

Angels Cook Book



Roasted Chicken and Brussels Sprouts

4 (5 ounce) skin-on, bone-in chicken thighs	1 teaspoon chopped fresh rosemary, or to taste
1 pound Brussels sprouts, halved	1 teaspoon fennel seeds, or to taste
½ cup dry white wine	1 teaspoon chopped fresh thyme, or to taste
1 (3.5 ounce) link Italian sausage, sliced	1 teaspoon chopped fresh sage, or to taste
3 large shallots, sliced	sea salt and freshly ground black pepper to taste
1 medium lemon, thinly sliced	nonstick cooking spray
4 cloves garlic, sliced	
2 tablespoons olive oil, or as needed	

Instructions:

Clean and trim fat from chicken. Pat dry with paper towels.

Place in a large bowl with Brussels sprouts, wine, sausage, shallots, lemon slices, garlic, oil, rosemary, fennel seeds, thyme, sage, salt, and pepper. Toss together with your hands and allow to marinate at room temperature, tossing occasionally, for at least 30 minutes.

Preheat the oven to 475 degrees F (245 degrees C). Spray a baking pan with nonstick spray.

Pour chicken and vegetable mixture onto the prepared baking pan. Arrange thighs, skin-side up, over mixture.

Roast in the preheated oven until thighs are browned, crispy, and no longer pink in the centers, 25 to 30 minutes. An instant-read thermometer inserted near the bone should read 165 degrees F (74 degrees C). Let rest for 5 to 10 minutes before serving.

Nutritional Information

Serving Size: 4 servings • Calories: 466
www.allrecipes.com/recipe/283301



Raspberry Almond Shortbread Cookies

1 cup butter, softened	½ cup confectioners' sugar
⅔ cup white sugar	¾ teaspoon almond extract
½ teaspoon almond extract	1 teaspoon milk
2 cups all-purpose flour	
½ cup seedless raspberry jam	

Instructions:

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together butter and white sugar until smooth. Mix in 1/2 teaspoon almond extract. Mix in flour until dough comes together. Roll dough into 1 1/2 inch balls, and place on ungreased cookie sheets. Make a small hole in the center of each ball, using your thumb and finger, and fill the hole with preserves.

Bake for 14 to 18 minutes in preheated oven, or until lightly browned. Let cool 1 minute on the cookie sheet.

In a medium bowl, mix together the confectioners' sugar, 3/4 teaspoon almond extract, and milk until smooth. Drizzle lightly over warm cookies.

Nutritional Information

Serving Size: 36 servings • Calories: 104
www.allrecipes.com/recipe/10222