

April 2021:

Add Color To Your Plate!

Click on the meal to view the recipe & start planning!

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Theme:	Recipes:
Plant-Powered	Greek Chickpea Salad w/Balsamic Dressing
	Black Bean & Quinoa Taco Salad
	<u>Fajita Veggie Burrito Bowls</u>
	Lentil Borscht (Borscht is a soup made with colorful beets)
Lovin' Low Carb	Salmon & Asparagus
	Mediterranean Cod w/Roasted Tomatoes
	Crunchy Confetti Tuna Salad
	"Egg In A Hole" Peppers w/Avocado Salsa
Quick & Easy	<u>Lentil Cucumber Salad</u>
	<u>Kickstart Kale & Grain Bowls</u>
	Meal Prep Roasted Chicken w/Veggies
	Easy Skillet Lasagna w/Side Salad (tip: use a salad kit to save time)
Cooking With Kids	Broccoli Burritos
	PB&J Bistro Box
	Rainbow Veggie Pizza (tip: can also use whole grain naan bread in place of tortillas)
	<u>Colorful Quesadillas</u>
Gluten-Free	GF Penne w/Spinach & Mushrooms
	<u>Irish Stew</u>
	Taco Zucchini Boats
	<u>Mediterranean Power Bowl</u>

If you need more individualized meal planning to fit yours or your family's health needs, reach out today & schedule to meet with a Registered Dietitian @ 208-433-9424 or email info@idahonutrition.com.

View our meal plans at IdahoNutrition.com --> click on the Meals in Minutes