

# 19 Christmas Lunch Recipes to Delight Everyone's Palate



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Christmas lunch is so hard to prep for.

Late evenings baking the night before. Early morning starts to ensure it's all ready by midday. If you're not a night owl, early bird, or a little bit of both, it could be a stressful and tiring ordeal.

We think Christmas lunch should be effortless and easy. So we put together this list of simple, creative, and filling Christmas recipes that taste just as good as they look. Keep scrolling to get some ideas for your extravagant lunch!

## 1. Pastry Wreath with Pesto Eggs



Could this Pastry Wreath be any more Christmas-themed?! Pesto eggs line this pastry; delicately garnished with tomato and basil. With the amount of colour this dish is bursting with, you won't need to dig into your garage for the holiday centrepiece. Disclaimer: Although it looks lovely, we wouldn't suggest hanging this dish on your door.

## **2. Wild Rice, Charred Broccolini and Egg Salad**



Great for sharing, this Wild Rice, Broccolini and Egg Salad ticks off all the healthy boxes. Wild rice can be substituted with your grain of choice, and if you're short on time, opt for microwave sachets.

### **3. German Potato Salad**





For a salad that's a little more filling, opt for this German Potato Salad. Pickled onion cuts through the dish with just enough sharpness. If there are meats on the barbie, this salad will balance them out perfectly. For a vegetarian alternative, just remove the bacon.

#### **4. Wild Rice, Dukkah Egg & Pomegranate Salad**



Show off your chef skills with this zesty Wild Rice, Dukkah Egg & Pomegranate Salad. This colourful side brings together all the healthiest ingredients into one dish. And surprisingly, it works! A great salad to mix it up with the oft-repeated flavours on Christmas.

## **5. Roast Cauliflower & Egg Salad**





Thick leafy greens and vegetables, who can not love this salad? Roast cauliflower and chickpeas add a bit of crunch, but the shining star for us has to be the creamy avocado dressing. Not too filling, this salad is an ideal side course for your Christmas lunch.

## 6. Za'atar Egg and Rainbow Chard Galette



Festive-looking and full of flavour, our Za'atar Egg and Rainbow Chard Galette is great for anyone looking for a bit of international flair to add to their Christmas lunch. Typically galettes are on the sweeter side. For this recipe, we opted for more savoury flavours. If making pastry is not your thing, this approach relies on store-bought pastry; which may help you save some time on the day.

## **7. Vegetarian Scotch Eggs**





A great all-around dish, and very kid-friendly, these Vegetarian Scotch Eggs will be a hit with everyone at lunch. In the days before Christmas, make your own breadcrumbs using any remaining wholemeal bread in your pantry. Complete the rest of this quick recipe on the day, and pair it with any of the salads on this list.

## **8. Broccoli Falafels With Buckwheat, Egg, and Herb Salad**





Like our humble egg, we love the versatility of falafels. So why not bring two of the best nutrient-rich foods together? Our Broccoli Falafels with Buckwheat, Egg, and Herb salad does just that, uniting a few other whole foods in the process. For a really heart-healthy version, use wholemeal spelt or any gluten-free flour such as buckwheat.

## **9. Sweetcorn and Broccoli Slice**



These Sweetcorn and Broccoli Slices will keep everyone happy. Children who are picky eaters will love there's cheese mixed in with the finely chopped broccoli. But if you want to go the dairy-free route just swap the cheese with any non-dairy milk.

**10. Mini Spinach, Cherry Tomato and Ricotta Quiches**





For a lighter lunch, go with these Mini Spinach, Tomato, and Ricotta Quiches. Full of festive red and green colour, these quiches will keep stomach rumbles at bay and work great with our Broccolini Salad. If you're the type that likes to be prepared, this dish can be prepped up to a week in advance.

## **11. Green Bean, Bacon and Egg Salad**



This Green Bean, Bacon, and Egg Salad packs a veggie punch, complemented by savoury, succulent bacon. We decided to change things up in this recipe, topping it off with shredded hard-boiled eggs. It's a unique texture that we're sure you'll love!

## **12. Green Vegetable Filo Tart**





If you have some picky eaters in your family, give this Green Vegetable Filo Tart a try. Filled with greens, but not too overpowering. It'll go down a treat.

Filled with greens, but not too overpowering, this Vegetable Filo Tart will go down quite well. This tart tastes good hot or cold, so go ahead and knock this recipe out first thing in the morning, to free up time to cook other dishes.

### 13. Healthy Lentil Frittata



This Lentil Frittata is one of the most versatile recipes on this list. It's as tasty as it is healthy, and will definitely win over some of the less adventurous members of your family.

#### **14. Frittata Caprese With Spinach, Tomato and Ricotta**





Caprese salads are an ideal, no-fuss summer salad. We gave this concept a spin in our Frittata Caprese. Roma tomatoes entangled by spinach and basil, give this frittata a slightly crunchy yet juicy taste that's perfect for those warmer December days.

**15. Pesto and Roasted Vegetable Tray Bake**







Beetroot-pickled eggs, pumpkin, potato, and zucchini are just some of the many healthy veggies that make up this Pesto Tray Bake. A simple dish that's filled with love, and ticks the boxes for many dietary requirements. Perfect on its own or accompanied by our Dukkah Egg and Pomegranate Salad.

## **16. Ham, Cranberry & Camembert French Toast**





This French Toast is a foodie's dream. Combine ham, select cheeses, and cranberry jelly between two thick slices of toast. Drop in the pan and watch it all melt together. Yum!!!!

**17. Zucchini & Ham Quiche Jaffle**



Another mouth-watering sandwich with hints of Christmas, this Zucchini & Ham Quiche Jaffle will fly off your guest's plates at lunch. Serve this savoury jaffle with a side of fried eggs for a little more finesse.

## **18. Salmon and Egg Brown Rice Salad**





This quick and easy Salmon and Egg Brown Rice Salad combines lean proteins atop a scrumptious bed of brown rice. It's shareable, it's filling, and it's delicious.

## 19. Turkey Bubble & Squeak



If you're reading this on the morning of your big lunch, a trip to the grocery store is out of the cards. So make use of what you have at home with this Turkey Bubble & Squeak. Combine last night's leftovers, along with anything else in your fridge and just have fun frying these delicious fritters. Top it all off with a nicely poached egg.

Pick any of these dishes and you're sure to satisfy your guest's midday cravings.

For more delectable recipes and nutritional guidance, check out the Related Articles below.