

Quick and Easy Lasagna

Serves: 4

Prep Time: 5 min.

Cook Time: 55 min.

Total Time: 60 min.

Cuisine Type: **Italian**

Making a classic, perfectly layered, beefy, cheesy Italian lasagna has never been easier than with this simple recipe.

Ingredients:

- 1 tsp. Market District extra virgin olive oil
- 1 lb. Giant Eagle lean ground beef
- 1 can (28 oz.) Giant Eagle crushed tomatoes in purée
- 1 jar (25 oz.) Pasta Too natural tomato sauce
- 16 oz. Giant Eagle whole milk ricotta cheese
- 2 cups Giant Eagle shredded Mozzarella, divided
- 1 large Giant Eagle egg
- ¼ tsp. kosher salt
- 2 oz. Market District shredded Parmesan cheese
- 1 box (16 oz.) Giant Eagle lasagna sheets

Directions:

Preheat oven to 375°F. Bring a pot of water to a boil.

Heat a large pan over medium-high heat. Once hot, add olive oil and ground beef. Cook, stirring to break up the beef, until the beef is cooked through, about 5 minutes. For food safety, cook ground beef to an internal temperature of 160°F. Drain off any excess fat and add the tomato purée and tomato sauce. Bring to a boil, then reduce the heat and simmer for about 10 minutes while you cook the pasta.

Cook the pasta according to package directions and drain.

In a medium bowl, combine the ricotta, half the Mozzarella, egg, salt and Parmesan cheese.

Spoon about ½ cup of the meat sauce into the bottom of a 10x10-inch baking dish. Lay strips of the cooked pasta over the sauce, then spoon another ½ cup of meat sauce on top of the pasta. Spoon about ½ cup of the ricotta over the meat sauce, then another layer of pasta. Continue layering pasta, meat sauce and ricotta mixture until all is used up, finishing with the meat sauce and the remainder of the Mozzarella.

Place the baking dish on a sheet pan and in oven. Bake until bubbly and browned, about 45 minutes.

Let sit for about 10 minutes before serving.

Mediterranean Beef Bowl

Serves: 4

Prep Time: 10 min.

Cook Time: 20 min.

Total Time: 30 min.

Cuisine Type: **Mediterranean**

This beautiful bowlful of Mediterranean beef only takes 30 minutes to create and is filled to the brim with beef, rice, chickpeas and other delicious Mediterranean flavors.

Ingredients:

½ red onion
1 cucumber
10 oz. Market District cherry tomatoes
½ bunch cilantro
2 lemons
1 cup Lundberg Farms white basmati rice
1 Tbsp. Simply Organic turmeric
4 Tbsp. Market District extra virgin olive oil, divided
15 oz. can Giant Eagle chickpeas
24 oz. Giant Eagle lean ground beef
2 tsp. Market District shwarma seasoning
¾ tsp. kosher salt
1 tsp. Market District cumin seeds
1/8 tsp. Giant Eagle crushed red pepper

Directions:

Peel and thinly slice the red onion. Peel and discard a few strips of the skin off the cucumber, leaving some skin on. Split the cucumber lengthwise and thinly slice. Cut the cherry tomatoes in half. Reserve a few leaves of cilantro for garnish and chop the rest. Cut one lemon in half and the other into wedges.

Combine the rice with the turmeric, 1 tablespoon of olive oil and 1½ cups of water in a small pot. Cover and bring to a boil. Reduce heat to low and cook 15 minutes. Turn off the heat and let sit 5 minutes. Drain the chickpeas and stir into the rice. Cover and keep warm.

While the rice is cooking, cook the beef; heat a large fry pan over medium-high heat. Once hot, add 1 tablespoon of olive oil and the ground beef. Cook, breaking up the beef until cooked through, about 4 minutes. Drain off any excess fat. Add the shwarma seasoning, salt and cumin seeds. Continue to cook until the beef browns a little and the spices are fragrant, about another 2 minutes. For food safety, cook ground beef to an internal temperature of 160°F.

Combine the cucumber, red onion, cherry tomatoes, chopped cilantro, juice from one lemon, 2 tablespoons of olive oil and a pinch of crushed red pepper.

Divide the rice between 4 bowls. Top with the beef and then the cucumber salad. Garnish with reserved cilantro and serve with lemon wedges.

Baked Fish and Chips

Serves: 4

Prep Time: 10 min.

Cook Time: 35 min.

Total Time: 45 min.

Cuisine Type: **American**

Create a classic European meal without ever leaving your kitchen with this recipe for tender, delightfully flakey, baked fish and chips.

Ingredients:

1 lb. yams

2 cups Market District Japanese style panko

2 Tbsp Market District extra virgin olive oil, divided

$\frac{3}{4}$ tsp. kosher salt, divided

$\frac{3}{4}$ tsp. ground black pepper, divided

1 pkg (0.75 oz.) Nature's Basket dill

$\frac{1}{2}$ bunch parsley

2 lemons

1 $\frac{1}{2}$ lbs. Giant Eagle catfish filets

1 cup Hellman's mayonnaise, divided

Directions:

Preheat oven to 375°F. Cut yams into wedges. Combine the panko with 1 tablespoon of olive oil and $\frac{1}{4}$ teaspoon of salt and pepper. Finely chop the dill and parsley. Juice and zest one of the lemons and cut the other lemon into wedges. Cut the fish into 2-inch strips and season with a pinch of salt and pepper.

Toss the yams in 1 tablespoon of olive oil and a pinch of salt and pepper and place in preheated oven. Cook for 20 minutes. Make room for the fish on the sheet tray.

Brush the fish with a thin layer of mayo and reserve $\frac{3}{4}$ cup for the sauce. Press the mayonnaise sides of the fish into the seasoned panko forming a nice crust. Add the fish to the sheet tray with the yams and cook for another 12 minutes. If sheet pan is not big enough, use a separate one. For food safety, cook fish to an internal temperature of 145°F.

Combine the remaining mayo, dill, parsley, lemon juice and zest and a large pinch of salt and pepper. Combine and set aside for dipping.

Serve fish and yams with a big dollop of the sauce and a lemon wedge!

Chicken Lo Mein

Serves: 4

Prep Time: 5 min.

Cook Time: 30 min.

Total Time: 35 min.

Cuisine Type: **Asian**

Why order takeout when you can create Asian-style favorites at home with this delicious recipe for chicken lo mein and Chinese noodles.

Ingredients:

- 1 bunch green onions
- 1 yellow onion
- 1 lb. Giant Eagle spaghetti
- 10 oz. Giant Eagle broccoli florets
- 5 oz. Giant Eagle matchstick carrots
- 1 Tbsp. Market District extra virgin olive oil
- 1 lb. Nature's Basket boneless skinless chicken breasts
- ½ tsp. kosher salt
- ½ tsp. ground black pepper
- ½ cup Kikkoman stir-fry sauce
- 2 Tbsp. McCormick toasted sesame seeds

Directions:

Bring a large pot of water to a boil. Dice the chicken into 1-inch cubes. Thinly slice the green onions. Peel and thinly slice the yellow onion.

Add the pasta to the boiling water and cook for 9 minutes. In the last two minutes of cooking, add the broccoli florets and carrots.

Heat olive oil to a large frying pan. Add the chicken, salt and pepper. Cook for 5 minutes, then add the onions. Cook for another 5 minutes then add in the stir-fry sauce. Once that comes together, add in the noodles, broccoli, carrots and half of the green onions. Cook for another 2-3 minutes.

Garnish the noodles with the sesame seeds and remaining green onion; enjoy!

Spanish Style Chicken

Serves: 4

Prep Time: 5 min.

Cook Time: 20 min.

Total Time: 25 min.

Cuisine Type: **Spanish**

Tired of boring, bland chicken? Kick your mealtime up a notch with this recipe for Spanish chicken and spinach.

Ingredients:

1 yellow onion

8 cloves garlic

1 red bell pepper

20 oz. Nature's Baskets boneless skinless chicken breasts

1 tsp. kosher salt

¼ tsp. ground black pepper

1 Tbsp. Simply Organic smoked paprika

2 tsp. Market District extra virgin olive oil

28 oz. can Giant Eagle crushed tomatoes

15 oz. can Giant Eagle chickpeas

5 oz. Nature's Basket spinach

1 cup Giant Eagle olives

Directions:

Peel and finely dice the yellow onion. Peel and slice the garlic. Dice the bell pepper. Cut the chicken into 1-inch cubes and season with salt, pepper and the smoked paprika.

Heat a large, heavy pot over medium-high heat. Once hot, add olive oil and the cubed chicken. Let sear without stirring until browned, about 2-3 minutes. Turn and sear on the other side. Remove the chicken from the pot with a slotted spoon and set aside. Add the diced onion, garlic and bell pepper to the pot and continue to cook, stirring occasionally until the vegetables soften, about 3 minutes. Add the crushed tomatoes and chickpeas to the pot. Bring to a boil, return the chicken to the pot and continue to cook for another 5 minutes. Stir in the spinach and olives and cook another 3 minutes. For food safety, cook chicken to an internal temperature of 165°F.

Divide the chicken and vegetables evenly between 4 bowls.