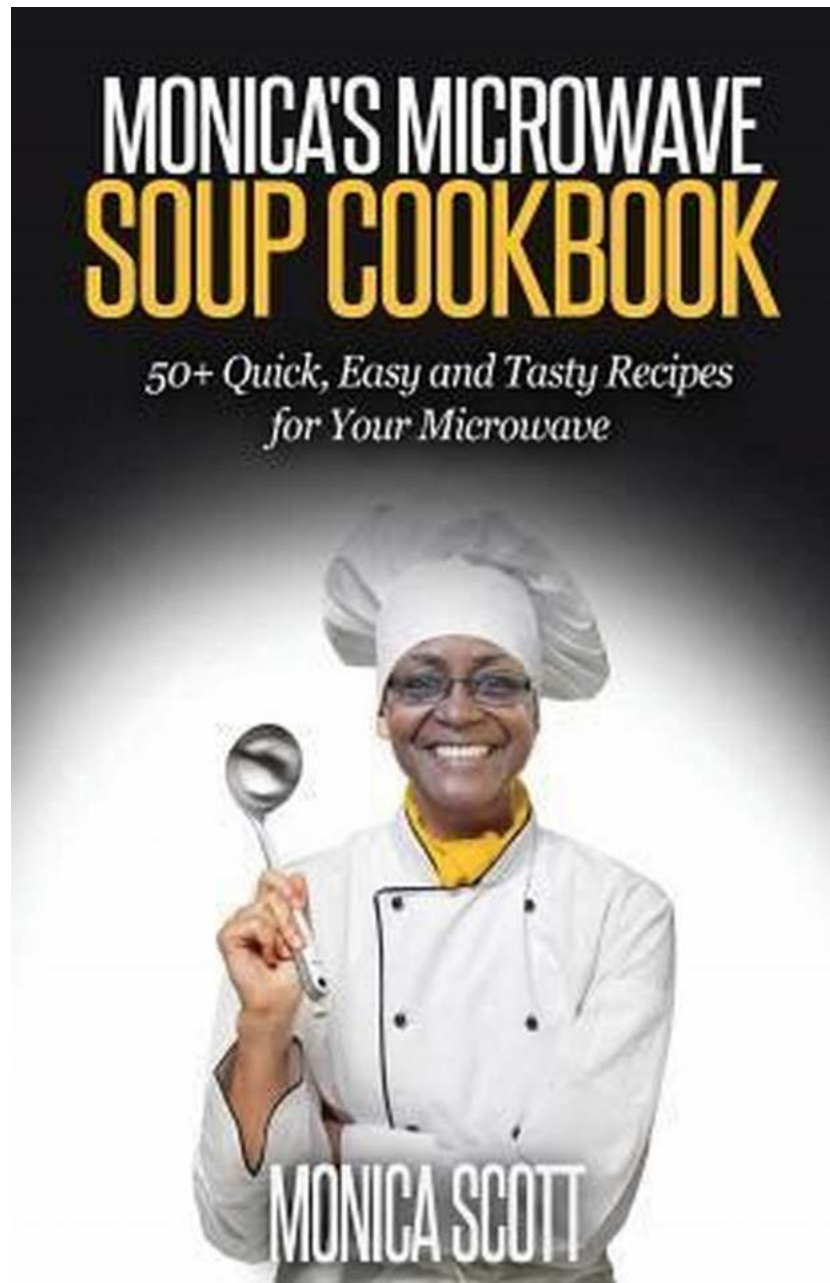


The Ultimate Monica Microwave Soup Cookbook:

Delicious Recipes Made Easy

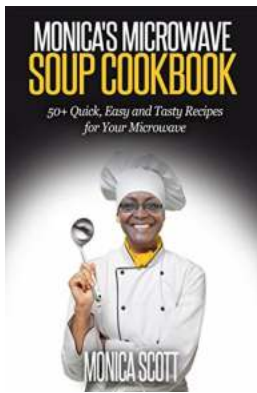


Looking for a quick and easy way to prepare delicious soups? Look no further than the Monica Microwave Soup Cookbook! With a variety of mouthwatering

recipes and simple instructions, this cookbook is a game-changer for busy individuals who crave homemade soups but lack the time to cook them on the stovetop.

Why Microwave Soup?

In our fast-paced lives, it's not always feasible to spend hours in the kitchen preparing a hearty meal. Microwave cooking offers a convenient alternative that doesn't compromise on taste. With the right recipes and techniques, you can have a delicious bowl of soup ready in just a matter of minutes.



MONICA'S MICROWAVE SOUP COOKBOOK: 50+ QUICK, EASY AND DELICIOUS RECIPES FOR YOUR MICROWAVE (Monica's Recipes)

by Kristine Kidd (Kindle Edition)

★★★★☆ 4.8 out of 5

Language	: English
File size	: 992 KB
Text-to-Speech	: Enabled
Screen Reader	: Supported
Enhanced typesetting	: Enabled
Word Wise	: Enabled
Print length	: 87 pages
Lending	: Enabled



Delicious and Nutritious Recipes

The Monica Microwave Soup Cookbook contains an assortment of delightful recipes that cater to varying tastes and dietary preferences. From classic favorites like Chicken Noodle Soup to exotic creations like Thai Curry Soup, you'll find a wide range of options to satisfy your cravings and impress your guests.

1. Creamy Tomato Basil Soup

This classic soup is packed with flavors and can be made in a jiffy using your microwave. With fresh basil, ripe tomatoes, and a hint of cream, this recipe is comfort in a bowl.



[Click here for the detailed recipe and instructions.](#)

2. Spicy Butternut Squash Soup

If you're a fan of robust flavors and a bit of heat, this soup is perfect for you. With roasted butternut squash, spices, and a touch of chili, this recipe will warm you up and leave you craving for more.



[Click here for the detailed recipe and instructions.](#)

3. Creamy Broccoli Cheddar Soup

A classic and comforting combination, this creamy broccoli cheddar soup is a go-to option for cheese lovers. Packed with cheesy goodness and tender broccoli florets, it's the ultimate comfort food.



[Click here for the detailed recipe and instructions.](#)

Mastering Microwave Soup Cooking

While microwave soup cooking is relatively simple, there are a few techniques and tips to keep in mind to ensure your soups turn out perfect every time:

- Use microwave-safe containers and cover them loosely to avoid spills.
- Stir the soup occasionally to distribute heat evenly and prevent potential hot spots.
- Adjust cooking times according to your microwave's power level.
- Let the soup rest for a minute or two after cooking to allow the flavors to meld together.

Tomato Basil Soup Recipe



Ingredients:

- 4 large tomatoes, diced
- 1/4 cup fresh basil leaves, chopped
- 1/2 cup heavy cream
- Salt and pepper to taste

Instructions:

1. In a microwave-safe bowl, combine the tomatoes and basil. Cover the bowl loosely.
2. Microwave on high for 5 minutes or until the tomatoes are soft and the flavors meld.
3. Using a blender or an immersion blender, puree the mixture until smooth.
4. Stir in the heavy cream, salt, and pepper.
5. Microwave for an additional 2 minutes, stirring halfway through.
6. Let it rest for a minute before serving. Garnish with fresh basil leaves if desired.

Spicy Butternut Squash Soup Recipe



Ingredients:

- 1 medium butternut squash, peeled, seeded, and cubed
- 1 medium onion, diced
- 2 cloves garlic, minced
- 2 cups vegetable broth

- 1 teaspoon chili powder
- 1/2 teaspoon cumin
- 1/4 teaspoon cinnamon
- Salt and pepper to taste

Instructions:

1. In a microwave-safe bowl, combine the butternut squash, onion, garlic, and vegetable broth. Cover the bowl loosely.
2. Microwave on high for 12-15 minutes or until the squash is tender.
3. Using a blender or an immersion blender, puree the mixture until smooth.
4. Stir in the chili powder, cumin, cinnamon, salt, and pepper.
5. Microwave for an additional 2 minutes, stirring halfway through.
6. Let it rest for a minute before serving. Sprinkle with a pinch of chili powder for an extra kick if desired.

Creamy Broccoli Cheddar Soup Recipe



Ingredients:

- 2 cups chopped broccoli florets
- 1/2 cup shredded cheddar cheese
- 1/2 cup heavy cream
- 1 cup vegetable broth

- 1/4 teaspoon garlic powder
- Salt and pepper to taste

Instructions:

1. In a microwave-safe bowl, combine the broccoli florets, cheddar cheese, heavy cream, vegetable broth, garlic powder, salt, and pepper. Cover the bowl loosely.
2. Microwave on high for 5-6 minutes or until the broccoli is tender.
3. Using a blender or an immersion blender, puree the mixture until smooth.
4. Microwave for an additional 2 minutes, stirring halfway through.
5. Let it rest for a minute before serving. Top with additional shredded cheddar cheese if desired.

Get Your Monica Microwave Soup Cookbook Today!

The Monica Microwave Soup Cookbook is a valuable resource for anyone looking to enjoy delicious homemade soups in a fraction of the time. With the recipes provided, you'll never have to compromise on taste or settle for the limited options available in the market.

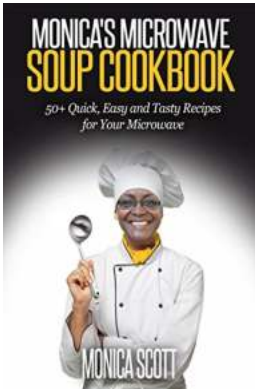
So why wait? Order your copy of the Monica Microwave Soup Cookbook today and unleash your creativity in the kitchen!

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Monica Scott has produced one of the first complete recipe cookbooks featuring microwave soups.

“I got tired of looking for collections of recipes,” she says, “so I decided to produce my own.”

Here finally are her favorites—more than 50 quick, easy, and tasty soups that you can make in fewer than 20 minutes in your microwave.

Her recipes include the use of basic vegetables like potatoes, onions, split peas and asparagus, but also incorporate foods like lentils, turkey, chicken, and broccoli. You will find her simple quick basic potato soup, but other potato recipes featured are potato bacon, cream of potato; creamy beef, sausage and potato; leek and potato, and more.

To excite your dinner guests, you’ll want to try some of the unique methods described to produce oriental chicken soup, cream of broccoli cheese soup, Provence fish soup, or Monica’s super split pea soup.

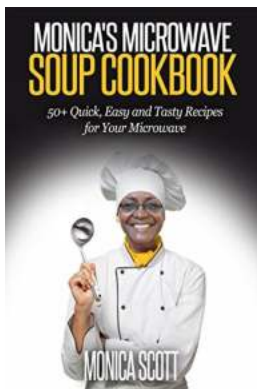
Tasty, yes, but also nutritious. She points out that using a microwave with small amounts of water steams food from inside out and keeps more vitamins and

minerals than any other cooking method. Microwave cooking heats fast and keeps nutrients from escaping. In short, cooking that keeps nutrients best is one that not only heats quickly for a short time, but also uses little liquid.

To get started with these wonderful recipes, you only need a microwave, a high-speed blender, and a few microwave friendly dishes, bowls and plates that Monica describes. She takes time also to describe the actual invention of the microwave through the work of engineer Percy Spencer.

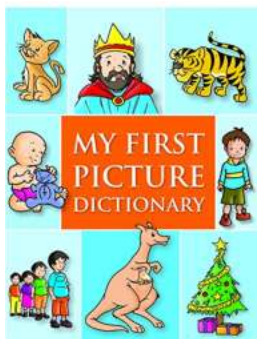
Finally, she adds a valuable bonus to the recipes with a section on kitchen tips. For example, readers will be amazed to see that putting garlic in the microwave for 15 seconds will make the skins slide right off.

Don't delay your wonderful cooking experiences any longer. You won't find a faster way to healthy soup enjoyment than Monica's Microwave Soup Cookbook..



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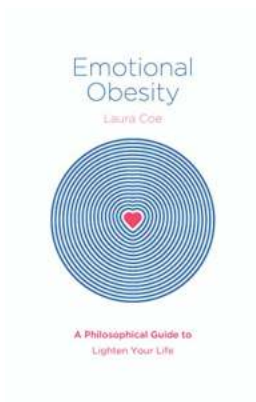
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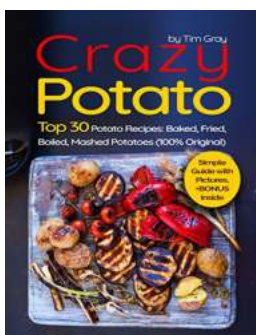
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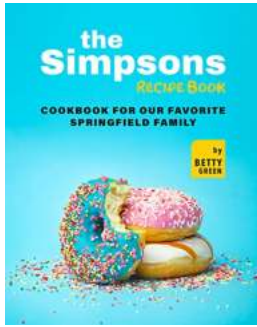
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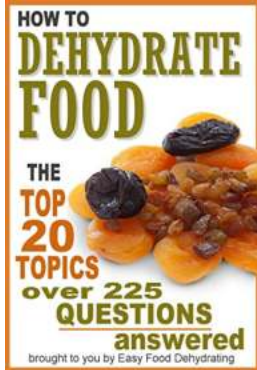
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