

# Angels Cook Book



## Chicken, Apple, and Brussels Sprout Sheet Pan Dinner

2 cups Brussels sprouts, halved  
1 red apple, cut into 1-inch cubes  
1 (4 ounce) package pancetta  
2 tablespoons olive oil, divided  
1 teaspoon minced fresh rosemary

6 skinless, boneless chicken thighs  
salt and ground black pepper to taste

### Instructions:

Preheat the oven to 425 degrees F (220 degrees C).

Toss Brussels sprouts, apple, and pancetta with 1 tablespoon olive oil and rosemary in a bowl. Spread into a single layer on a sheet pan.

Leave space on the pan for the chicken thighs. Toss chicken with the remaining 1 tablespoon oil in the same bowl; place on the sheet pan. Sprinkle salt and pepper on top.

Bake in the preheated oven, stirring the Brussels sprouts mixture every 15 minutes, until chicken is no longer pink in the center and the juices run clear, 40 to 45 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).

### Nutritional Information

Serving Size: 6 servings • Calories: 265

[www.allrecipes.com/recipe/262533/chicken-apple-and-brussels-sprout-sheet-pan-dinner/](http://www.allrecipes.com/recipe/262533/chicken-apple-and-brussels-sprout-sheet-pan-dinner/)



## Best Bread Pudding with Vanilla Sauce

### Bread Pudding:

3 cups whole milk  
1 ½ cups white sugar  
¼ cup butter, melted  
3 eggs, beaten  
2 tablespoons light brown sugar  
½ teaspoon ground cinnamon  
10 slices hearty farmhouse-style bread, toasted and cut into cubes  
1 cup raisins

### Vanilla Sauce:

1 ¼ cups whole milk  
½ cup light brown sugar  
2 tablespoons butter, melted  
1 egg  
1 tablespoon all-purpose flour  
1 pinch ground cinnamon  
1 pinch salt  
1 tablespoon vanilla extract

### Instructions:

Preheat the oven to 375 degrees F (190 degrees C). Grease a 2-quart baking dish.

For bread pudding, whisk together milk, sugar, melted butter, eggs, brown sugar, and cinnamon in a mixing bowl. Gently stir in bread cubes and raisins. Lightly spoon mixture into the prepared baking dish.

Bake in the preheated oven until browned and set in the middle, 50 to 55 minutes; cover the dish with foil after 30 minutes to prevent excessive browning. Let pudding stand for 10 minutes before serving.

For vanilla sauce, whisk together milk, brown sugar, butter, egg, flour, cinnamon, and salt in a heavy saucepan until smooth. Cook over medium heat, whisking constantly, until sauce is thickened and coats the back of a spoon, 10 to 12 minutes. Stir in vanilla extract.

Pour sauce over warm bread pudding or serve on the side in a bowl.

### Nutritional Information

Serving Size: 8 servings • Calories: 546

[www.allrecipes.com/recipe/217181/best-bread-pudding-with-vanilla-sauce/](http://www.allrecipes.com/recipe/217181/best-bread-pudding-with-vanilla-sauce/)