Easy Spring Recipes Meal Plan

Spinach and Ricotta Stuffed Shells from Fork Knife Swoon
Tomato Basil Peach Skewers from Love and Lemons
Strawberry Spring Salad with Lemon Roasted Chickpeas and Lemon Shallot Dressing from Edible Perspective
Boursin Pasta with Spring Peas from I Will Not Eat Oysters on A Cup of Jo
Watermelon Radish Salad with Avocado Vinaigrette from Williams-Sonoma

Produce
- ☐garlic cloves (2 t) (1)
- ☐spinach leaves (4 C)
- ☐cherry tomatoes (1 package)
- ☐peaches (2-3)
- ☐jalapeno (1)
- ☐lime juice (1 T)
- ☐orange (for 1 t juice)
- ☐lemons (for 1/4 C juice + 2 T + zest) (1 for zest) (1 1/2 T juice)
- ☐minced shallot (2 t) (1)
- ☐arugula or baby greens (1 package)
- ☐strawberries (1 package)
- ☐avocado (1-2) (1)
- ☐peas (1 1/2 C fresh or frozen)
- ☐romaine lettuce (1-2 heads)
- ☐watermelon radish (1-2)

Herbs
- ☐basil (1 T) (1 small bunch)
- ☐fresh cilantro (1/4 C)

Dairy
- ☐ricotta cheese (12 oz)
- ☐shredded mozzarella (1 C)
- ☐parmesan cheese (1/2 C)
- ☐egg (1)
- ☐mozzarella balls (1 package)
- ☐goat cheese (1 package)
- ☐garlic and fine herb boursin (5.2 oz package)

Pasta & Grains
- ☐jumbo pasta shells (16)
- ☐medium shell pasta (1 lb)

Beans
- ☐chickpeas (1 1/2 C)

Nuts
- ☐sliced almonds (handful)

Pantry Items
- ☐marinara sauce (1 1/4 C)
- ☐olive oil (1/3 C) (5 T + 2 t) (1/4 C)
- ☐honey (1 1/2 t)
- ☐white wine vinegar (1 1/2 T)

Extras
- ☐wooden skewers (1 package)
- ☐
- ☐
- ☐
- ☐
- ☐
- ☐
- ☐
- ☐