

# Angels Cook Book



## Smothered Chicken with Spinach

½ cup all-purpose flour	3 cloves garlic, diced
1 tbsp. garlic powder	1 (10.75 oz.) can condensed cream of chicken soup
1 tbsp. onion powder	1 cup low-sodium chicken broth
1 tbsp. paprika	1 cup sherry wine
1 tbsp. poultry seasoning	1 (8 oz.) package fresh spinach
2 lbs skinless, boneless chicken breasts, cut into strips	1 (8 oz.) package shredded mozzarella cheese
1 tsp. olive oil or as needed	½ cup grated Parmesan cheese
6 small red potatoes, quartered	1 (8 oz.) package sliced mushrooms
1 tbsp. butter, or more as needed	
3 green onions, diced	

### Instructions:

Preheat the oven to 350 degrees F (175 degrees C).

Combine flour, garlic powder, onion powder, paprika, poultry seasoning, salt, and black pepper in a large resealable plastic bag. Add chicken and toss to coat well. Shake off excess breading.

Heat olive oil in a skillet over medium-high heat. Brown chicken on both sides, 5 to 10 minutes. Transfer to the prepared baking dish. Cook and stir potatoes in the same skillet until almost tender, 3 to 5 minutes. Transfer to the baking dish.

Add butter to the same skillet over medium-high heat. Saute mushrooms for 2 minutes. Add green onions and garlic and saute until garlic is browned, about 3 minutes. Add soup, broth, and sherry. Bring to a boil and cook until sauce thickens, about 5 minutes. Add spinach and cook until wilted, 2 to 3 minutes.

Pour sauce over chicken and potatoes in the baking dish. Top with mozzarella and Parmesan cheeses. Cover dish with aluminum foil.

Bake in the preheated oven for 20 minutes. Then uncover and bake for another 20 minutes.

### Nutritional Information

Serving Size: 8 servings • Calories: 441  
[www.allrecipes.com/recipe/269760](http://www.allrecipes.com/recipe/269760)



## Rustic Fall Fruit Tart

2 cups all-purpose flour	¼ cup white sugar, or more to taste
½ cup butter, chilled	2 tablespoons all-purpose flour
½ cup cream cheese	¾ teaspoon ground cinnamon
1 tablespoon water, or as needed	⅛ teaspoon ground nutmeg
4 apples - peeled, cored, and thinly sliced	⅓ cup roughly chopped walnuts, or more to taste
⅔ cup fresh cranberries	1 egg, beaten
¼ cup brown sugar, or more to taste	1 tablespoon raw sugar

### Instructions:

Place 2 cups of flour into a bowl. Cut the butter and cream cheese into the flour using a knife or pastry blender until the mixture resembles coarse crumbs. Gently mix the water into this flour mixture until the dough forms into a ball.

Mix the apples and cranberries with the brown sugar, white sugar, 2 tablespoons flour, cinnamon, and nutmeg in a bowl until they are coated.

Preheat the oven to 375 degrees F (190 degrees C). Lightly grease a baking sheet.

Roll the dough onto a lightly floured work surface, forming about an 11-inch circle. Transfer dough to the prepared baking sheet. Arrange the apple-cranberry mixture decoratively on the dough, leaving a 2-inch rim of exposed dough. Sprinkle the walnuts over apple-cranberry mixture. Fold the exposed crust up and over the edge of the fruit.

Brush the beaten egg over the crust and around the edge of the tart. Then sprinkle the top lightly with raw sugar.

Bake in the preheated oven, until crust is browned and filling is tender; about 30 to 35 minutes.

### Nutritional Information

Serving Size: 8 servings • Calories: 402  
[www.allrecipes.com/recipe/242282](http://www.allrecipes.com/recipe/242282)