



Serving Suggestion

MAGGI[®]
WHOLENESS
SOUP MIX
inspiration



Assisting the amazing

WE'VE GOT YOU COVERED

MAGGI® Wholeness Soup Mixes

are designed to make life a little easier in the kitchen – adding the wholesome taste of homemade to our stable of MAGGI® Soup Mixes.

With their authentic aromas and robust flavours, these soups are packed with goodness, delicious, easy to prepare and many are gluten free[^].

[^] MAGGI Wholeness Gluten Free Soup Mixes include Golden Pumpkin Soup, Crème of Broccoli Soup, Crème of Spinach Soup, Farmhouse Mushroom Soup, Leek and Potato Soup, Potato, Bacon & Chives Soup and Pea and Ham Soup.

MAGGI® WHOLENESS SOUP MIXES

- ✓ 10 GREAT FLAVOURS
- ✓ ENRICHED WITH PROTEIN*
- ✓ EASY TO PREPARE
- ✓ COST EFFECTIVE
- ✓ RECYCLABLE PACKAGING



* MAGGI Wholeness Soup Mixes enriched with a source of protein include Chicken and Pasta Soup, Crème of Broccoli Soup, Crème of Spinach Soup, Potato, Bacon & Chives Soup and Pea and Ham Soup.

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CHICKEN AND PASTA SOUP

with Shredded Chicken and Spinach

SKILL: Easy **COOK TIME:** 50 minutes **SERVES:** 12 (180ml per serve)

INGREDIENTS

270g MAGGI® WHOLENESS CHICKEN AND PASTA Flavoured Soup Mix
1.8L Boiling water
100g Finely chopped onion
250g Shredded chicken
100g Spinach (fresh)
15ml Olive oil
Freshly ground black pepper & salt

METHOD

Pour boiling water into soup kettle and set soup kettle to high.
Add **MAGGI® WHOLENESS CHICKEN AND PASTA Flavoured Soup Mix** into soup kettle whilst whisking briskly.
Whisk for 1-2 minutes or until fully mixed.
In a separate pan, sauté the onion in the olive oil till golden.
Add the onion, spinach and chicken to the soup.
Cover kettle and let soup heat for 40 minutes, stirring every 8-10 minutes.

CHEF'S TIPS

- Fresh parsley is a good garnish for this soup.
- 200g of BUITONI® Sugo al Pomodoro (Tomato Coulis) can be added to give a more Italian flavour profile.
- To make the soup more creamy, add some cream.
- Fresh cracked pepper will take it to the next level.
- Garnish with basil pesto.



SKU: 12494005
A good heart-warming soup and the perfect comfort food in a bowl. Nutritious, delicious and big on flavour, enjoyed by kids and adults alike.

CHICKEN AND PASTA SOUP

with Shredded Chicken and Cream

SKILL: Easy **COOK TIME:** 50 minutes **SERVES:** 12 (180ml per serve)

INGREDIENTS

270g MAGGI® WHOLENESS CHICKEN AND PASTA Flavoured Soup Mix
1.8L Boiling water
100g Finely chopped onion
250g Shredded chicken
100ml Fresh cream
15ml Olive oil
Freshly ground black pepper & salt

METHOD

Pour boiling water into soup kettle and set soup kettle to high.

Add **MAGGI® WHOLENESS CHICKEN AND PASTA Flavoured Soup Mix** into soup kettle whilst whisking briskly.

Whisk for 1-2 minutes or until fully mixed.

In a separate pan, sauté the onion in the olive oil till golden.

Add the onion and chicken to the soup.

Cover kettle and let soup heat for 40 minutes, stirring every 8-10 minutes.

Lastly, add the cream before serving.

CHEF'S TIPS

- ② Fresh parsley is a good garnish for this soup.
- ② 200g of BUITONI® Sugo al Pomodoro (Tomato Coulis) can be added to give a more Italian flavour profile.



SKU: 12494005

A good heart-warming soup and the perfect comfort food in a bowl. Nutritious, delicious and big on flavour, enjoyed by kids and adults alike.

MINISTRONE SOUP

with Chickpeas

SKILL: Easy **COOK TIME:** 50 minutes **SERVES:** 13 (180ml per serve)

INGREDIENTS

270g **MAGGI® WHOLENESS MINISTRONE Soup Mix**

1.8L Boiling water

150g Finely sliced leek

200g **BUITONI® Sugo al Pomodoro** (Tomato Coulis)

150g Tinned chickpeas or cannellini beans

15ml Olive oil

15ml Chopped parsley

Freshly ground black pepper & salt

METHOD

Pour boiling water into soup kettle and set soup kettle to high.

Add **MAGGI® WHOLENESS MINISTRONE Soup Mix** into soup kettle whilst whisking briskly.

Whisk for 1-2 minutes or until fully mixed.

In a separate pan, sauté the leek in the olive oil till golden.

Add the leek to the soup then the **BUITONI® Sugo al Pomodoro** (Tomato Coulis), chickpeas and parsley.

Cover kettle and let soup heat for 40 minutes, stirring every 8-10 minutes.

CHEF'S TIPS

- ① Fresh chives makes a good garnish.
- ② Garnish with grated Parmesan cheese and serve with crusty ciabatta or fresh loaf with roasted garlic.



SKU: 12494026
This popular Italian home-styled soup is hearty, thick and chunky. A must have on any menu.

MINISTRONE SOUP

with Chargrilled Red Peppers

SKILL: Easy

COOK TIME: 50 minutes

SERVES: 13 (180ml per serve)

INGREDIENTS

270g MAGGI® WHOLENESS MINISTRONE Soup Mix

1.8L Boiling water

150g Finely sliced leek

200g BUITONI® Sugo al Pomodoro (Tomato Coulis)

150g Sliced chargrilled red peppers

15ml Olive oil

15ml Chopped parsley

Freshly ground black pepper & salt

METHOD

Pour boiling water into soup kettle and set soup kettle to high.

Add **MAGGI® WHOLENESS MINISTRONE Soup Mix** into soup kettle whilst whisking briskly.

Whisk for 1-2 minutes or until fully mixed.

In a separate pan, sauté the leek in the olive oil till golden.

Add the leek to the soup then the BUITONI® Sugo al Pomodoro (Tomato Coulis), peppers and parsley.

Cover kettle and let soup heat for 40 minutes, stirring every 8-10 minutes.

CHEF'S TIPS

- ① Fresh chives makes a good garnish.
- ② Garnish with grated Parmesan cheese and serve with crusty ciabatta or fresh loaf with roasted garlic.



SKU: 12494026
This popular Italian home-styled soup is hearty, thick and chunky. A must have on any menu.

SWEET CORN AND NOODLE SOUP

with Shredded Chicken

SKILL: Easy **COOK TIME:** 45 minutes **SERVES:** 11 (180ml per serve)

INGREDIENTS

270g MAGGI® WHOLENESS SWEET CORN AND NOODLE Soup Mix
1.8L Boiling water
200g Pre-cooked chicken breast (shredded)
Freshly ground black pepper & salt

METHOD

Pour boiling water into soup kettle and set soup kettle to high.

Add **MAGGI® WHOLENESS SWEET CORN AND NOODLE Soup Mix** into soup kettle whilst whisking briskly.

Whisk for 1-2 minutes or until fully mixed.

Add the chicken to the soup.

Cover kettle and let soup heat for 40 minutes, stirring every 8-10 minutes.

CHEF'S TIPS

- Garnish with fresh chives
- For a bit extra, some sliced chillies can be added on top



SKU: 12493977
It's creamy, mild and sweet tasting. Add variety to your menu with this flavour hit and crowd pleaser.

SWEET CORN AND NOODLE SOUP

with Baby Corn and Sichuan Pepper

SKILL: Easy

COOK TIME: 45 minutes

SERVES: 11 (180ml per serve)

INGREDIENTS

270g MAGGI® WHOLENESS SWEET CORN AND NOODLE Soup Mix
1.8L Boiling water
380g Baby corn
3g Sichuan pepper
Freshly ground black pepper & salt

METHOD

Pour boiling water into soup kettle and set soup kettle to high.

Add **MAGGI® WHOLENESS SWEET CORN AND NOODLE Soup Mix** and Sichuan pepper into soup kettle whilst whisking briskly.

Whisk for 1-2 minutes or until fully mixed.

Cover kettle and let soup heat for 30 minutes, stirring every 8-10 minutes.

Add the baby corn, stir and heat for a further 10 minutes.

CHEF'S TIPS

- Garnish with fresh chives
- For a bit extra, some sesame oil can be added on top



SKU: 12493977
It's creamy, mild and sweet tasting. Add variety to your menu with this flavour hit and crowd pleaser.

CRÈME OF BROCCOLI SOUP

with Bacon and Parmesan

SKILL: Easy **COOK TIME:** 50 minutes **SERVES:** 12 (180ml per serve)

INGREDIENTS

270g **MAGGI® WHOLENESS GLUTEN FREE CRÈME OF BROCCOLI Soup Mix**
1.8L Boiling water
100g Finely chopped onion
150g Bacon bits
50g Grated Parmesan cheese
100ml Fresh cream
15ml Olive oil
Freshly ground black pepper & salt

METHOD

Pour boiling water into soup kettle and set soup kettle to high.
Add **MAGGI® WHOLENESS GLUTEN FREE CRÈME OF BROCCOLI Soup Mix** into soup kettle whilst whisking briskly.
Whisk for 1-2 minutes or until fully mixed.
In a separate pan, sauté the onion and bacon in the olive oil till golden.
Add the onion, bacon and Parmesan to the soup.
Cover kettle and let soup heat for 40 minutes, stirring every 8-10 minutes.
Lastly, add the cream before serving.

CHEF'S TIPS

- Garnish with extra Parmesan on top.
- To make the soup more creamy, add some cream as garnish.



SKU: 12494012
Gluten Free
Perfect for a rainy day.
This wholesome soup is creamy and satisfying, yet light, nutritious and enriched with protein.

CRÈME OF BROCCOLI SOUP

with Coconut Curry and Potato

SKILL: Easy

COOK TIME: 45 minutes

SERVES: 14 (180ml per serve)

INGREDIENTS

270g MAGGI® WHOLENESS GLUTEN FREE CRÈME OF BROCCOLI Soup Mix
1.9L Boiling water
100g Finely chopped onion
200g Potato cubes
100g MAGGI® Coconut Milk Powder
5g Curry powder (mild)
15ml Olive oil
5g Crushed garlic
Freshly ground black pepper & salt

METHOD

Pour boiling water into soup kettle and set soup kettle to high.

Add **MAGGI® WHOLENESS GLUTEN FREE CRÈME OF BROCCOLI Soup Mix** and **MAGGI® Coconut Milk Powder** into soup kettle whilst whisking briskly.

Whisk for 1-2 minutes or until fully mixed.

In a separate pan, sauté the onion and garlic in the olive oil till golden. Add the curry powder and sauté for 1 minute.

Add the onion mix and potato to the soup.

Cover kettle and let soup heat for 40 minutes, stirring every 8-10 minutes.

CHEF'S TIPS

- Garnish with chopped coriander on top.
- To make the soup more creamy, add some cream as garnish.



SKU: 12494012
Gluten Free
Perfect for a rainy day. This wholesome soup is creamy and satisfying, yet light, nutritious and enriched with protein.

CRÈME OF SPINACH SOUP

with a Palak Style Twist

SKILL: Easy **COOK TIME:** 50 minutes **SERVES:** 12 (180ml per serve)

INGREDIENTS

270g MAGGI® WHOLENESS GLUTEN FREE

CRÈME OF SPINACH Soup Mix

1.8L Boiling water

100g Finely chopped onion

200g Chopped tomato

5g Chopped ginger

3g Black pepper

2g Cinnamon

5g Chopped garlic

100ml Fresh cream

15ml Olive oil

Sliced green chilli to taste

Freshly ground black pepper & salt



SKU: 12494014
Gluten Free

A great winter warmer. This homestyle soup is enriched with protein and delivers on both nutrition and taste.

METHOD

Pour boiling water into soup kettle and set soup kettle to high.

Add **MAGGI® WHOLENESS GLUTEN FREE CRÈME OF SPINACH Soup Mix** into soup kettle whilst whisking briskly.

Whisk for 1-2 minutes or until fully mixed.

In a separate pan, sauté the onion in the olive oil till golden. Add all the spices, ginger, garlic and sauté for a further 2 minutes.

Add the onion mix and chopped tomato to the soup.

Cover kettle and let soup heat for 40 minutes, stirring every 8-10 minutes.

Lastly, utilizing a stick blender, blitz the soup till smooth.

CHEF'S TIPS

- 🕒 Garnish with fresh cream.
- 🕒 Serve with gluten free Naan bread



CRÈME OF SPINACH SOUP

with Shredded Chicken and Parmesan

SKILL: Easy

COOK TIME: 50 minutes

SERVES: 12 (180ml per serve)

INGREDIENTS

270g MAGGI® WHOLENESS GLUTEN FREE CRÈME OF SPINACH Soup Mix

1.8L Boiling water
100g Finely chopped onion
200g Shredded chicken
50g Grated Parmesan cheese
100ml Fresh cream
15ml Olive oil
Freshly ground black pepper & salt

METHOD

Pour boiling water into soup kettle and set soup kettle to high.

Add **MAGGI® WHOLENESS GLUTEN FREE CRÈME OF SPINACH Soup Mix** into soup kettle whilst whisking briskly.

Whisk for 1-2 minutes or until fully mixed.

In a separate pan, sauté the onion in the olive oil till golden.

Add the onion, Parmesan and shredded chicken to the soup.

Cover kettle and let soup heat for 40 minutes, stirring every 8-10 minutes.

Lastly, add the cream before serving.

CHEF'S TIPS

- Garnish with fresh basil and a drizzle of olive oil.



SKU: 12494014
Gluten Free

A great winter warmer. This homestyle soup is enriched with protein and delivers on both nutrition and taste.

FARMHOUSE MUSHROOM SOUP

served as a Creamy Hungarian Soup

SKILL: Easy **COOK TIME:** 50 minutes **SERVES:** 14 (180ml per serve)

INGREDIENTS

270g MAGGI® WHOLENESS GLUTEN FREE FARMHOUSE MUSHROOM Soup Mix

1.8L Boiling water
150g Chopped onions
100g Sliced mushrooms
200g Potato cubes
15ml Olive oil
15ml CHEF® Mushroom Liquid Concentrate
60ml Cream
30ml or 2 tbsp Smoked paprika
Fresh dill for garnish
Freshly ground black pepper & salt



SKU: 12494015
Gluten Free
A simple and delicious velvety soup with subtle earthy notes in a rich mushroom broth.

METHOD

Pour boiling water into soup kettle and set soup kettle to high.

Add **MAGGI® WHOLENESS GLUTEN FREE FARMHOUSE MUSHROOM Soup Mix** into soup kettle whilst whisking briskly.

Whisk for 1-2 minutes or until fully mixed.

In a separate pan, sauté the onion and mushrooms in the olive oil till golden.

Add the **CHEF® Mushroom Liquid Concentrate**, mushrooms, smoked paprika and onion to the soup.

Cover kettle and let soup heat for 40 minutes, stirring every 8-10 minutes.

Add the cream before serving.

CHEF'S TIPS

- A sprig of rosemary in the soup while cooking, gives a more fragrant soup.
- Garnish soup with a dollop of sour cream.



FARMHOUSE MUSHROOM SOUP

that's a little bit extra

SKILL: Easy

COOK TIME: 50 minutes

SERVES: 12 (180ml per serve)

INGREDIENTS

270g MAGGI® WHOLENESS GLUTEN FREE FARMHOUSE MUSHROOM Soup Mix
1.8L Boiling water
150g Chopped onions
200g Chopped mushrooms (shiitake if in season)
15ml Olive oil
15ml CHEF® Mushroom Liquid Concentrate
60ml Cream
Freshly ground black pepper & salt

METHOD

Pour boiling water into soup kettle and set soup kettle to high.

Add **MAGGI® WHOLENESS GLUTEN FREE FARMHOUSE MUSHROOM Soup Mix** into soup kettle whilst whisking briskly.

Whisk for 1-2 minutes or until fully mixed.

In a separate pan, sauté the onion and mushrooms in the olive oil till golden.

Add the **CHEF® Mushroom Liquid Concentrate**, mushrooms and onion to the soup.

Cover kettle and let soup heat for 40 minutes, stirring every 8-10 minutes.

Add the cream before serving.

CHEF'S TIPS

- Fresh thyme makes a good garnish.
- Crumble blue cheese over the top for extra deep flavour.



SKU: 12494015
Gluten Free

A simple and delicious velvety soup with subtle earthy notes in a rich mushroom broth.

GOLDEN PUMPKIN SOUP

with a Curry Twist

SKILL: Easy **COOK TIME:** 50 minutes **SERVES:** 10 (180ml per serve)

INGREDIENTS

270g **MAGGI® WHOLENESS GLUTEN FREE GOLDEN PUMPKIN Flavoured Soup Mix**
1.8L Boiling water
100g Finely chopped onion
15ml Olive oil
2g Turmeric
3g mild curry powder (gluten free)
Freshly ground black pepper & salt

METHOD

Pour boiling water into soup kettle and set soup kettle to high.

Add **MAGGI® WHOLENESS GLUTEN FREE GOLDEN PUMPKIN Flavoured Soup Mix** into soup kettle whilst whisking briskly.

Whisk for 1-2 minutes or until fully mixed.

In a separate pan, sauté the onion in the olive oil till soft and golden. Add the Turmeric and Curry powder and sauté for 1 minute.

Add the onion and curry mix to the soup.

Cover kettle and let soup heat for 40 minutes, stirring every 8-10 minutes.

CHEF'S TIPS

- Garnish with fresh chives OR top with some Cream Fraiche.



SKU: 12494009
Gluten Free
A warming hot soup with a depth of flavour that tastes home made. An essential soup to have on your menu.



GOLDEN PUMPKIN SOUP

with Roasted Butternut and Feta Cheese

SKILL: Easy

COOK TIME: 50 minutes

SERVES: 14 (180ml per serve)

INGREDIENTS

270g **MAGGI® WHOLENESS GLUTEN FREE GOLDEN PUMPKIN Flavoured Soup Mix**
1.8L Boiling water
100g Sliced red onion
15ml Olive oil
500g Butternut cubes (1cm)
10ml Balsamic vinegar
100g Feta cheese 1cm cubes
Freshly ground black pepper & salt

METHOD

Preheat oven to 200°C.

Pour boiling water into soup kettle and set soup kettle to high.

Add **MAGGI® WHOLENESS GLUTEN FREE GOLDEN PUMPKIN Flavoured Soup Mix** into soup kettle whilst whisking briskly.

Whisk for 1-2 minutes or until fully mixed.

Cover kettle and let soup heat for 30 minutes, stirring every 8-10 minutes.

In a separate oven tray, mix the onion, feta, butternut, olive oil and balsamic and roast for 25 minutes till golden.

Add the butternut mix to the soup.

Cover kettle and let soup heat for 10 minutes, stirring every 5 minutes.

CHEF'S TIPS

- Garnish with fresh chives OR top with some Cream Fraiche.



SKU: 12494009
Gluten Free
A warming hot soup with a depth of flavour that tastes home made. An essential soup to have on your menu.

LEEK AND POTATO SOUP

with Fresh Leeks and Parsley

SKILL: Easy **COOK TIME:** 50 minutes **SERVES:** 12 (180ml per serve)

INGREDIENTS

270g **MAGGI® WHOLENESS GLUTEN FREE LEEK AND POTATO Soup Mix**
1.8L Boiling water
150g Finely sliced leek
100ml Fresh cream
15ml Olive oil
15ml Chopped parsley
Freshly ground black pepper & salt

METHOD

Pour boiling water into soup kettle and set soup kettle to high.

Add **MAGGI® WHOLENESS GLUTEN FREE LEEK AND POTATO Soup Mix** into soup kettle whilst whisking briskly.

Whisk for 1-2 minutes or until fully mixed.

In a separate pan, sauté the leek in the olive oil till golden.

Add the leek to the soup.

Cover kettle and let soup heat for 40 minutes, stirring every 8-10 minutes.

Lastly, add the cream and chopped parsley before serving.

CHEF'S TIPS

- Fresh chives makes a good garnish.
- To make the soup more creamy, add some cream.



SKU: 12494021
Gluten Free
A thick and creamy, classic French potato soup with a satisfying depth of flavour that tastes like you've spent hours in the kitchen.



LEEK AND POTATO SOUP

with Cauliflower

SKILL: Easy

COOK TIME: 50 minutes

SERVES: 14 (180ml per serve)

INGREDIENTS

270g MAGGI® WHOLENESS GLUTEN FREE LEEK AND POTATO Soup Mix
1.8L Boiling water
150g Finely sliced leek
100ml Fresh cream
200g Cauliflower florets
15ml Olive oil
15ml Chopped parsley
Freshly ground black pepper & salt

METHOD

Pour boiling water into soup kettle and set soup kettle to high.

Add **MAGGI® WHOLENESS GLUTEN FREE LEEK AND POTATO Soup Mix** into soup kettle whilst whisking briskly.

Whisk for 1-2 minutes or until fully mixed.

In a separate pan, sauté the leek and cauliflower florets in the olive oil till golden.

Add the leek and cauliflower to the soup.

Cover kettle and let soup heat for 40 minutes, stirring every 8-10 minutes.

Lastly, add the cream and chopped parsley before serving.

CHEF'S TIPS

- Fresh chives makes a good garnish.
- To make the soup more creamy, add a dollop of sour cream.
- Grated tasty cheese is also a good topping.



SKU: 12494021
Gluten Free
A thick and creamy, classic French potato soup with a satisfying depth of flavour that tastes like you've spent hours in the kitchen.

PEA AND HAM SOUP

that's a little bit extra

SKILL: Easy **COOK TIME:** 50 minutes **SERVES:** 12 (180ml per serve)

INGREDIENTS

270g MAGGI® WHOLENESS GLUTEN FREE PEA AND HAM Flavoured Soup Mix

1.8L Boiling water

100g Finely chopped onion

200g Frozen peas

100g Bacon bits

15ml Olive oil

Freshly ground black pepper & salt

METHOD

Pour boiling water into soup kettle and set soup kettle to high.

Add **MAGGI® WHOLENESS GLUTEN FREE PEA AND HAM Flavoured Soup Mix** into soup kettle whilst whisking briskly.

Whisk for 1-2 minutes or until fully mixed.

In a separate pan, sauté the bacon and onion in the olive oil till golden.

Add the onion and bacon mix to the soup.

Cover kettle and let soup heat for 30 minutes, stirring every 8-10 minutes.

Add the peas and let the soup heat for a further 10 minutes.

CHEF'S TIPS

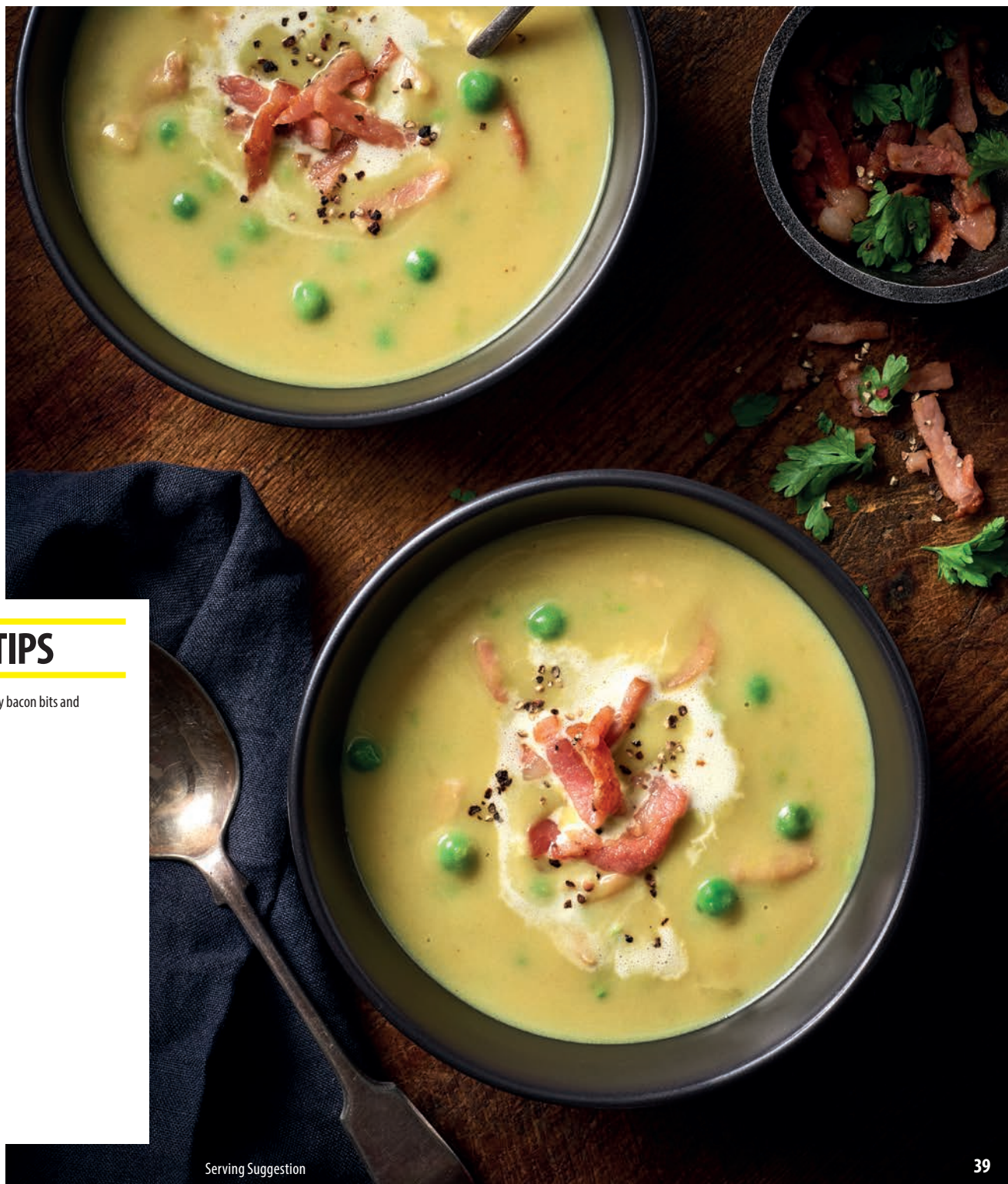
- Garnish with crispy bacon bits and fresh cream.



SKU: 12494111

Gluten Free

A classic British staple. Bursting with flavour, this is hearty, homestyle comfort food at it's simplest.



PEA AND HAM SOUP

with Leek and Green Beans

SKILL: Easy

COOK TIME: 50 minutes

SERVES: 12 (180ml per serve)

INGREDIENTS

270g **MAGGI® WHOLENESS GLUTEN FREE PEA AND HAM Flavoured Soup Mix**
1.8L Boiling water
100g Sliced leek
200g Sliced green beans
15ml Olive oil
Freshly ground black pepper & salt

METHOD

Pour boiling water into soup kettle and set soup kettle to high.

Add **MAGGI® WHOLENESS GLUTEN FREE PEA AND HAM Flavoured Soup Mix** into soup kettle whilst whisking briskly.

Whisk for 1-2 minutes or until fully mixed.

In a separate pan, sauté the leek and green beans in the olive oil till golden.

Add the leek and green beans mix to the soup.

Cover kettle and let soup heat for 40 minutes, stirring every 8-10 minutes.

CHEF'S TIPS

- Garnish with crispy onion bits and fresh cream.
- When in season, green beans could be substituted for asparagus spears.



SKU: 12494111
Gluten Free
A classic British staple.
Bursting with flavour, this is hearty, homestyle comfort food at it's simplest.

POTATO, BACON & CHIVES SOUP

that's a little bit extra

SKILL: Easy **COOK TIME:** 50 minutes **SERVES:** 13 (180ml per serve)

INGREDIENTS

270g MAGGI® WHOLENESS GLUTEN FREE POTATO, BACON & CHIVES Flavoured

Soup Mix

- 1.8L Boiling water
- 150g Chopped onions
- 150g Cubed potato
- 150g Bacon bits
- 15ml Olive oil
- 100ml Cream
- Freshly ground black pepper & salt

METHOD

Pour boiling water into soup kettle and set soup kettle to high.

Add **MAGGI® WHOLENESS GLUTEN FREE POTATO, BACON & CHIVES Flavoured Soup Mix** into soup kettle whilst whisking briskly.

Whisk for 1-2 minutes or until fully mixed.

In a separate pan, sauté the onion and bacon in the olive oil till golden.

Add the cubed potato, onion and bacon to the soup. Cover kettle and let soup heat for 40 minutes, stirring every 8-10 minutes.

Add the cream before serving.

CHEF'S TIPS

- 🕒 Fresh chives makes a good garnish.



SKU: 12494110
Gluten Free
This hearty soup is perfect any time of the year. Creamy, savoury with flavour you can see and taste.



POTATO, BACON & CHIVES SOUP

with Golden Kumara

SKILL: Easy

COOK TIME: 50 minutes

SERVES: 13 (180ml per serve)

INGREDIENTS

270g **MAGGI® WHOLENESS GLUTEN FREE POTATO, BACON & CHIVES Flavoured Soup Mix**
2L Boiling water
150g Chopped onions
150g Bacon bits
200g Golden kumara cubes
15ml Olive oil
100ml Cream
Freshly ground black pepper & salt

METHOD

Pour boiling water into soup kettle and set soup kettle to high.

Add **MAGGI® WHOLENESS GLUTEN FREE POTATO, BACON & CHIVES Flavoured Soup Mix** into soup kettle whilst whisking briskly.

Whisk for 1-2 minutes or until fully mixed.

In a separate pan, sauté the onion and bacon in the olive oil till golden.

Add the kumara cubes, onion and bacon to the soup.

Cover kettle and let soup heat for 40 minutes, stirring every 8-10 minutes.

Add the cream before serving.

CHEF'S TIPS

🕒 Fresh chives makes a good garnish.



SKU: 12494110
Gluten Free
This hearty soup is perfect any time of the year. Creamy, savoury with flavour you can see and taste.

DISCOVER THE WHOLE RANGE OF MAGGI® WHOLENESS SOUP MIXES FOR YOURSELF



SKU	PRODUCT	PACKAGING	SERVING SIZE (AS PREPARED)	SERVES PER PACK
12494005	MAGGI Wholeness Chicken and Pasta	1.8kg x 6	180mL	67
12494026	MAGGI Wholeness Minestrone	1.9kg x 6	180mL	70
12493977	MAGGI Wholeness Sweet Corn and Noodle	2kg x 6	180mL	74
12494012	MAGGI Wholeness Gluten Free Crème of Broccoli	1.8kg x 6	180mL	67
12494014	MAGGI Wholeness Gluten Free Crème of Spinach	1.8kg x 6	180mL	67
12494015	MAGGI Wholeness Gluten Free Farmhouse Mushroom	1.8kg x 6	180mL	67
12494009	MAGGI Wholeness Gluten Free Golden Pumpkin	2kg x 6	180mL	74
12494021	MAGGI Wholeness Gluten Free Potato and Leek	1.8kg x 6	180mL	67
12494111	MAGGI Wholeness Gluten Free Pea and Ham	1.8kg x 6	180mL	67
12494110	MAGGI Wholeness Gluten Free Potato, Bacon & Chives	1.8kg x 6	180mL	67



Assisting the amazing



Assisting the amazing

For more information about MAGGI® WHOLENESS SOUP MIXES or our amazing range of MAGGI® PROFESSIONAL products and other solutions for your kitchen, please visit nestleprofessional.co.nz

