

# Ideal Protein Food - Preparation Instructions

#### SOUPS

Pour <u>8 oz. (6 oz. for creamy soups) (230 ml)</u> of cold water into an airtight shaker, add contents of one packet and shake vigorously until completely dissolved. Heat in a microwave oven for 1-2 minutes or in a saucepan over medium heat. Do not overheat. *Also, don't hesitate to add seasonings for variety, or mix in leftover cooked veggies.* 

#### **HOT DRINKS**

Pour  $\underline{6.5}$  oz. (200 ml) of cold water into an airtight shaker, add contents of one packet and shake vigorously until completely dissolved. Heat in a microwave oven for 1-2 minutes or in a saucepan over medium heat. Do not overheat.

#### **COLD DRINKS**

Pour <u>6.5 oz. (200ml)</u> of very cold water into an airtight shaker, add contents of one packet and shake vigorously until completely dissolved. ( you may increase the amount of water)

#### **OATMEAL**

Pour <u>2.5 oz. (80 ml)</u> of lukewarm water into a bowl, add contents of one packet and shake vigorously until mixture is completely dissolved. Do not overheat. Add nutmeg or cinnamon for extra flavor.

#### **CREPES/PANCAKES**

Pour 3.5 - 4 oz. (120ml) of lukewarm water into an airtight shaker, add contents of one packet and shake vigorously until completely dissolved. Let the mixture sit for 1 to 3 minutes. Heat a non-stick skillet and add a drop of oil or spray olive oil on the pan. Pour the mixture and cook on each side at medium heat for 1 to 3 minutes.

#### **CRISPY CEREAL**

Pour 3.5 oz (100 ml) of very cold water into a bowl. Add contents of one packet and mix

## **PUDDINGS**

Pour  $\underline{4-5}$  oz.  $\underline{(150ml)}$  of very cold water into a shaker, add contents of one packet and shake vigorously until mixture is smooth. Can be placed in the freezer for about 30 minutes for a thicker ice cream like effect.

#### **CAKES**

Pour  $\underline{1}$  oz.  $\underline{-2}$  oz.  $\underline{(35 \text{ ml} - 60 \text{ ml})}$  of cold water (depending on the texture you desire). Add one packet and stir (don't shake) until completely dissolved. Bake in oven at  $350^{\circ}\text{F}$  ( $180^{\circ}\text{C}$ ) for 10 minutes or in a microwave save dish for 30 seconds.

### **RASPBERRY GELATIN**

Pour <u>5 oz. (150ml)</u> of hot water into a bowl. Add contents of one packet and stir until completely dissolved. Refrigerate for 30 – 45 minutes.

## **OMELET**

Pour 3 - 5 oz. (100 ml) of cold water (depending on the texture you desire) into a shaker, add contents of one packet and shake vigorously until mixture is smooth. Pour into a non-stick skillet and cook on stove top at medium heat.

## CHILI/ SPAGHETTI AND HEARTY STEW

**Stovetop**: pour <u>5 - 6 oz. (170 ml)</u> of cold water in a pan; add the contents of one packet. Let cook 10 minutes stirring occasionally let stand 2\*3 minutes

**Microwave**: pour 5 - 6oz. (170 ml) of cold water in a microwave safe bowl and add the contents of one packet. Cook for 2 to 3 minutes stirring occasionally.