

Angels Cook Book



Spinach Chicken Salad

Salad:	Dressing:
¼ cup pine nuts	3 tablespoons white wine vinegar
8 cups chopped spinach	2 tablespoons extra-virgin olive oil
1 cup halved cherry tomatoes	1 tablespoon Dijon mustard
1 ½ cups chopped cooked chicken	1 pinch salt and ground black pepper to taste
1 large avocado - peeled, pitted, and sliced	
½ cup corn kernels	
⅓ cup crumbled goat cheese	

Instructions:

Heat a small skillet over medium-high heat. Toast pine nuts in hot skillet until lightly browned and fragrant, 3 to 5 minutes.

Put the spinach into a large salad bowl. Top it with pine nuts, tomatoes, cooked chicken, avocado, corn kernels, and goat cheese.

Beat white wine vinegar, olive oil, and Dijon mustard together in a small bowl until smooth; season with salt and pepper. Drizzle dressing over the salad and toss lightly to coat.

Nutritional Information

Serving Size: 4 servings • Calories: 441
www.allrecipes.com/recipe/240327



Buttermilk Strawberry Shortcake

3 cups all-purpose flour	1 cup buttermilk
4 teaspoons baking powder	2 tablespoons heavy cream
1 teaspoon baking soda	¼ cup turbinado sugar
⅓ cup white sugar	8 cups sliced fresh strawberries
1 ½ teaspoons salt	¼ cup white sugar
¾ cup chilled unsalted butter, cut into small pieces	1 tablespoon lemon juice

Instructions:

Preheat the oven to 425 degrees F (220 degrees C).

Line a baking sheet with parchment paper.

Whisk together flour, baking powder, baking soda, 1/3 cup white sugar, and salt in a mixing bowl.

Cut in cold butter with a knife or pastry blender until the mixture resembles coarse crumbs. (If desired, place flour mixture into the work bowl of a food processor with the butter; pulse several times to cut butter into the flour mixture. Transfer mixture to a mixing bowl, and proceed.)

Stir in buttermilk until the flour mixture is moistened.

Drop 1/3-cup scoops of the dough 2 inches apart onto the prepared baking sheet.

Brush biscuits with heavy cream and sprinkle generously with turbinado sugar.

Bake in the preheated oven until golden brown, 15 to 20 minutes.

Mix together the sliced strawberries, 1/4 cup white sugar, and lemon juice in a large bowl. Allow berries to rest until juices develop, about 30 minutes.

Serve the strawberries with juice over the biscuits.

Nutritional Information

Serving Size: 12 servings • Calories: 322
www.allrecipes.com/recipe/220168