

# Angels Cook Book



## Five-Ingredient Red Curry Chicken

2 tablespoons coconut oil  
1 (16 ounce) package skinless, boneless chicken breast halves, cut into small cubes  
1 (14 ounce) can cream of coconut

1 (11 ounce) bottle red Thai curry sauce  
½ (16 ounce) package dried rice stick vermicelli noodles  
(optional toppings) cilantro, green onions and peppers

### Instructions:

Heat oil in a large skillet on high heat. Add chicken cubes; cook until browned, about 2 minutes per side. Reduce heat to medium-high and add coconut cream and curry sauce. Cook until chicken is no longer pink in the center and the juices run clear, about 5 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).

Fill a large pot with lightly salted water and bring to a rolling boil; stir in vermicelli pasta and return to a boil. Cook pasta uncovered, stirring occasionally, until the pasta is tender yet firm to the bite, 4 to 5 minutes. Drain.

Reduce skillet heat to simmer. Add the noodles and let simmer until flavors are absorbed, about 5 minutes. Divide chicken and noodles among individual serving bowls.

Top with chopped cilantro, green onions, and red chili peppers if desired.

### Nutritional Information

Serving Size: 6 servings • Calories: 531  
[www.allrecipes.com/recipe/261479](http://www.allrecipes.com/recipe/261479)

## Lemon Square Bars

2 cups sifted all-purpose flour	1 teaspoon baking powder
1 cup confectioners' sugar	¼ cup all-purpose flour
1 cup butter, melted	⅝ cup lemon juice
4 large eggs	
2 cups white sugar	

### Instructions:

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

In a medium bowl, stir together 2 cups of flour and confectioners' sugar. Blend in the melted butter. Press into the bottom of the prepared pan.

Bake in the preheated oven for 15 minutes, or until golden. In a large bowl, beat eggs until light. Combine the sugar, baking powder and 1/4 cup of flour so there will be no flour lumps. Stir the sugar mixture into the eggs. Finally, stir in the lemon juice. Pour over the prepared crust and return to the oven.

Bake for an additional 30 minutes or until bars are set. Allow to cool completely before cutting into bars.

### Nutritional Information

Serving Size: 24 servings • Calories: 208  
[www.allrecipes.com/recipe/25091](http://www.allrecipes.com/recipe/25091)