



# **Stovetop Mixing Instructions**

## Soups

- :: Chicken and Wild Rice
- :: Chicken Noodle
- :: Beef Vegetable Stew

Empty contents of packet into saucepan/ pot, add 1 cup (8 oz.) of cold water, and stir. On medium heat, bring water to a boil and maintain for about 4 minutes. Let sit covered for about 3 minutes.

## Minestrone

Empty contents of packet in to saucepan/ pot, add 1/2 cup (4 oz.) of cold water, and stir. On medium heat, bring water to a boil and maintain for about 4 minutes. Let sit covered for about 3 minutes.

## Oatmeal

Empty contents of packet in to saucepan/ pot, add 3/4 cup (6 oz.) of cold water, and stir. On low heat, bring water to a boil for about 3 minutes.

## **Creamy Soups**

- :: Cream of Chicken
- :: Cream of Broccoli
- :: Cream of Tomato

Empty contents of packet into saucepan/ pot, add 1 cup (8 oz.) of cold water, and stir. On medium heat, bring water to a boil and maintain for about 4 minutes. Let sit covered for about 3 minutes.

#### Chili

Add 1/2 cup (4 oz.) of cold water into saucepan/pot, empty contents of packet, and stir. On medium-low heat, bring water to a boil for about 3 minutes. Let sit covered for about 3 minutes.

#### **Hot Drinks**

Empty contents of packet in to saucepan/ pot, add 3/4–1 cup (6–8 oz.) of cold water, and stir. On low heat, bring water to a boil for about 4 minutes or until desired temperature.







# Microwave Mixing Instructions

## Soups

- :: Chicken and Wild Rice
- :: Chicken Noodle
- :: Beef Vegetable Stew
- 1. Empty contents of 1 packet into a deep microwave safe bowl and add 1 cup cold water; stir.
- 2. Microwave high for 21/2 minutes.
- 3. Let stand 1 minute and stir.
- 4. Microwave again for 1 minute (watching it doesn't boil over).

## **Fast Soups**

- :: Savory Beef
- :: Delicate Chicken
- :: Robust Tomato
- 1. Empty contents of 1 packet into a mug or large cup and add 6 oz. of water.
- 2. Microwave high for 2 minutes or until boiling.
- 3. Stir, and let stand 1 minute.

## **Creamy Soups**

- :: Cream of Chicken
- :: Cream of Broccoli
- :: Cream of Tomato
- 1. Empty contents of 1 packet into cup or bowl.
- 2. Add 3/4–1 cup (6–8 oz.) hot water; stir. (Do not use boiling water)
- 3. Let stand 1 minute.

## Minestrone

- 1. Empty contents of 1 packet into a deep microwave safe bowl and add 1/2 cup cold water; stir.
- 2. Microwave high for 2 1/2 minutes.
- 3. Let stand 1 minute and stir.
- 4. Microwave again for 1 minute (watching it doesn't boil over).
- 5. Take out of microwave and put a lid or plate over the top and let sit for 3–5 minutes before enjoying.

  (The steam will cook it the rest of the way.)

## Microwave Mixing Instructions

### Chili

- 1. Measure 1/2 cup (4 oz.) of cold water and pour into a microwave safe container or bowl.
- 2. Empty chili packet and stir.
- 3. Microwave on high for 21/2 minutes.
- 4. Let stand for 1 minute or so and stir again. (Add any additional seasoning you require.)
- 5. Microwave for 1 minute. Let stand for desired thickness.

### **Hot Drinks**

- 1. Empty contents of 1 packet into cup or mug.
- 2. Add 3/4-1 cup (6-8 oz.) COLD water, stir.
- 3. Let stand 1 minute and stir.
- 4. Microwave 1 minute or until desired temperate; stir.

#### Oatmeal

- :: Apple Cinnamon
- :: French Vanilla Berry
- :: Maple & Brown Sugar
- :: Peach
- 1. Empty contents of 1 packet into a microwave safe bowl.
- 2. Add 1/2-3/4 cup (4-6 oz.) cold water.
- 3. Microwave on high 11/2–2 minutes, or until it starts to boil. Let stand for desired thickness.





# **Cold Mixing Instructions**

## Shakes & Iced Teas

- 1. put 8-10 oz of water into a shaker jar or blender
- 2. add contents of one packet and ice if desired
- 3. shake or blend on low speed for 20-30 seconds

### Fruit Drinks

- 1. pour 8 oz of cold water into a glass
- 2. add contents of one packet slowly
- 3. stir until blended
- 4. service over ice if desired

## **Puddings**

- 1. pour 4 oz (half a cup) of cold water into a bowl
- 2. add the contents of one pudding packet
- 3. using a whisk, mix for 1 minute or until well
- 4. refrigerate for 15-30 minutes