

Angels Cook Book



Pesto Pasta with Chicken

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| 1 (16 ounce) package bow tie pasta | 1 pinch crushed red pepper flakes, or to taste |
| 1 teaspoon olive oil | ½ cup pesto sauce |
| 2 cloves garlic, minced | ⅓ cup oil-packed sun-dried tomatoes, drained and cut into strips |
| 2 skinless, boneless chicken breasts, cut into small pieces | |

Instructions:

Gather all ingredients.

Bring a large pot of lightly salted water to a boil. Add pasta and cook until al dente (about 8 to 10 minutes), then drain.

Heat oil in a large skillet over medium heat. Sauté garlic until tender.

Stir in chicken and season with red pepper flakes. Cook until chicken is golden and cooked through.

Combine pasta, chicken, pesto, and sun-dried tomatoes in a large bowl; toss to coat evenly.

Nutritional Information

Serving Size: 8 servings • Calories: 328

www.allrecipes.com/recipe/46982/pesto-pasta-with-chicken/



Strawberry Rhubarb Crisp

Fruit Layer:

- 3 cups sliced fresh strawberries
- 3 cups diced rhubarb
- 1 cup white sugar
- 3 tablespoons all-purpose flour

Crunch Topping:

- 1 ½ cups all-purpose flour
- 1 cup packed brown sugar
- 1 cup rolled oats
- 1 cup butter

Instructions:

Gather all ingredients.

Preheat the oven to 375°F (190°C).

To 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.

To make the crisp topping: Combine 1 ½ 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.

Fruits and sugar mix in a white baking dish with pasty crumble being poured on top with extra crumble off to the side.

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

Nutritional Information

Serving Size: 12 servings • Calories: 368

www.allrecipes.com/recipe/12177/rhubarb-strawberry-crunch/