

# Angels Cook Book



## Pasta Primavera & Cauliflower Sauce

1 tablespoon olive oil	1/3 cup water
1/2 cup chopped onion	1/8 teaspoon black pepper
2 cloves garlic, minced	4 cups broccoli florets, cut into 1-inch pieces
3 cups cauliflower florets	1 red bell pepper, cut into bite-sized strips
3/4 cup vegetable broth	2 tablespoons sliced fresh basil
6 ounces multigrain spaghetti, uncooked	1 tablespoon lemon juice
1/2 cup finely shredded Parmesan cheese, plus more for garnish	1 teaspoon lemon zest (Optional)

### Instructions:

Heat olive oil in a small saucepan over medium heat. Add onion and garlic; cook, stirring occasionally, until onion is tender, 3 to 4 minutes. Stir in cauliflower and broth; bring to a boil. Reduce heat and simmer, covered, until tender, about 15 minutes. Uncover and let cool slightly.

Meanwhile, bring a large pot of salted water to a boil. Cook spaghetti in boiling water until tender yet firm to the bite, 7 to 10 minutes, adding broccoli and bell pepper for the last 5 minutes. Drain, reserving 1/2 cup cooking water. Return spaghetti to the pot and set aside.

Transfer cauliflower-broth mixture to a food processor. Add Parmesan cheese, water, and black pepper. Cover and pulse until sauce is smooth.

Pour cauliflower sauce over spaghetti in the pot. Cook over low heat until heated through, stirring in reserved cooking water to reach desired consistency. Garnish with basil, lemon juice, zest, and Parmesan cheese.

### Nutritional Information

Serving Size: 4 servings • Calories: 295

[www.allrecipes.com/recipe/261302/pasta-primavera-with-cauliflower-sauce/](http://www.allrecipes.com/recipe/261302/pasta-primavera-with-cauliflower-sauce/)



## Rhubarb Cheesecake

1 cup all-purpose flour	cheese
1/4 cup white sugar	1/2 cup white sugar
1/2 cup butter	2 large eggs
3 cups chopped rhubarb	1 cup sour cream
1/2 cup white sugar	2 tablespoons white sugar
1 tablespoon all-purpose flour	1 teaspoon vanilla extract
2 (8 ounce) packages cream	

### Instructions:

Preheat the oven to 375 degrees F (190 degrees C). Combine 1 cup flour, 1/4 cup sugar and 1/2 cup butter in a medium bowl; mix until crumbly and pat into the bottom of a 9-inch springform pan.

Toss chopped rhubarb, 1/2 cup sugar, and 1 tablespoon flour together; pour onto crust and bake in the preheated oven for 15 minutes. Remove from the oven and set aside. Reduce oven temperature to 350 degrees F (175 degrees C).

Beat cream cheese and 1/2 cup sugar together in a large bowl until creamy; beat in eggs one at a time. Pour mixture over hot rhubarb in the pan.

Bake in the preheated oven until filling is set, about 30 minutes. Cover with sour cream topping while still hot.

To make the sour cream topping: Combine 1 cup sour cream, 2 tablespoons sugar, and 1 teaspoon vanilla in a small bowl. Mix well and spread on top of cake.

### Nutritional Information

Serving Size: 12 servings • Calories: 388

[www.allrecipes.com/recipe/25626/rhubarb-cheesecake/](http://www.allrecipes.com/recipe/25626/rhubarb-cheesecake/)