

Angels Cook Book



Tomato Basil Gnocchi

2 cups potato gnocchi	1/4 cup freshly shredded Parmesan cheese, or to taste
1 tablespoon butter	6 fresh basil leaves, cut into very thin strips, or to taste
2 cloves garlic, minced	1 pinch Italian seasoning
3/4 cup prepared spaghetti sauce	

Instructions:

Bring a large pot of lightly salted water to a boil over medium high heat. Add gnocchi; cook until they float to the top, 3 to 5 minutes. Drain and set aside.

Melt butter in a skillet over medium heat. Add garlic and sauté until fragrant, about 30 seconds. Stir in Italian seasoning and cooked gnocchi. Pour in spaghetti sauce and cook until sauce is warmed through, about 5 minutes.

Divide gnocchi between two bowls. Garnish with Parmesan cheese and basil.

Nutritional Information

Serving Size: 2 servings • Calories: 405

www.allrecipes.com/quick-and-easy-tomato-basil-gnocchi-recipe-7974793



Easy Cherry Brownies

1 large egg	1/3 cup vegetable oil
1/4 cup water	1 (18-ounce) package brownie mix, such as Ghiradelli® Double Chocolate
1 teaspoon almond extract (optional)	1 cup fresh dark sweet cherries, pitted and quartered
1/3 cup chopped and toasted pecans	

Instructions:

Preheat the oven to 325°F (165°C). Line an 8x8-inch pan with parchment paper, leaving an overhang on two sides for easy removal, and spray with cooking spray.

Combine oil, water, egg, and vanilla extract in a large bowl. Stir in brownie mix until well combined. Gently fold in cherries and pecan nuts. Spread out batter evenly in the prepared pan.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, and the edges start to pull away from the sides of the pan, 44 to 48 minutes.

Cool completely in the pan. Lift out of the pan using the parchment paper, cut, and serve.

Nutritional Information

Serving Size: 12 servings • Calories: 271

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