

Gnocchi With Beef and Butternut

Serves: 4

Prep Time: 10 min.

Cook Time: 40 min.

Total Time: 50 min.

Cuisine Type: **Italian**

Craving the rich pillow-y bite of gnocchi? Make your own at home with this squash and pasta gnocchi recipe full of perfectly seasoned beef and yummy sweet butternut flavors.

Ingredients:

6 cloves garlic, divided
2 sprigs Nature's Basket sage
2 oz. Alessi sun-dried tomatoes (oil packed)
1 lemon
2 Tbsp. + 1 tsp. Market District extra virgin olive oil, divided
1 ½ lbs. Giant Eagle lean ground beef
3 Tbsp. Giant Eagle tomato paste
1 cup Horizon heavy cream
1 lb. Farmers Market butternut chunks
¾ tsp. kosher salt, divided
¼ tsp. + a pinch ground black pepper, divided
2 (16 oz.) pkg. Market District bite-sized potato gnocchi
2 cups Nature's Basket arugula
1 oz. Market District shaved Parmesan cheese

Directions:

Bring a medium pot of water to a boil. Peel and chop the garlic. Pick the sage leaves and chop. Cut the sun-dried tomatoes into strips. Grate the zest from the lemon into a small bowl. Cut the lemon in half and juice half into the same bowl as the zest; you will need 1 Tbsp. lemon juice for this recipe; reserve the rest for another use.

Heat a large sauce pan over medium-high heat. Once hot, add 1 teaspoon of olive oil and the ground beef. Cook, stirring and breaking up the beef until cooked through and lightly browned, about 4 minutes. Reserve 1 teaspoon of chopped garlic for the dressing and add the remaining to the pan along with the sage. Continue to cook, stirring for about 30 seconds. Add the tomato paste and stir well, cooking another 30 seconds. Add in 1 cup heavy cream, the butternut chunks, 2 cups water, ½ teaspoon of salt and ¼ teaspoon of ground black pepper. Bring to a boil, reduce the heat to low and simmer gently for 15-20 minutes or until the butternut is tender and sauce thickens, stirring occasionally. Remove from heat.

Once the beef ragout is done, gently add the gnocchi to the boiling water and cook over high heat for 4 minutes. Drain well and add to the ragout. Stir gently and let simmer together for 30 seconds to combine flavors.

Add the reserved 1 teaspoon of chopped garlic to the lemon juice and zest. Add ¼ teaspoon of salt and a pinch of ground black pepper. Stir well, then slowly whisk in 2 tablespoons of olive oil. Set aside.

Divide the gnocchi between 4 plates. Toss the arugula with the lemon dressing, sundried tomatoes, and Parmesan. Place next to the gnocchi on four plates.

Vegetable Pot Pie

Serves: 4

Prep Time: 10 min.

Cook Time: 30 min.

Total Time: 40 min.

Cuisine Type: **American**

Bake a veggie pot pie in just 40 minutes with this easy-to-follow recipe full of carrots, potatoes, green beans, corn and more!

Ingredients:

4 carrots

4 Yukon gold potatoes

12 oz. green beans

2 ears corn on the cob

4 sprigs Nature's Basket thyme

2 shallots

2 tsp. Market District extra virgin olive oil

5 cups Bisquick mix, divided

2 cups Market District vegetable stock

1/8 tsp. kosher salt

1/4 tsp. + a pinch ground black pepper, divided

2 cups Giant Eagle whole milk, divided

1 cup Giant Eagle shredded Cheddar cheese, divided

Directions:

Peel and cut the carrots on the bias into 1/4-inch slices. Cut potatoes into 1/2-inch dice. Remove ends from green beans and cut in half. Peel the corn and place inside of a shallow bowl. Use a knife and follow the cob to release the corn kernels. Finely chop the thyme. Peel the shallots, cut in half, and thinly slice.

In a large pot, heat olive oil on medium. Once pot is heated, add the shallots and cook for 2-3 minutes, then add the chopped thyme and 1 tablespoon of baking mix. Whisk in the vegetable stock, add the potatoes and a pinch of salt and pepper. Cover and cook the potatoes for 10 minutes, then add the carrots and cook for another 5 minutes. When the potatoes and carrots are tender, stir in corn, green beans, 1/2 cup of milk and cook for another 2-3 minutes.

Combine the remaining baking mix with the remaining milk, half of the Cheddar cheese and 1/4 teaspoon of black pepper. Stir until batter becomes thick.

Place the vegetable mix in a small baking dish. Scatter the biscuit dough into 1/4 cup heaps evenly over the pan and top with the remaining Cheddar cheese. Place the pot pie in oven for 12-14 minutes or until biscuit dough is baked through.

Let pot pie sit for 5 minutes before serving. Scoop onto plates and enjoy!

Chicken Shawarma

Serves: 4

Prep Time: 10 min.

Cook Time: 30 min.

Total Time: 40 min.

Cuisine Type: **Greek**

Missing your favorite chicken shawarma place? Recreate this classic Mediterranean chicken wrap at home with our bright and tasty Greek-inspired recipe.

Ingredients:

3 russet potatoes

1 cucumber

10 oz. Market District cherry #9 Fall in Love Again tomatoes

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

1 lb. Nature's Basket boneless, skinless chicken breasts

3 Tbsp. McCormick shawarma seasoning

1 cup Chobani plain, non-fat Greek yogurt

¼ tsp. kosher salt, divided

¼ tsp. ground black pepper, divided

2 Tbsp. Market District extra virgin olive oil, divided

4 Best Buy large thin pita

Directions:

Preheat oven to 375°F. Cut potatoes into wedges. Finely dice the cucumber, halve the cherry tomatoes and roughly chop the mint. Thinly slice the chicken and toss with the shawarma seasoning. Combine the diced cucumber with the mint, yogurt and a pinch of salt and pepper.

Toss the potatoes in 1 tablespoon of olive oil and pinch of salt and pepper. Place on a sheet tray in the preheated oven and cook for 25 minutes or until golden brown.

Heat 1 tablespoon of olive oil in a frying pan on medium-high. Once heated, add the chicken and cook for 10-12 minutes, stirring every minute or so. For food safety chicken should reach a minimal internal temperature of 165°F.

Before serving, warm the pita in the preheated oven for 1-2 minutes. Serve the pita with the chicken, cherry tomatoes and a big dollop of the yogurt. Enjoy the potato wedges on the side.

Chicken and Mushroom Noodles

Serves: 4

Prep Time: 10 min.

Cook Time: 35 min.

Total Time: 45 min.

Cuisine Type: **American**

Need a bowl-full of comfort? This rich chicken and mushrooms with spinach and egg noodle dish is sure to hit the spot.

Ingredients:

1 yellow onion
1½ lbs. Giant Eagle boneless, skinless chicken breasts
½ tsp. kosher salt, divided
½ tsp. ground black pepper, divided
½ bunch Nature's Basket thyme
1 Tbsp. Market District extra virgin olive oil
8 oz. Giant Eagle sliced cremini mushrooms
3 Tbsp. Giant Eagle all-purpose flour
2 cups Market District chicken stock
1 cup Giant Eagle half and half
5 oz. Nature's Basket spinach
8 oz. Giant Eagle wide egg noodles

Directions:

Bring a large pot of salted water to a boil. Peel and dice the yellow onion. Dice the chicken into 1 inch cubes and toss with ¼ teaspoon of salt and pepper. Finely chop the thyme.

Heat olive oil in a pot. Cook the chicken for 5-6 minutes or until nicely browned. Remove from the pan. Add the onions and cook for 3-4 minutes, then add the mushrooms and thyme and cook 3-4 minutes or until browned. Add the flour and cook for a minute, then stir in the chicken stock. Bring to a boil, lower the heat and stir in the chicken. Cook for another 10 minutes or until chicken is cooked through. Stir in the half and half and spinach and ¼ tsp. salt and pepper. For food safety, cook chicken to an internal temperature of 165°F.

Add the egg noodles to the boiling water and cook for 3 minutes. Add the noodles to the pot with the chicken and toss together until mixed, cooking for 1-2 minutes until sauce is absorbed.

Serve in a bowl and enjoy!

Fennel Crusted Pork Chops

Serves: 4

Prep Time: 10 min.

Cook Time: 20 min.

Total Time: 30 min.

Cuisine Type: **American**

Check out another way to enjoy “the other white meat” with this recipe for fennel pork chops. Served over a bed of radicchio and asparagus, this pork and fennel salad is the perfect meal for a date night in or fancy family dinner.

Ingredients:

- 1 bunch asparagus
- 1 fennel bulb
- 1 head radicchio
- 3 cloves garlic
- 1 lemon
- 3 Tbsp. Market District extra virgin olive oil
- 1/8 tsp. ground black pepper
- 1/4 tsp. kosher salt
- 4 boneless pork chops

Rub:

- 1½ tsp. kosher salt
- ½ tsp. ground black pepper
- 2 tsp. Market District fennel seeds
- ½ tsp. Simply Organic garlic powder

Directions:

Preheat grill to medium-high. Combine all rub ingredients. Shave the asparagus and fennel. Thinly slice the radicchio. Peel and finely chop the garlic. Juice the lemon. Whisk the olive oil, lemon juice, garlic, pinch of pepper and salt. Pat the pork chops dry and crust with the spice rub.

Once the grill is heated, add pork chops. Cook for 7 minutes on each side rotating every few minutes so they do not burn. For food safety, cook pork to an internal temperature of 145°F and let rest for 3 minutes.

While the pork chops are cooking, combine the asparagus, fennel, and radicchio. Toss with about half the dressing.

Serve the pork chops on top of the salad, drizzle remaining dressing over pork chops and enjoy!