Angels Cook Book

Jambalaya

2 tablespoons margarine or butter

¼ cup chopped onion

⅓ cup chopped celery

¼ cup chopped green pepper

1 (14.5 ounce) can diced tomatoes

1 ½ cups chicken broth

⅔ cup long grain white rice

1 teaspoon dried basil

¼ teaspoon garlic powder

¼ teaspoon black pepper

¼ teaspoon hot sauce

1 bay leaf

⅔ cup diced cooked chicken breast

⅔ cup cooked crumbled Italian sausage

⅔ cup peeled cooked shrimp

Instructions:

Melt margarine in a large saucepan over medium heat. Stir in onion, celery, and green pepper; cook until softened, about 5 minutes.

Pour in diced tomatoes, chicken broth, and rice. Then season with basil, garlic, pepper, hot sauce, and bay leaf. Bring to a boil over medium-high heat, then turn heat to medium-low, cover, and simmer until the rice is done, about 20 minutes.

Once the rice has cooked, stir in chicken, sausage, and shrimp. Simmer for a few minutes until heated through.

Remove bay leaf before serving.

Nutritional Information

Serving Size: 4 servings • Calories: 375

www.allrecipes.com/recipe/133604/jens-jambalaya/

Mandarin Orange Cake

Cake:

1 (15.25 ounce) package yellow cake mix

1 (11 ounce) can mandarin orange segments

4 large eggs

1 cup vegetable oil

Topping:

1 (20 ounce) can crushed pineapple with juice

1 (8 ounce) container frozen whipped topping, thawed

1 (3.5 ounce) package instant vanilla pudding mix

Instructions:

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

Combine cake mix, mandarin oranges with juice, eggs, and oil in a large bowl; beat with an electric mixer until smooth. Pour batter into the prepared pan.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 35 to 40 minutes. Set aside to cool for at least 30 minutes.

Beat pineapple with juice, whipped topping, and dry pudding mix together in a large bowl until blended. Spread on cooled cake.

Nutritional Information

Serving Size: 18 servings • Calories: 337

www.allrecipes.com/recipe/8101/mandarin-orange-cake-i/