



## Article Side

Easy Recipes – Healthy for Body and Quick to Cook [by Jacob Cohen](#)

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Cooking business is one of the most successful businesses in the business world and we can find many companies working in this market with marvelous progression and the competitive edge of all the thriving companies is tirelessly developing taste and multiplicity of foods they put forward to their consumers.

Use of Delicious recipes makes some of the finest products to make some full of flavor dishes. A few of these have been passed from previous generation to the next. Other recipes are admired during joyful events like Christmas. The recipes are available in packages containing a large portion of the ingredients while they can also be obtained directly from the company.

A food company does not stop with one desired product like macaroni and cheese dinner. The capable and skilled cooks have some great sort to add variety to the previous favorite dish. They have recipes for beef, cheese and macaroni based on the regular package dinner of macaroni and cheese and some additional ingredients. Recipes in packages have several methods to prepare. Many recipes are so easy that even young people can make their own meal by following the directions given on the packages.

There is a well-liked product used often in making baked chicken, which can be served with many dishes. A few great recipes can be used and are all set for this product. They include cheese burger, a yummy pasta meal. There are also some worldwide favorites for the entire family.

Tang is a breakfast drink with fruit flavor that is sold both in powdered as well as ready to drink form. It is also available in a type of Sugar-Free Tang. After that, Tang introduced a new type which substitutes half of the sugar with synthetic sweeteners. The new formula is more concentrated and available in smaller containers. Since that, the Less- Calorie Tang has been terminated and is no longer available. Later, another version of Tang emerged. Its list of ingredients include sugar, citric acid, contains natural and artificial flavor, vitamin C, calcium phosphate and xanthan gums, sodium acid pyrophosphate, and artificial color.

While looking for a way to recreate the soft, French cheese, accidentally a way of making an cheese that is not ripened, yet thicker and creamier, was discovered. Other dairymen came up with similar creations independently. In 1912, James Kraft developed a form of pasteurized cream cheese. Kraft attained the Philadelphia trademark in 1928, and marketed pasteurized Philadelphia Cream Cheese which is now the most universally used cheese for cheesecake.

Cheese Cake Philadelphia is a new creamy chocolate spread from the makers of Philadelphia cream cheese. Besides, just imagine berries, Clementine slices, and graham crackers dipped in chocolaty treat that would be pretty popular with kids and even with elders. How much people love chocolate and orange together. Chocolate cream cheese spread made with a mix of rich and delicious chocolate, creamy Philadelphia. Philadelphia Indulgence is a fresh way to get pleasure from chocolate whether paired with salty snacks or fruit.

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Jacob Cohen has been connected with food industry based in Rapid City, Dubai, UAE. He has worked on numerous projects associated with food and nutrition, and is an active blogger on quality food related products like tang (a [Dessert](#)) and much more. For more info about delicious dishes recipes (a [Dessert](#)), visit Kraft Foods Website <http://www.ar.kraftfoodsarabia.com/>.

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