

# Angels Cook Book



## Beet Salad with Goat Cheese

4 medium beets - scrubbed, trimmed and cut in half  
1/3 cup chopped walnuts  
3 tablespoons maple syrup  
1 (10 ounce) package mixed baby salad greens  
1/2 cup frozen orange juice concentrate  
1/4 cup balsamic vinegar  
1/2 cup extra-virgin olive oil  
2 ounces goat cheese

### Instructions:

Place beets into a saucepan, and fill with enough water to cover. Bring to a boil, then cook for 20 to 30 minutes, until tender. Drain and cool, then cut in to cubes.

While the beets are cooking, place the walnuts in a skillet over medium-low heat. Heat until warm and starting to toast, then stir in the maple syrup. Cook and stir until evenly coated, then remove from the heat and set aside to cool.

In a small bowl, whisk together the orange juice concentrate, balsamic vinegar and olive oil to make the dressing.

Place a large helping of baby greens onto each of four salad plates, divide candied walnuts equally and sprinkle over the greens. Place equal amounts of beets over the greens, and top with dabs of goat cheese. Drizzle each plate with some of the dressing.

### Nutritional Information

Serving Size: 6 servings • Calories: 348  
[www.allrecipes.com/recipe/90500](http://www.allrecipes.com/recipe/90500)



## Strawberry Rhubarb Custard Pie

1 (9 inch) unbaked pie crust	2 tablespoons strawberry jam
3 cups rhubarb, sliced 1/4-inch thick	1/4 teaspoon water
1 cup fresh strawberries, quartered	1/4 teaspoon freshly grated nutmeg
3 large eggs	
1 1/2 cups white sugar	
3 tablespoons milk	
1 tablespoon butter, diced	
3 tablespoons all-purpose flour	

### Instructions:

Preheat the oven to 350 degrees F (175 degrees C). Place rolled-out pie crust in a 9-inch pie plate and set on a baking sheet lined with parchment paper or a silicone baking mat.

Combine rhubarb and strawberries in a bowl; transfer to the pie crust, distributing evenly.

Whisk eggs, sugar, milk, flour, and nutmeg together in a medium bowl. Slowly pour filling over rhubarb mixture until it just reaches the top edge of the crust. Scatter diced butter evenly over the top of the filling. Lightly tap and shake the baking sheet to remove any air bubbles.

Transfer pie to the preheated oven and bake, turning halfway through, until rhubarb is tender and custard is set, about 1 hour.

Mix strawberry jam and water in a small bowl; heat in the microwave until warm, about 15 seconds. Glaze the top of the pie with the jam mixture and let cool. Refrigerate until ready to serve.

### Nutritional Information

Serving Size: 8 servings • Calories: 342  
[www.allrecipes.com/recipe/223069](http://www.allrecipes.com/recipe/223069)