

Title: Recipes

Recipe Name: Creamy Potato and Tomato Soup

Preparation Time: 5 minutes

Cooking Time: 20 minutes

Total Time: 25 minutes

Servings: 15

Kilocalories: 106, **Proteins:** 2.1, **Carbohydrates:** 19, **Fats:** 2.4

Difficulty Level:

Short Description:

Fed up with having all those conventional soup options over and over again? Give your taste buds a unique soup with this rich in taste and delish blend of **NESTLE MILKPAK Cream**, potatoes and tomatoes.

Video Link: No

Ingredients

- Tomato - ½ kg (seedless)
- Potatoes - ½ kg (sliced)
- **NESTLE MILKPAK Cream** - 1 pack
- Salt - 1 tsp.
- White Pepper - 1 tbsp.
- Oregano - 1 tsp.
- Chicken Powder - 1 tbsp.
- Tomato Paste - 3 tbsp.
- Rice - ½ cup (boiled form)
- Bread - 3 slice (cut into cubes and fried)
- Onion - 1 (green)

Instructions

Step 1: Heat butter, add oregano, tomatoes and potatoes and cook for 3 minutes.

Step 2: Add salt, white pepper, tomato paste, 1 cup of water and cook until tomatoes and potatoes turn tender.

Step 3: Take the pan off from the heat and grind the mixture.

Step 4: Take another pan and add the potato mix to it with some more water. Then add **NESTLE MILKPAK Cream** and salt; and cook this mixture for 5 minutes.

Step 5: Serve it with boiled rice, bread crotons and garnish with **NESTLE MILKPAK Cream** and chicken.

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http://www.shutterstock.com/pic-262408013/stock-photo-bowls-of-lobster-bisque-with-cROUTONS.html?src=dKuH5RekWJ8QR6SAc_5IIQ-1-18

http://www.shutterstock.com/pic-111495623/stock-photo-cream-soup-with-chicken-broth-with-vegetables.html?src=dKuH5RekWJ8QR6SAc_5IIQ-1-36

http://www.shutterstock.com/pic-278763836/stock-photo-soup-with-cROUTONS-peas-carrot-and-tomatoes-close-up.html?src=dKuH5RekWJ8QR6SAc_5IIQ-1-44

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http://www.shutterstock.com/pic-193607795/stock-photo-cheeseburger-soup-with-ground-beef-and-vegetable.html?src=dKuH5RekWJ8QR6SAc_5IIQ-2-40

Title: Recipe

Recipe: Tomato basil Soup

Short Description: Have your favorite restaurant quality Tomato soup right from the comfort of your kitchen with this simple recipe that allows you to savor the creamy tomato zing with the combination of tomatoes & **NESTLÉ MILKPAK Cream**.

Video Link: No

Ingredients:

- Tomato: 2.5 kg
- Olive oil: 3 tbsp.
- Salt: 1 tbsp.
- Black pepper: 1 ½ tsp.
- Onion chopped: 2 cups
- Garlic: 7
- Butter: 1 tbsp.
- Red chili powder: ¼ tsp.
- Fresh Basil leaves: 1 cup
- Thyme: 1 tsp.

- Chicken Stock: 4 cups
- **NESTLÉ MILKPAK Cream**: 100 ml
- Tomato paste: 1 can

Kcal: 118 Fats: 8 Carbs: 14.7 Proteins: 3.3

Prep Time: 15 minutes

COOKING TIME: 60 Minutes

Baking time: NA

Difficulty Level:

Instructions:

Step 1: Preheat oven 200 C

Step 2: Cut a tomato into half and place it in the baking tray, brush with olive oil, salt and black pepper and roast for 20 minutes.

Step 3: In a pan add onions, garlic, olive oil, butter, red chili powder and sauté until onions start to turn brown.

Step 4: Add tomato paste, basil, thyme, and chicken stock.

Step 5: Then add roasted tomato and let them cook for 40 mints and blend it all.

Step 6: Add **NESTLÉ MILKPAK Cream** and let it simmer for 2 minutes and serve.

Serves: **10-12**

Title: Recipes

Recipe: Milky Vegetable Soup

Short Description: Nothing warms the soul quite like soup! For a simple, homely, milky bowl of warmth give this Vegetable soup made with Chicken stock, mixed veggies and NESTLÉ MILKPAK UHT Milk.

Video Link: No

INGREDIENTS

- NESTLÉ MILKPAK UHT Milk-3 cups
- Butter - 2 tbsp
- Chicken stock - 1 cube
- Onion - 1 whole, chopped
- Salt - to taste
- Vegetables - 1½ cups, mixed
- Flour (Refined) - 1½ tbsp, plain
- White pepper - to taste

• CALORIES/SERVING
• <i>85 Kcal.</i>
• CARBOHYDRATES
• <i>8.8 g</i>
• PROTEIN
• <i>3.71g</i>
• FATS
• <i>3.9 g</i>
• SPECIAL INGREDIENT
• NESTLÉ MILKPAK UHT Milk

Difficulty Level: Easy

COOKING TIME: 20 minutes

BAKING TIME: NA

Instructions:

Step 1: Heat the butter and fry the onion for 1 minute.

Step 2: Add the vegetables and fry again for 2 to 3 minutes.

Step 3: Add 1 teacup of water and stock cube. Cook until the vegetables are soft.

Step 4: Mix the flour and Nestlé MILKPAK UHT MILK, heat for a little while and add to the vegetables.

Step 5: Season to taste and serve hot.

This recipe serves 6.

This recipe serves 2.

Title: Recipes

Recipe: Chicken Chowder Soup

Short Description: In mood for a comforting treat? Try out this super easy recipe of Chicken Chowder soup infused with the goodness of NESTLÉ MILKPAK Cream, NESTLÉ MILKPAK UHT Milk, Cheddar cheese and chicken stock.

Video Link: <https://vimeo.com/131410546>

INGREDIENTS

- NESTLÉ MILKPAK Cream-½ cup
- NESTLÉ MILKPAK UHT Milk-¼ cup
- Cheddar cheese - ¼ cup
- Chicken - ½ cup, boiled
- Chicken stock - 2 cups
- Potato - ½ cup, boiled
- Salt - ¼ tsp
- Thyme - ¼ tsp, powder, for garnish
- White pepper - ¼ tsp

CALORIES/SERVING

215 KCal

CARBOHYDRATES

16 g

PROTEIN

6.1 g

FATS

9.7 g

SPECIAL INGREDIENT

NESTLÉ MILKPAK Cream

NESTLÉ MILKPAK UHT Milk

COOKING TIME: 15 minutes

Baking Time: NA

Difficulty Level: Easy

INSTRUCTIONS

Step 1: Boil all the things together in a pan until the mixture becomes of desired consistency.

Step 2: Sprinkle dried thyme before serving.

This recipe serves 3.

Title: Recipes

Recipe: Cream of Mushroom Soup

Short Description: This recipe lets you savor a creamier and tastier version of cream of mushroom soup, made with mushrooms, nutmeg, chicken, NESTLÉ MILKPAK UHT Milk and the richness of NESTLÉ MILKPAK Cream.

Video Link: No

INGREDIENTS

- **NESTLÉ MILKPAK Cream**-1 cup
- **NESTLÉ MILKPAK UHT Milk**-1 cup
- Butter - 2 tbsp
- Chicken - 2 cups, broth
- Garlic - 1-2 cloves, minced
- Mushrooms - 240 grams
- Nutmeg - ¼ tsp, grated
- Onion - 2 tbsp, chopped
- Pepper - ¼ tsp
- Salt - ½ tsp

CALORIES/SERVING

205 KCal

CARBOHYDRATES

7.4 g

PROTEIN

4.1 g

FATS

6.5 g

SPECIAL INGREDIENT

NESTLÉ MILKPAK Cream

NESTLÉ MILKPAK UHT Milk

COOKING TIME: 15 minutes

Baking Time: NA

Difficulty Level: Easy

INSTRUCTIONS

Step 1: Cut the mushrooms into slices.

Step 2: Melt butter in a large frying pan. Add in onions, garlic, and mushrooms. Cook until onions are soft.

Step 3: Add two tablespoons of flour and stir. Add in the chicken broth and milk, heat until slightly thickened while stirring frequently.

Step 4: Mix NESTLÉ MILKPAK Cream with additional one tablespoon flour and seasonings.

Step 5: Now add NESTLÉ MILKPAK Cream and spices mixture to the soup. Heat to thicken the soup, while stirring frequently.

This dish serves 6.

Title: Recipes

Recipe: Cream of Potato Soup

Short Description: This recipe of Cream of Potato Soup is the epitome of comfort food, made with the wholesome combination of potatoes, chicken stock and NESTLÉ MILKPAK Cream. Try and enjoy this recipe on a cozy day.

Video Link: No

INGREDIENTS

- NESTLÉ MILKPAK Cream-1 pack
- Black pepper - 1 tsp, heaped

- Chicken stock - 8 cups
- Flour - 3 tbsp
- Oil - 4 tbsp
- Onion - 2, chopped
- Potato - 4, medium, chopped
- Salt - 2 tsp

CALORIES/SERVING

208 KCal

CARBOHYDRATES

17 g

PROTEIN

3 g

FATS

15 g

SPECIAL INGREDIENT

NESTLÉ MILKPAK Cream

COOKING TIME: 20 minutes

Baking Time: NA

Difficulty Level: Easy

INSTRUCTIONS

Step 1: Heat oil and sauté onions & potatoes, sprinkle flour and sauté for a few minutes.

Step 2: Add stock, salt and pepper, cook until potatoes are soft.

Step 3: Put the stock mixture in a blender and blend until it forms a paste. Mix with NESTLÉ MILKPAK Cream.

Step 4: Sprinkle with green onions and serve cold.

This dish serves 4.