



FOOD — April 10, 2020

Pull off a delicious Easter, dining in or ordering delivery



By [Kelly McCarthy](#)

Easter Sunday will look quite a bit different for many people this year.

Whether you're planning a long-distance, virtual brunch with family or ordering a fully prepped dinner menu delivered from a nearby restaurant, here are some reimagined ways to gather and celebrate the holiday amid coronavirus.



Festive recipes to cook at home

This could also be the perfect time to start a new food-related tradition!

Whether you just started getting into cooking because of social distancing or you've always loved waking up early on Easter morning to get in the kitchen, there's no doubt that this weekend is a great time for delicious food.

If you've already gone to the grocery store or have a delivery of ingredients on the way, there are tons of festive recipes you can whip up for Easter brunch or dinner.

Like so many others staying at home for the time being, chefs from Ina Garten to Melissa Clark have hopped onto livestreams to walk followers through their favorite recipes. Easter weekend is the perfect time to tune in and try your hand at something new or perfect a tried-and-true classic.

Check out these recipes below for a little inspiration.

Sweet Potato Hash



Cook time: 45 minutes or less

Makes 4-6 servings

Ingredients:

2 tablespoons olive oil

1 red onion, diced

1 red bell pepper, de-seeded and diced

3-4 sweet potatoes, diced into cubes

1/2 bunch kale, ribs removed and chopped

2 garlic cloves, minced

1 tsp smoked paprika

1/2 teaspoon cumin

1/2 teaspoon turmeric

Pinch of chili flakes

1 cup fresh parsley

Salt and pepper

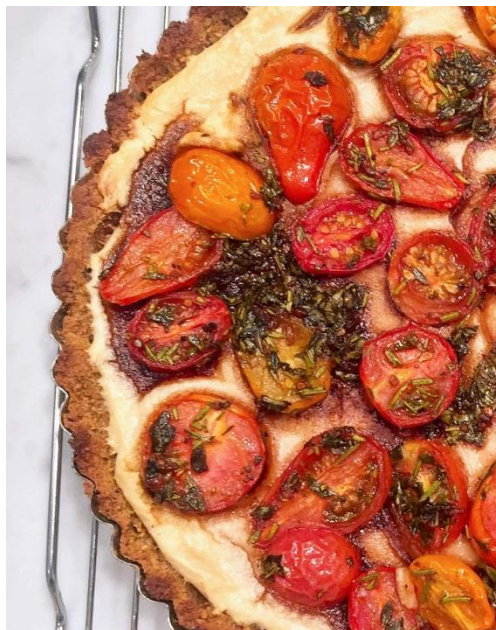
Directions:

Heat the oil in a large pan over medium heat. Add the onion, bell pepper and sweet potatoes and cook, stirring occasionally until caramelized, about 20 to 25 minutes.

Add in the kale, garlic, spices and a pinch of salt and pepper, stirring well to incorporate, and cook for another 5 to 10 minutes until the kale is wilted. Season to taste.

Remove from heat and stir in the parsley.

Herb and Heirloom Cherry Tomato Breakfast Tart



Dry Ingredients:

1 1/2 cups almond flour or almond meal
1 cup raw sunflower seeds, soaked overnight and drained
1 cup sun-dried tomatoes, minced
1 cup flaxseed meal
1 1/2 tablespoon raw coconut flour
1 1/2 teaspoon dried minced onion
1/2 teaspoon dried basil
1/2 teaspoon sea salt

Wet Ingredients:

1 cup zucchini, diced
1 tablespoon coconut nectar
1 tablespoon lemon juice
1 1/2 teaspoon water
1 1/2 teaspoon olive oil
1 1/2 teaspoon coconut aminos
Coconut oil (for the tart pan)

The Filling

1 1/2 cups raw cashews
1 cup water
1 Tbsp lemon juice
1 1/2 teaspoon chickpea miso
1/2 teaspoon sea salt
1/2 teaspoon white pepper

For the Topping:

1 1/2 cups heirloom cherry tomatoes, halved
3 garlic cloves, minced
2 tablespoons balsamic vinegar
2 tablespoons fresh basil, minced 1 tablespoon fresh thyme, minced
1 tablespoon fresh rosemary, minced
1 tablespoon olive oil
Salt and pepper to taste

Directions:

Place all dry ingredients into a food processor and pulse until thoroughly uniform. Then place into a large mixing bowl and set aside.

Place all wet ingredients into a high-powered blender and blend until smooth.

For the crust, preheat oven to 375 degrees.

Coat a 9- or 10-inch tart pan with a small amount of coconut oil. Add the liquid mixture to the large mixing bowl with the dry ingredients and mix thoroughly until a batter is achieved.

Construct the crust by distributing the batter along the tart pan. Press firmly against the wall of the pan to form a crust throughout the pan. If you prefer a crispier crust, heat in the oven for 5 to 10 minutes before adding the filling.

For the filling, blend all of the ingredients in a blender until thick and creamy. Adjust the thickness by adding a bit more water if needed. Distribute evenly into the tart crust.

To make the topping, combine the ingredients in a mixing bowl and mix thoroughly. Evenly distribute on top of the tart.

Bake the tart for approximately 30 minutes or until the crust is golden brown. Let cool and enjoy!

Two above recipes reprinted with permission from The Ranch Malibu and the newest cookbook "Food Food Food."