

Easter Recipe Collection

Celebrate Easter with these festive recipes, perfect for brunch, dinner, and dessert. These dishes are simple, seasonal, and sure to bring joy to your table.

Glazed Ham & Cheddar Quiche

Ingredients:

- 1 pre-made pie crust
- 6 eggs
- 1/2 cup milk
- 1 cup diced ham
- 1 cup shredded cheddar cheese
- 1/4 cup chopped green onions
- Salt & pepper to taste

Instructions:

1. Preheat oven to 375°F. Place pie crust in a 9-inch pie pan.
2. Whisk eggs, milk, salt, and pepper in a bowl.
3. Add ham, cheese, and onions. Pour into crust.
4. Bake 35-40 minutes until center is set. Let cool slightly before slicing.

Garlic Herb Roasted Chicken

Ingredients:

- 1 whole chicken (4-5 lbs)
- 2 tbsp olive oil
- 4 garlic cloves, minced
- 2 tsp each: rosemary, thyme, parsley
- 1 lemon, halved
- Salt & pepper

Instructions:

1. Preheat oven to 400°F. Pat chicken dry and place in a roasting pan.
2. Mix oil, garlic, herbs, salt, and pepper. Rub all over the chicken.
3. Stuff cavity with lemon halves. Roast for 1 hour 20 minutes or until internal temp reaches 165°F.
4. Let rest 10 minutes before carving.

Roasted Carrots with Honey & Thyme

Ingredients:

- 1 lb baby carrots
- 2 tbsp olive oil
- 1 tbsp honey
- 1 tsp thyme leaves
- Salt & pepper to taste

Instructions:

1. Preheat oven to 425°F. Toss carrots with oil, honey, thyme, salt, and pepper.
2. Spread on a baking sheet. Roast 20-25 minutes, stirring halfway through, until tender and caramelized.

Strawberry Shortcake Trifle

Ingredients:

- 1 lb strawberries, sliced
- 1/4 cup sugar
- 1 pre-made pound cake, cubed
- 1 1/2 cups heavy cream
- 1/4 cup powdered sugar
- 1 tsp vanilla extract

Instructions:

1. Mix strawberries and sugar in a bowl. Let sit 15 minutes.
2. Beat cream, powdered sugar, and vanilla until soft peaks form.
3. Layer cake, berries, and whipped cream in glasses or a trifle dish. Repeat layers.
4. Chill until ready to serve.