

Angels Cook Book



Shrimp Tacos with Cilantro-Lime Crema

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| 2 pounds large frozen peeled and deveined shrimp, thawed | 1 ½ teaspoons chili powder |
| 2 tablespoons sour cream | 1 teaspoon minced garlic |
| 1 lime, zested and juiced | ½ teaspoon paprika |
| 20 (6 inch) corn tortillas | ½ teaspoon ground cumin |
| 2 avocados, thinly sliced, or to taste | ½ teaspoon onion powder |
| 1 red onion, finely diced | ½ teaspoon salt |
| 2 limes, cut into wedges | ½ teaspoon ground black pepper |
| ½ bunch fresh cilantro, chopped | ¼ teaspoon ground coriander |
| 1 jalapeño pepper, diced (optional) | 2 tablespoons olive oil |
| | ¼ teaspoon garlic powder |

Instructions:

Rinse the defrosted shrimp under cold water, drain, and pat dry.

Combine shrimp, chili powder, garlic, paprika, cumin, onion powder, 1/2 teaspoon salt, 1/2 teaspoon black pepper, coriander, and orange zest in a bowl. Mix well.

Heat the olive oil in nonstick frying pan over medium-high heat. Add shrimp and cook until bright pink on the outside and the meat is opaque, 4 to 5 minutes on each side, depending on the size of the shrimp.

While shrimp cooks, prepare crema by whisking together sour cream, zest and juice of 1 lime, 1 teaspoon cilantro, garlic powder, and 1 pinch each of salt and black pepper.

Heat the corn tortillas in either a pan or on a griddle over low heat, 1 to 2 minutes per side. Be careful not to let them burn. Set aside.

Assemble the tacos by spreading 1 teaspoon crema across each tortilla, adding 3 or 4 shrimp, 2 slices of avocado, a sprinkle of fresh red onion, cilantro, and jalapeno (optional). Serve with sliced limes to squeeze on top and extra crema on the side.

Nutritional Information

Serving Size: 20 servings • Calories: 147
www.allrecipes.com/recipe/280916

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Peaches and Cream Pie

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| ¾ cup all-purpose flour | 1 (29 ounce) can sliced peaches, drained and syrup reserved |
| ½ teaspoon salt | 1 (8 ounce) package cream cheese, softened |
| 1 teaspoon baking powder | ½ cup white sugar |
| 1 (3 ounce) package non-instant vanilla pudding mix | 1 tablespoon white sugar |
| 3 tablespoons butter, softened | 1 teaspoon ground cinnamon |
| 1 egg | |
| ½ cup milk | |

Instructions:

Preheat the oven to 350 degrees F (175 degrees C). Grease the sides and bottom of a 10 inch deep-dish pie pan.

In a medium mixing bowl, mix together flour, salt, baking powder and pudding mix. Mix in butter, egg and milk. Beat for 2 minutes. Pour the mixture into the pie pan. Arrange the peach slices on top of the pudding mixture.

In a small mixing bowl, beat the cream cheese until fluffy. Add 1/2 cup sugar and 3 tablespoons reserved peach syrup. Beat for 2 minutes. Spoon mixture over peaches to within 1 inch of pan edge. Mix together 1 tablespoon sugar and 1 teaspoon cinnamon, and sprinkle over top.

Bake in the preheated oven for 30 to 35 minutes, until golden brown. Chill before serving.

Nutritional Information

Serving Size: 8 servings • Calories: 370
www.allrecipes.com/recipe/15142