

Angels Cook Book



Mediterranean Zucchini Chickpea Salad

2 cups diced zucchini	¼ cup white balsamic vinegar
1 (15 ounce) can chickpeas, drained and rinsed	1 tablespoon chopped fresh rosemary
1 cup halved grape tomatoes	1 tablespoon capers, drained and chopped
¾ cup chopped red bell pepper	1 clove garlic, minced
½ cup chopped sweet onion	½ teaspoon dried Greek oregano
½ cup crumbled feta cheese	1 pinch crushed red pepper flakes (optional)
½ cup chopped Kalamata olives	salt and ground black pepper to taste
⅓ cup olive oil	
⅓ cup packed fresh basil leaves, roughly chopped	

Instructions:

Mix zucchini, chickpeas, tomatoes, red bell pepper, onion, feta, Kalamata olives, olive oil, basil, vinegar, rosemary, capers, garlic, oregano, and red pepper flakes together in a large bowl. Season with salt and pepper to taste.

Nutritional Information

Serving Size: 6 servings • Calories: 285
www.allrecipes.com/recipe/222653



Greek Butter Cookies

1 cup butter, softened
¾ cup white sugar
1 egg
½ teaspoon vanilla extract
½ teaspoon almond extract
2 ¼ cups all-purpose flour
½ cup confectioners' sugar for rolling

Instructions:

Preheat the oven to 400 degrees F (200 degrees C). Grease cookie sheets.

In a medium bowl, cream together the butter, sugar and egg until smooth. Stir in the vanilla and almond extracts. Blend in the flour to form a dough. You may have to knead by hand at the end. Take about a teaspoon of dough at a time and roll into balls, logs or 'S' shapes. Place cookies 1 to 2 inches apart onto the prepared cookie sheets.

Bake for 10 minutes in the preheated oven or until lightly browned and firm. Allow cookies to cool completely before dusting with confectioners' sugar.

Nutritional Information

Serving Size: 48 servings • Calories: 74
www.allrecipes.com/recipe/25064