

Angels Cook Book



Italian Sausage Soup

1 pound Italian sausage
1 clove garlic, minced
2 (14 ounce) cans beef broth
1 (14.5 ounce) can Italian-style stewed tomatoes
1 cup sliced carrots
¼ teaspoon salt
¼ teaspoon ground black pepper
1 (14.5 ounce) can great Northern beans, undrained
2 small zucchini, cubed
2 cups spinach, packed, rinsed and torn

Instructions:

Gather all ingredients.

Heat a stockpot or Dutch oven over medium-high heat. Add sausage and garlic; cook and stir until browned, 5 to 7 minutes.

Stir in broth, tomatoes, and carrots; season with salt and pepper. Reduce heat to medium-low, cover, and simmer 15 minutes.

Stir in beans with liquid and zucchini; cover and simmer another 15 minutes, or until zucchini is tender.

Remove soup from heat and add spinach; replace the lid and allow spinach to wilt.

Stir until warmed through. Serve and enjoy!

Nutritional Information

Serving Size: 10 servings • Calories: 385
www.allrecipes.com/recipe/12942/italian-sausage-soup/



Nectarine Cobbler

2 1/4 cups white sugar, divided
2 cups all-purpose flour
2 large eggs
1 1/2 cups melted butter
2 teaspoons vanilla extract
2 pounds nectarines, pitted and sliced into 12 slices each
nonstick cooking spray

Instructions:

Preheat the oven to 375°F (190°C). Spray an 8x8-inch baking dish with nonstick cooking spray.

Stir 2 cups sugar, flour, eggs, butter, and vanilla extract together in a bowl to make a smooth batter. Spread half of the batter into the prepared pan.

Bake in the preheated oven until the crust is golden brown, 20 to 25 minutes.

Meanwhile, toss sliced nectarines with remaining 1/4 cup sugar. Spread fruit over base layer. Drop the remaining batter by spoonfuls evenly over fruit.

Bake in the preheated oven until cobbler is golden, and fruit is bubbly, 28 to 35 minutes.

Optional: Heat an air fryer to 400 degrees F (200 degrees C). Place cobbler in the air fryer until topping is crunchy, about 5 minutes.

Nutritional Information

Serving Size: 9 servings • Calories: 629
www.allrecipes.com/nectarine-cobbler-recipe-8698923