

# Angels Cook Book



## Cha Cha's White Chicken Chili

1 tablespoon vegetable oil	3 (15 ounce) cans white beans, drained
1 onion, chopped	2 (14.5 ounce) cans chicken broth
1 (4 ounce) can diced jalapeño peppers	3 cups chopped cooked chicken breast
1 (4 ounce) can chopped green chili peppers	1 cup shredded Monterey Jack cheese
3 cloves garlic, crushed	
2 teaspoons ground cumin	
1 teaspoon dried oregano	
1 teaspoon (or to taste) ground cayenne pepper	

### Instructions:

Heat oil in a large saucepan over medium-low heat.

Add onion; cook and stir until tender, 5 to 8 minutes. Add jalapeño peppers, chili peppers, garlic, cumin, oregano, and cayenne pepper; cook and stir for 3 minutes. Stir in beans, chicken broth, and chicken. Simmer for 15 minutes, stirring occasionally.

Remove from the heat. Slowly stir in cheese until melted. Serve warm.

### Nutritional Information

Serving Size: 4 servings • Calories: 684

[www.allrecipes.com/recipe/22302/cha-chas-white-chicken-chili/](http://www.allrecipes.com/recipe/22302/cha-chas-white-chicken-chili/)



## Strawberry Rhubarb Crisp

<b>Fruit Crisp:</b>	<b>Crunch Topping:</b>
3 cups sliced fresh strawberries	1 ½ cups all-purpose flour
3 cups diced rhubarb	1 cup packed brown sugar
1 cup white sugar	1 cup rolled oats
3 tablespoons all-purpose flour	1 cup butter
	(Optional) vanilla ice cream

### Instructions:

Gather all ingredients.

Preheat the oven to 375 degrees F (190 degrees C).

Make the fruit layer: Mix strawberries, rhubarb, white sugar, and flour together in a large bowl. Place the mixture in a 9x13-inch baking dish.

Make the topping: Combine 1 1/2 cups flour, brown sugar, oats, and butter and mix until crumbly. You may want to use a pastry cutter for this. Sprinkle on top of the rhubarb and strawberry layer.

Bake in the preheated oven until crisp and lightly browned, about 45 minutes.

(Optional) top with vanilla ice cream.

### Nutritional Information

Serving Size: 18 servings • Calories: 253

[www.allrecipes.com/recipe/12177/rhubarb-strawberry-crunch/](http://www.allrecipes.com/recipe/12177/rhubarb-strawberry-crunch/)