

Angels Cook Book



Zucchini and Ground Beef Skillet

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| 1 pound lean ground beef | 1 (6 ounce) can sliced black olives |
| 1 medium sweet onion, finely diced | 2 cloves garlic, minced |
| 1 (14.5 ounce) can Italian-style stewed tomatoes | salt and ground white pepper to taste |
| 1 (8 ounce) package sliced white mushrooms | 4 medium zucchini |
| 1 (6.5 ounce) can tomato sauce | 1 (8 ounce) package shredded sharp Cheddar cheese |

Instructions:

Heat a large skillet over medium-high heat. Cook and stir beef and onion in the hot skillet until beef is browned and crumbly and onion is translucent, 5 to 7 minutes. Drain and discard grease.

Crush stewed tomatoes into smaller pieces in a bowl, then pour into the skillet. Stir in mushrooms, tomato sauce, olives, garlic, salt, and pepper. Let simmer, uncovered, until liquid reduces, 20 to 30 minutes.

Slice zucchini lengthwise, then cut crosswise into 1/2-inch slices. Add zucchini to beef mixture; cover and cook until zucchini is firm yet tender to the bite, 5 to 7 minutes. Stir in Cheddar cheese; cover and cook until melted, 3 to 4 minutes.

Nutritional Information

Serving Size: 4 servings • Calories: 589

www.allrecipes.com/recipe/277012/zucchini-and-ground-beef-skillet/



Watermelon Pie

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| 1 (3 ounce) package watermelon-flavored Jell-O | 2 cups finely diced watermelon |
| ¼ cup hot water | 1 (9-inch) prepared graham cracker crust |
| 1 (12 ounce) container frozen whipped topping, thawed | |

Instructions:

Combine Jell-O and hot water in a large bowl and stir until dissolved. Let mixture cool at least 10 to 15 minutes.

While mixture cools, dice watermelon into small cubes.

After the gelatin mixture has cooled, fold the whipped dessert topping and diced watermelon into it.

Pour mixture into the prepared crust.

Cool in the refrigerator until set, about 3 to 4 hours.

Nutritional Information

Serving Size: 8 servings • Calories: 332

www.allrecipes.com/recipe/12340/watermelon-pie/