



EASTER FROM HOME

Hello from Church of the City!



Easter Sunday comes to us bearing the best news the world has ever heard—Jesus is risen! We have spent the Lenten Season meditating on our sin and its devastating effects on our relationship to God, ourselves, and others to gain a deeper understanding of why Jesus needed to die, and how His death atoned for our sins, satisfying the wrath of God which was justly due us. This realization allows us to truly marvel at how God raised Christ from the dead so that our sins would be washed away, and we could receive new life through the Holy Spirit.

Church this is news worth celebrating and sharing with our friends and family!

This Easter we will be showing a special service where we can share the good news of God's great love and what He has done for us! This service is intended to show the truth and beauty of the Easter story, and is designed for people who may not know God. We invite you to gather friends and family into your home, whether they have heard this good news and believed it or not, and break bread together.

We have created this Easter From Home Hosting Guide with tips on how to create a light and loving environment, with recipe ideas, conversation starters, and more.

Easter from Home

Bringing people together to celebrate and share about the resurrection of Christ.

EXTENDING THE INVITATION



RECIPES & TABLE CONVERSATIONS



ALPHA INFORMATION & RESOURCES





EXTENDING THE INVITATION

This Easter, we have partnered with Alpha to better equip you to bring people who may not know Jesus into your home, and share the good news of the resurrection with them.

It is our desire to demonstrate the best parts of Christian community by taking this opportunity to create an environment of love, joy, and compassion. We hope this guide will help your guests feel seen, known, and loved, and that you may be vessels for the Holy Spirit to come and work through.

We encourage you to think about the people in your life that you may want to invite, and pray over them as we get closer to Easter Sunday. Your invitation can be as simple as asking if a friend is going to be around on Easter, and offering your gathering as a place for them to spend this holiday. The worst that can happen is they are busy, or say no, but by opening up your home to host a viewing of our Easter Service and serve a meal, you are making room for God to come and reveal Himself in a new way to your friends and family who may not know Him yet.



TALK IT UP: CONVERSATIONS FOR THE TABLE

- **Consider asking about any Easter traditions people have with their families: Have they celebrated Easter before? Is there something they remember always being a part of Easter Sunday in the past?**
- **Consider asking if anything surprised them about the service. How was it different than a service they have maybe seen in the past? Was there a part they enjoyed?**
- **Consider asking if anything in the Easter story resonated with anyone. Listen to the Spirit and allow Him to guide the direction of the conversation.**



ALPHA INFO TO SHARE

We encourage you to prayerfully consider inviting any of your guests to attend the upcoming online Alpha Course that is starting the week after Easter on April 6th.

Alpha Online is a series of group conversations that explore life, spirituality and faith through a Christian lens. Alpha creates non-judgmental and open environments where it's easy for anyone who is an atheist, skeptic or just curious about faith to explore questions of life with new friends.

You can direct your friends and family to alphanyc.org to learn more and sign up, or email the team at alpha@churchofthecity.com.



A NOTE ON THE MENU

I have created a bright, springtime menu that's uncomplicated and cohesive, meaning you can whip this up in around an hour to an hour and a half, and you can focus on your guests. Several of the ingredients can be used in multiple dishes, comprised of a vibrant, citrusy salmon, a crunchy spring salad, a showstopping veggie, a flavorful grain salad, and a versatile dressing to tie it all together.

Because keeping track of allergies is often a roadblock when planning to host, everything here is dairy-free, gluten-free, and refined-sugar free to make it as easy as possible for you to host.

Roast the carrots, cook the grain, chop the radishes and make dressing first. Don't worry about serving the carrots hot - they are fine to be served at room temperature. If you're making the hummus bowl and dessert, those can be made in advance and refrigerated (uncooked) until you're ready. The salmon should go in the oven 20 minutes before everyone will be sitting down to eat.

With Love,
Chef Rachel Snyder



A FEW HOSTING TIPS

- Ask if anyone has any allergies or food restrictions in advance. Nuts can easily be left out for those with nut allergies. For vegetarians and vegans, try roasting additional cauliflower and preparing it in the same way as the carrots. Just be sure to leave out the feta or dairy for vegans.
- Don't let mismatched plateware, cutlery, or glasses hold you back! Nobody will mind.
- Owning a few platters can make a huge difference, however. If you only get one extra thing for your kitchen, get a big, oblong platter to plate your main dish on. Even large salads look more elegant on a platter.
- Assign guests to beverages or dessert if they'd like to bring something. Try to have sparkling water or other options on hand for those who are not drinking.
- If you want to add another easy side dish, toss steamed peas with a little olive oil, pickled shallots, chopped mint, lemon zest, salt and pepper.



PREPARING YOUR HOME

- Place a fresh hand towel in the bathroom. A lit candle makes a great touch.
- Make sure there's a place to put people's coats.
- Clear out a little space in the fridge ahead of time for sparkling drinks or desserts.
- Clear out your dishwasher or dish rack in advance - you'll appreciate this later!

Remember! You are asking people you love and know into your home. Be yourself. Let them be themselves. Prayerfully ask the Holy Spirit to come dwell in the space during your gathering and lead the conversations around the table.



SHOPPING LIST

(8-10 People)

You might already have some of these items in your pantry. Check before you head to the store.

Fresh Items:

- 24 oz Spring Greens
- 12 oz or 5-6 Radishes
- Lemon
- 4 lbs Whole Carrots
- 5 Blood Oranges
- Salmon Filet (~.5 lb per person)
- Fresh Dill
- Fresh Parsley

Pantry Items:

- 16 oz Uncooked Quinoa, Farro, Wild Rice or other grain
- Roasted and Salted Pistachio, Pecan or Sliced Almonds
- Tahini
- Apple Cider (Rice or White Wine Vinegar work as well)
- Honey
- Paprika
- Ground Coriander
- Black Pepper (Finely ground is preferred)
- Coarse Sea Salt
- Olive Oil

Optional:

- 8 oz Feta
- 6 oz Plain Greek Yogurt
- 1 lb Hummus
- Cucumber, Baby Carrots and Crackers or Pita
- 4 Bags Frozen Berries (about 16 oz each, 64 in total. Place these in your sink to thaw, morning of)
- Old Fashioned Oats
- GF or Regular Flour
- Vanilla Extract
- 1 Stick of Butter
- Vanilla Ice Cream or Dairy-Free Ice Cream



RECIPES

Easy Hummus Bowl Appetizer

Doctor up an easy hummus bowl by adding whatever you have on hand: a drizzle of olive oil, olives, chopped radish or cucumber, pickled onion or shallot, a slice of lemon, a sprinkle of paprika, za'atar, chili oil, crumbled feta or fresh herbs. Drizzle the oil in a circle and decorate half the bowl in a crescent shape. Make it in advance and store in the fridge until guests arrive. Serve alongside crackers, carrots or diagonally sliced cucumber for an easy appetizer, and one that will keep guests out of the kitchen until you've finished the salmon.



Whole Roasted Carrots with Tahini Dill Dressing

4 lbs Whole Carrots

Olive Oil

1 tsp Fine or Coarse Sea Salt

½ tsp Finely Ground Black Pepper

¼ cup Chopped Fresh Parsley or Dill

Paprika

Optional: 2 oz Feta

Preheat oven to 425 degrees. Line two baking sheets with foil and arrange carrots on top. Try not to stack them, or they'll steam instead of caramelize. Drizzle generously with olive oil until all carrots are coated. Sprinkle generously with sea salt and pepper and roast for 30 minutes, or until you can pierce with a knife and carrots are tender.

When ready to serve, plate the carrots on a platter, drizzling ½ cup of the Tahini Dill Dressing over the top. Top with fresh herbs, a sprinkle of paprika, and 2 oz of crumbled feta, if using.



An Easy Side Salad

24 oz Spring Greens

12 oz or 5-6 Radishes

Place the salad greens in one large bowl or two medium-sized bowls. Thinly slice radishes and add to the salad. Add the remaining dressing to the salad and toss just before serving.



An Easy Grain Side

(DF, GF, V)

16 oz Uncooked Quinoa, Farro, Wild Rice or other grain

$\frac{2}{3}$ cup Roasted and Salted Pistachio, Pecan or Sliced Almonds

1 Blood Orange

$\frac{3}{4}$ tsp Fine or Coarse Sea Salt

$\frac{1}{2}$ tsp Fine Ground Pepper

$\frac{1}{2}$ cup Chopped Parsley

$\frac{1}{4}$ cup Olive Oil

Optional: 4 oz Feta

Cook the grain according to instructions. Transfer to a large bowl. Zest the blood orange into the grain. Peel the orange and chop the sections into small, $\frac{1}{2}$ inch pieces, tossing into the grain with the other remaining ingredients. Crumble in the feta before serving to avoid melting. This can be made ahead and served at room temperature.



Tahini Dill Dressing

(DF, GF, V)

$\frac{2}{3}$ cup Tahini

$\frac{1}{2}$ cup Cold Water + $\frac{1}{4}$ cup

2 Tbl. Apple Cider (Rice or White Wine Vinegar work as well)

1 Tbl. Honey

$\frac{3}{4}$ tsp Fine or Coarse Sea Salt

1 tsp Ground Coriander

$\frac{1}{2}$ tsp Paprika (Smoked paprika also works)

$\frac{1}{4}$ tsp Finely Ground Pepper

$\frac{1}{4}$ cup Finely Chopped Fresh Dill

Juice of 1 Lemon

Optional: $\frac{1}{2}$ cup Plain Greek Yogurt. This will add a tangy-creaminess.

Mix tahini and water in a bowl. The mixture will look like it's separating, but continue to whisk until it comes back together and looks smooth. Add other ingredients and mix until combined. The dressing will thicken overtime. Whisk in another $\frac{1}{4}$ cup water right before serving. You want this to be runny, like a dressing, but not watery.



Slow Roasted Blood Orange Salmon

(DF, GF)

Roasting salmon at a low temperature of 275 degrees produces an unparalleled, silky salmon without the mess of searing it on the stove. It quite literally falls apart, melting in your mouth.*

3 - 4 lbs of Salmon, Center Cut preferred (.5 lb per person)

4 Blood Oranges

Coarse Sea Salt

Black Pepper

¼ cup Olive Oil

Fresh Dill or Parsley for serving

While carrots are roasting, use your sharpest knife and slice the blood oranges as thin as you can, maintaining their shape. Turn oven to 275 degrees once carrots are done. Arrange salmon on a foil-lined pan, rub with oil, and sprinkle generously with salt and pepper, and layer orange slices on top. Roast for 20-25 minutes or until the salmon reaches 120 degrees.



Slow Roasted Blood Orange Salmon cont. (DF, GF)

Carefully transfer filets to the platter. If they fall apart, that's okay, you're going to place sprigs of fresh dill around the salmon, which will cover up any wonky pieces. Garnish with dill and serve right away.

You can also warm the platter by sticking it in the oven for 5 minutes before transferring the salmon, so it doesn't get cold quickly. The orange slices will be tender and can be eaten, whole, along with the salmon.

**As always, with medium-rare fish and meat, there is always a risk of foodborne illness. If you are dining with anyone that is pregnant or at-risk, cook the salmon an extra 10 minutes, until the salmon reaches 145 degrees. Ask people in advance if they are okay with the salmon being cooked medium-rare.*



A Very Easy Berry Crisp

(GF, DF, Refined-Sugar Free)

4 bags, 16 oz Frozen Berries (64 oz in total. Place these in your sink to thaw, morning of. They should be completely thawed when you put them in the oven.)

1 1/2 Tbls. Cornstarch

1/3 cup + 2/3 cup Honey

1 cup Old Fashioned Oats

2/3 cup GF or Regular Flour

1 Stick of Butter, or 1/2 cup Coconut Oil, Room Temperature

1/4 tsp salt

1/2 tsp Vanilla Extract

Vanilla Ice Cream or Dairy-Free Ice Cream

Drain berries and place in a 11 x 13 baking dish. Add cornstarch and 1/3 cup honey or sugar and stir until combined. In a bowl, mix oats, flour, remaining honey, butter, salt and vanilla together with your hands, until it forms coarse crumbs. You may want to add a tablespoon or more flour if the mixture feels too sticky. Distribute crumble over the berry mixture evenly. Bake for 30-35 minutes, until golden brown. Let sit 10 minutes before serving with ice cream.



WE BLESS YOU
& YOUR HOME
THIS EASTER