry fruits and chopped mangoes. Garnish with the glazed cherries.

**Step 9:** Serve Mango Mastani immediately with a spoon as well as straw.

*This recipe serves 6.*

## **Title: Recipes**

### **Recipe: Creamy Tamarind Sauce**

**Short Description:** Looking for the perfect condiment to go with your barbecue platter? Give this NESTLÉ MILKPAK Cream, Tamarind, mayo and parsley mix a shot. It's a guaranteed hit!

**Video Link:** No

## **INGREDIENTS**

- NESTLÉ MILKPAK Cream-50gm

- Black pepper - ¼ tsp, powdered
- Mayonnaise - 25gm
- Parsley - for garnish
- Salt - ¼ tsp
- Tamarind - 2 tbsp, paste

CALORIES/SERVING

- *79.5 Kcal.*
- CARBOHYDRATES
- *6.25 g*
- PROTEIN
- *0.52 g*
- FATS
- *6.25 g*
- SPECIAL INGREDIENT
- NESTLÉ MILKPAK Cream

**Difficulty Level:** Easy

**COOKING TIME:** 15 minutes

**BAKING TIME:** NA

## Instructions:

**Step 1:** In a bowl, put all ingredients & mix it well.

**Step 2:** Serve with BBQ.

*This recipe serves 2.*

**Title:** Recipes

**Recipe:** Chatpati Chaat

**Short Description:** You don't need a reason to enjoy some chatpati chaat! Mix up some boiled potatoes, chickpeas, chaat masala and NESTLÉ MILKPAK Yogurt with the zing of tamarind to enjoy this chatpati chaat.

**Video Link:** <https://vimeo.com/133421189>

## INGREDIENTS

- **NESTLÉ MILKPAK Yogurt**-1 pack
- Black pepper - 1 tsp
- Chaat masala - ½ tsp
- Lemon - 1, squeezed juice
- Onion - 1 piece, sliced
- Potato - 2-3 medium sized and boiled
- Red chilli - ½ tsp, crushed
- Salt - 1 tsp
- Tamarind - 2-3 tbsp, sauce
- White chickpeas - 1 cup, boiled

Video Link:

### CALORIES/SERVING

154 KCal

### CARBOHYDRATES

25 g

### PROTEIN

9.5 g

### FATS

1.4 g

### SPECIAL INGREDIENT

NESTLÉ MILKPAK Yogurt

COOKING TIME: 15 minutes

Baking Time: NA

Difficulty Level: Easy

## INSTRUCTIONS

**Step 1:** Boil potatoes and remove skin. Mash potatoes and then add salt, pepper and red crushed chillies.

**Step2:** Add a few boiled chickpeas and make small round kebabs.

**Step3:** Fry kebabs until they are golden brown.

**Step 4:** Beat yogurt with all listed spices and remaining chickpeas. Pour them on potato kebabs; decorate with tamarind sauce and chaat masala.

*This dish serves 4.*

**Title:** Recipes

**Recipe:** Grilled Cheese & Chicken Sandwich

**Short Description:** The perfect treat for Sunday brunch, grill up some cheese and chicken sandwiches with a flavorful filling of NESTLÉ MILKPAK Yogurt, mayo, hot sauce and veggies to enjoy your weekend!

**Video Link:** No

## INGREDIENTS

- **NESTLÉ MILKPAK Yogurt**-2 tbsp
- Bread - 4 slices
- Butter - 1 tbsp, room temperature
- Carrot - 2 tbsp, grated
- Celery - 1 tbsp, sliced, optional
- Cheddar cheese - ¼ cup, room temperature, grated
- Chicken - ½ cup, cooked and shredded
- Cottage cheese - 2 tbsp, room temperature, crumbled
- Green onion - 1 tbsp, diced
- Hot sauce - 1 tbsp
- Mayonnaise - 2 tbsp

### CALORIES/SERVING

124 KCal

### CARBOHYDRATES

28 g

### PROTEIN

3.7 g

### FATS

9.5 g

### SPECIAL INGREDIENT

NESTLÉ MILKPAK Yogurt



COOKING TIME: 10 minutes

Baking Time: NA

Difficulty Level: Easy

## INSTRUCTIONS

**Step 1:** Mix the chicken, NESTLÉ MILKPAK Yogurt, hot sauce, mayo, carrot, celery and onion in a small bowl.

**Step 2:** Next, butter the outside of each slice of bread, sprinkle half of the cheese on the inside of one slice of bread then top with the chicken salad. Cover with other slice of bread with buttered side out.

**Step 3:** Make the other sandwich with the same method.

**Step 4:** Heat a non-stick pan over medium heat. Grill the sandwich on the pan until it turns golden brown and the cheese has melted, about 2-4 minutes per side. Serve hot.

*This dish serves 2.*

**Title:** Recipes

### **Recipe: Cheese Sandwich**

**Short Description:** A simple cheese sandwich just got more exciting with this recipe that adds a dash of NESTLÉ MILKPAK Cream along with cheese and mustard in the sandwich filling for you to relish.

**Video Link:** No

## INGREDIENTS

- **NESTLÉ MILKPAK Cream**-¼ cup
- Black pepper - ¼ tsp
- Bread - 8 slices
- Cheese - 4 slices
- Cucumber - 1, thinly sliced
- Iceberg - 5-6 leaves
- Mustard - 2 tsp
- Salt - ¼ tsp

CALORIES/SERVING

150 KCal

CARBOHYDRATES

9.2 g

PROTEIN

2.5 g

FATS

4.5 g

SPECIAL INGREDIENT

NESTLÉ MILKPAK Cream

COOKING TIME: 5 minutes

Baking Time: NA

Difficulty Level: Easy

## INSTRUCTIONS

**Step 1:** Cut the edges of the bread. Mix mustard and MILKPAK CREAM and add seasonings. Spread it generously on a slice of bread.

**Step 2:** Place iceberg lettuce, cheese slice, cucumber slices and cover the sandwich with other bread slice.

**Step 3:** Serve sandwiches cold or grill them, cut them diagonally and serve.

*This dish serves 4*

**Title:** Recipes

**Recipe:** Crispy Baked Onion Rings

**Short Description:** The perfect snack for midnight cravings, try out this recipe of onion rings coated in the goodness of NESTLÉ MILKPAK UHT Milk, BBQ seasoning, and eggs!

**Video Link:** No

## INGREDIENTS

- NESTLÉ MILKPAK UHT Milk-½ cup
- BBQ seasoning - 1 tsp
- Bread crumbs - 1 cup
- Egg - 1, lightly beaten
- Onion - 2 large, thickly sliced

- Pepper - as required
- Salt - as required

CALORIES/SERVING

166 KCal

CARBOHYDRATES

11 g

PROTEIN

4 g

FATS

2.8 g

SPECIAL INGREDIENT

NESTLÉ MILKPAK UHT Milk

COOKING TIME: 15 minutes

Baking Time: NA

Difficulty Level: Easy

## INSTRUCTIONS

**Step 1:** Place half of the flour in a wide shallow bowl, mix the remaining flour with the NESTLÉ MILKPAK UHT Milk and egg. Place it in a separate wide shallow bowl. Mix the breadcrumbs, BBQ seasoning, salt and pepper. Place them in a third wide shallow bowl.

**Step 2:** Dip onion slices in the flour, then dip them in the batter mixture and then in the breadcrumbs.

**Step 3:** Place the onion slices on a wire rack on a baking sheet and bake in a preheated oven (425° F) for about 12-16 minutes until they turn golden brown.

*This dish serves 2.*

**Title: Recipes**

**Recipe: Mexican Bites**

**Short Description:** This 10 minute baked snack is a must-have starter at breakfasts, lunches and dinner or even evening teas. Chicken and salsa filled generously into wontons wrappers with melted cheese oozing all the way!

## INGREDIENTS

- **NESTLÉ MILKPAK Cream**-¼ cup, mixed with 1 tsp. lemon juice
- Achar Gosht curry masala - ½ tsp., rock, for salsa sauce
- Cheese - ¾ cup shredded
- Chicken - 1 cup, cooked, shredded
- Coriander - ½ cup chopped, for salsa sauce
- Coriander leaves - 2 tbsp., chopped
- Garlic - 2 tsp., rounded , chopped, for salsa sauce
- Green chilli - 2 pcs, chopped
- Onion - 2 tbsp., chopped, for salsa sauce
- Salsa mixture - ½ cup, chunky
- Samosa sheets - 12 pcs
- Tomato - ½ kg, for salsa sauce

Video Link: No

### CALORIES/SERVING

110 Kcal.

### CARBOHYDRATES

10 g

### PROTEIN

7.8 g

### FATS

4 g

### SPECIAL INGREDIENT

NESTLÉ MILKPAK Cream

**Difficulty Level:** Easy

**COOKING TIME:** 10 minutes

**BAKING TIME:** 5 minutes

### Instructions:

Step1: Heat oven to 350°F.

Step2: Place 1 wonton wrapper/samosa sheet in each of the 12 mini muffin cups sprayed with cooking spray, with edges of wrappers/samosa sheets extending over the top of cups. Bake for 5 minutes.

Step3: Combine cooked chicken and salsa.

Step4: Spoon chicken mixture into wonton/samosa sheet cups. Bake for 10 minutes or until filling is heated through and edges of the cups are golden brown.

Step5: Top with cheese and bake for 1 to 2 min or until melted.

Step6: Top with sour cream and coriander leaves.

**To make Salsa sauce:**

Step1: Place whole tomatoes in a pan with enough water to cover them. Simmer for 5 minutes.

Step2: Place 1/2 cup of the cooking water into a blender.

Step3: Add tomatoes and blend for a few seconds. Add remaining ingredients.

*This dish serves 3 to 4.*