

Easter Brunch Meal Plan

This special Easter Brunch meal plan includes 1 main dishes, 1 side dish, and 1 bread. All recipes can be found at GoodCheapEats.com and LifeasMOM.com. Click on the link in this PDF to go directly to the online recipe.



Recipes

- **Main Dish:** [Spicy Turkey Egg Bake](#) (serves 8)
- **Side Dish:** Seasonal fresh fruit of your choice
- **Bread:** [Hot Cross Buns](#) (makes 12)

Notes:

- Make your Easter meal a snap with this plan that involves several make-ahead recipes.
 - The Spicy Turkey Egg Bake can be either made the night before and refrigerated OR made farther in advance and then frozen. Just make sure that you thaw it completely before putting it in the oven.
 - Prepare the fruit the night before and keep refrigerated. If you're using fruit that will turn brown, treat it with a lemon juice / water solution or wait until mealtime to chop it up.
 - Bake and frost the buns the night before and then store in an airtight container.
- Choose whichever seasonal fruits that your family prefers and that is in your budget. If you need help cutting up fruit, check out these tutorials for cutting [melon](#), [pineapple](#), and [grapes](#).
- Take note of the serving sizes and adjust your shopping list as needed.

Easter Brunch Shopping List

Produce:

- 1/2 cup chopped onion
- seasonal fruit of your choice
- 1 lemon (for zest and juice)
- cinnamon
- nutmeg
- ginger

Dairy:

- 1 cup shredded pepper jack cheese (or Monterey jack if you prefer)
- 8 eggs
- 1/2 cup butter
- 1 cup milk
- 1 cup heavy cream
- sour cream and/or Greek yogurt (for topping egg bake)

Butcher / Deli Case:

- 1 pound ground turkey (or sausage or beef if you prefer)

Dry / Canned Goods:

- 2 tablespoons chopped green chiles
- salsa of your choice or [ingredients for homemade salsa](#)
- 1/2 cup sugar
- 1 cup powdered sugar
- 3 cups bread flour
- 1 cup whole wheat flour
- 1 tablespoon yeast
- 2 tablespoons raisins
- 2 tablespoons golden raisins

Spices & Extracts:

- taco seasoning blend or the following spices to make your own: dried oregano, salt, garlic powder, onion flakes, chili powder, and black pepper)
- salt

Easter Picnic Meal Plan

This make-ahead and packable plan includes 1 main dish, 2 side dishes, 1 beverage, and 1 dessert. All recipes can be found at GoodCheapEats.com and LifeasMOM.com. Click on the link in this PDF to go directly to the online recipe.



Recipes

- **Main Dish:** [Egg Plus Salad Sandwiches](#)
- **Side Dish:** [Loaded Potato Salad](#)
- **Side Dish:** [Broccoli Slaw with Pecans and Cranberries](#)
- **Beverage:** [Lemonade Like Chick-fil-A Makes](#)
- **Dessert:** [Ultimate Carrot Cake](#)

Notes:

- This meal plan can all be made ahead of time and packed up for a picnic. You can either assemble the sandwiches at the location or wrap them up individually at home — just don't add the vinaigrette until right before serving or they will become very soggy.
- Make sure to pack napkins — the vinaigrette is delicious but can be messy!
- Take note of the serving sizes and adjust your shopping list as needed. We've already adjusted the shopping list to make 4 Egg Plus Salad Sandwiches.

Easter Picnic Shopping List

Shopping List

Produce:

- 2 1/2 pounds potatoes
- 2 heads broccoli
- 1 lb carrots
- 1 red onion
- onion slices for sandwiches
- 2 tablespoons lime juice
- 1 1/2 cups lemon juice (fresh is best)
- spinach or lettuce for sandwiches
- 4 tomatoes
- 1 bell pepper
- 1 cucumber

Dairy:

- 8-12 eggs
- 1 cup unsalted butter
- 1 lb. cream cheese
- 1 cup plain Greek yogurt
- 1/2 cup grated sharp cheddar cheese

Butcher / Deli Case:

- 3 slices bacon

Dry / Canned Goods:

- nonstick spray
- 1 1/4 cup vegetable oil
- olive oil or sunflower oil for vinaigrette
- 1/2 cup mayonnaise
- vinegar
- red wine vinegar
- 4 sub rolls, Kaiser rolls, or 6-inch baguette pieces
- 1 cup pecan pieces
- 1 1/4 cup walnuts or pecans
- 1/3 cup dried cranberries
- 2 1/4 cups flour

- 3 cups sugar
- 1 cup powdered sugar
- 1/2 cup dark brown sugar
- 1 tablespoon sucanat, brown sugar, or sugar
- baking soda

Spices:

- salt
- kosher salt
- pepper
- sweet paprika
- herbs of choice for vinaigrette
- cinnamon
- nutmeg
- allspice
- ground cloves
- vanilla extract

Formal Easter Meal Plan

This formal Easter Ham meal plan includes 1 main dish, 2 side dishes, 1 bread, and 1 dessert. All recipes can be found at GoodCheapEats.com and LifeasMOM.com. Click on the link in this PDF to go directly to the online recipe.



Recipes

- **Main Dish:** [Ham in the Crockpot](#)
- **Side Dish:** [Tastiest Scalloped Potatoes](#) (serves 6)
- **Side Dish:** [Easy Garlic Green Beans](#) (make 2 batches to serve 4)
- **Bread:** [Flaky Buttermilk Biscuits](#) (makes 12)
- **Dessert:** [Empty Tomb Resurrection Cake](#)

Notes:

- Use your imagination with the Empty Tomb Resurrection Cake. If you don't have soldiers, you could also use an angel and female figures. Or, just leave the tomb empty. If you can't find chocolate rocks, you can also make a dirt path with graham cracker crumbs or grass by dying some shredded coconut green.
- Take note of the serving sizes and adjust your shopping list as needed.

Fancy Easter Meal Shopping List

Produce:

- 3 pounds russet potatoes
- 2 teaspoons chopped garlic

Dairy:

- 3/4 cup buttermilk
- 1 1/2 cups half and half plus extra for brushing biscuits
- 1/2 cup heavy cream
- 1/3 cup plus 2 tablespoons butter

Butcher / Deli Case:

- one large half ham (that fits in your crockpot)

Frozen:

- 4 cups frozen green beans

Dry / Canned Goods:

- 2 tablespoon olive oil
- cake mix plus ingredients needed to prepare the batter
- cake frosting (or [ingredients to make your own buttercream](#))
- cocoa powder (to tint buttercream)
- milk chocolate "rocks" for cake decoration
- 1 large cookie for cake decoration
- 2 cups unbleached, all-purpose flour
- 2 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1/2 cup dried cranberries
- 3/4 cup brown sugar
- 1 teaspoon Dijon mustard

Beverages:

- 2 cups apple or apple-grape juice

Spices & Extracts:

- salt
- kosher salt
- black pepper
- ground cloves

Shopping List for All Three Easter Meal Plans:

Produce:

- 1/2 cup chopped onion plus extra slices for sandwiches
- 2 teaspoons chopped garlic
- 5 1/2 pounds potatoes
- 2 heads broccoli
- 1 lb carrots
- 1 red onion
- 2 tablespoons lime juice
- 1 1/2 cups lemon juice (fresh is best)
- 1 lemon (for zest and juice)
- seasonal fruit of your choice
- 4 tomatoes
- 1 bell pepper
- 1 cucumber
- spinach or lettuce for sandwiches

Dairy:

- 16-20 eggs
- about 1 cup salted butter
- 1 cup unsalted butter
- 1 cup milk
- 3/4 cup buttermilk
- 1 1/2 cups half and half plus extra for brushing biscuits
- 1 1/2 cups heavy cream
- 1 cup plain Greek yogurt
- sour cream and/or Greek yogurt (for topping egg bake)
- 1 lb. cream cheese
- 1/2 cup grated sharp cheddar cheese
- 1 cup shredded pepper jack cheese (or Monterey jack if you prefer)

Butcher / Deli Case:

- 1 pound ground turkey for egg bake (or sausage or beef if you prefer)

- 3 slices bacon
- one large half ham (that fits in your crockpot)

Frozen Foods:

- 4 cups frozen green beans

Dry / Canned Goods:

- nonstick spray
- 2 tablespoons olive oil
- olive oil or sunflower oil for vinaigrette
- 1 1/4 cup vegetable oil
- 1/2 cup mayonnaise
- 1 teaspoon Dijon mustard
- vinegar for vinaigrette
- 2 tablespoons red wine vinegar
- 4 sub rolls, Kaiser rolls, or 6-inch baguette pieces
- 2 tablespoons chopped green chiles
- salsa of your choice or [ingredients for homemade salsa](#)
- 3 1/2 cups sugar
- 2 cups powdered sugar
- 1/2 cup dark brown sugar
- 3/4 cup brown sugar
- 1 tablespoon sucanat, brown sugar, or sugar
- 4 1/4 cups all-purpose flour
- 3 cups bread flour
- 1 cup whole wheat flour
- 1 tablespoon yeast
- 2 tablespoons raisins
- 2 tablespoons golden raisins
- 1 cup pecan pieces
- 1 1/4 cup walnuts or pecans
- about 1 cup dried cranberries
- cake mix plus ingredients needed to prepare the batter

Shopping List (cont.)

- cake frosting (or [ingredients to make your own buttercream](#))
- cocoa powder (to tint buttercream)
- baking soda
- baking powder
- milk chocolate "rocks" for cake decoration
- 1 large cookie for cake decoration

Spices:

- taco seasoning blend or the following spices to make your own: dried oregano, salt, garlic powder, onion flakes, chili powder, and black pepper)
- salt
- kosher salt
- black pepper
- sweet paprika
- herbs of your choice for vinaigrette
- allspice
- cinnamon
- ground cloves
- ginger
- nutmeg
- vanilla extract

Beverages:

- 2 cups apple or apple-grape juice