

## **Chicken Red Curry**

Serves: 4

Prep Time: 10 min.

Cook Time: 30 min.

Total Time: 40 min.

Cuisine Type: **Thai**

For a meal infused with rich Thai-style flavors, check out this recipe for red curry with chicken, jasmine rice and colorful, crisp veggies.

### **Ingredients:**

- 1 bunch cilantro
- 1 red bell pepper
- 1 zucchini
- 1 yellow squash
- 2 limes
- 1 lb. Giant Eagle chicken thighs, boneless, skinless
- 2 cups Dynasty jasmine rice
- 2 tsp. vegetable oil
- ¼ cup Thai Kitchen red curry paste
- 2 (13.5 oz.) cans Giant Eagle coconut milk
- 1 Tbsp. Giant Eagle light brown sugar
- 1 Tbsp. Thai Kitchen fish sauce

### **Directions:**

Finely chop the cilantro. Core the pepper and cut into 1-inch dice along with the zucchini and squash. Zest and juice one of the limes into separate bowls and cut the other lime into wedges. Dice the chicken thighs into 1-inch cubes.

In a pot, combine the rice with 3 cups water and bring to a boil. Once boiling cover, and lower to a simmer and cook for 15-20 minutes or until rice is tender. Fluff with a fork and fold in cilantro and lime zest.

Heat 2 teaspoons of vegetable oil in a pot on medium. Once heated, add curry paste and cook for 1 minute. Whisk in the coconut milk. Add chicken and cook for 20 minutes or until cooked through. Stir in the brown sugar and fish sauce and combine. Add the bell pepper, zucchini and squash. Cook for another 8-10 minutes or until tender. For food safety, cook chicken to an internal temperature of 165°F. Stir in lime juice.

Spoon curry over rice and serve with lime wedges and enjoy!

## **Black Bean Enchiladas**

Serves: 4

Prep Time: 15 min.

Cook Time: 25 min.

Total Time: 40 min.

Cuisine Type: **Mexican**

Long:

Craving Mexican food? Ditch the takeout and make your own black bean enchiladas at home with this baked vegetarian enchilada recipe.

### **Ingredients:**

2 (8.5 oz.) pkg. Uncle Ben's basmati ready rice

½ bunch cilantro

1 lime

2 (15.5 oz.) cans Giant Eagle black beans

1 can (4.25 oz.) ChiChi's Mexican fiesta diced green chilis

2 cups Giant Eagle shredded Mexican 4 cheese blend, divided

8 La Banderita corn tortillas

3 cups Giant Eagle red chili enchilada sauce

10 oz. Giant Eagle shredded angel hair cabbage

1/8 tsp. kosher salt

1/8 tsp. ground black pepper

### **Directions:**

Preheat oven to 400°F. Cook rice according to package instructions. Chop cilantro. In a small bowl, juice the lime. Drain and rinse black beans.

Smash black beans with a fork or potato masher in a mixing bowl, leaving them slightly chunky. Fold in green chilis, basmati rice and half of the shredded cheese. Place tortillas in microwave for 30 seconds to make them pliable. Add ¼ cup of the black bean filling in each tortilla and roll up. Place enchiladas seam side down in a baking dish.

Top enchiladas with sauce and the remaining cheese and bake in the oven for 20 minutes. While the enchiladas are baking, combine the cabbage, chopped cilantro, lime juice and a pinch of salt and pepper. Toss together

Serve enchiladas with cabbage slaw on top.

## **Chorizo and Zucchini bake**

Serves: 4

Prep Time: 10 min.

Cook Time: 30 min.

Total Time: 40 min.

Cuisine Type: **Mexican**

Long:

Make a simple, filling, one-skillet meal in just 40 minutes with this rich and spicy Mexican zucchini and chorizo bake.

### **Ingredients:**

3 zucchini

½ bunch cilantro

1 lb. Johnsonville chorizo

1 tsp. Market District extra virgin olive oil

2 cups Goya long grain rice

1 cup Giant Eagle mild original salsa

1 can (15.5 oz.) Giant Eagle black beans

½ cup Giant Eagle shredded Mexican 4 cheese blend

### **Directions:**

Preheat oven to 375°F. Cut zucchini into 1-inch dice. Roughly chop cilantro and set aside. Remove the chorizo from its skin.

Heat a large, oven-proof skillet over medium-high heat. Once hot, add olive oil and chorizo. Break up the chorizo and cook, stirring to crumble, until cooked through. Once cooked, add the rice, salsa, 1½ cups water and the zucchini. Bring to a boil. Drain and rinse the black beans and scatter over top. Sprinkle with cheese. Place in the oven and bake for about 20 minutes or until rice is cooked and the top is brown. For food safety, cook chorizo to an internal temperature of 160°F.

Sprinkle with cilantro and serve with salsa, if desired.

## **Chipotle Ribs**

Serves: 4

Prep Time: 10 min. + marinating

Cook Time: 2 hrs., 30 min.

Total Time: 3 hrs., 10 min. minimum

Cuisine Type: **Mexican**

Make your own fall-off-the-bone chipotle ribs at home with this recipe that pairs rich, smoky, spicy ribs with a corn and tomato salad for a meal that tastes like summertime.

### **Ingredients:**

2 ears corn

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

1 red onion

1 cucumber

½ bunch cilantro

1 lime

3 lbs. Market District St. Louis ribs

½ cup Ortega reduced sodium taco seasoning

1/8 tsp. kosher salt

1/8 tsp. ground black pepper

Sauce:

1 cup Heinz ketchup

½ cup Giant Eagle light brown sugar

½ can (7 oz.) Embasa chipotles

2 Tbsp. Lea & Perrins Worcestershire sauce

½ cup Bragg organic apple cider vinegar

### **Directions:**

Shuck the corn and remove the kernels. Halve the cherry tomatoes. Peel and finely dice the onion. Cut the cucumber in half lengthwise and then into ¼-inch half-moons. Chop the cilantro and juice the lime. Pat the ribs dry and season with taco seasoning. Let sit at least 30 minutes or up to overnight.

In a blender, combine ketchup, brown sugar, chipotles, Worcestershire, and apple cider vinegar. Purée until smooth.

Preheat oven to 350°F. Bake ribs for 2 hours then reduce heat to 300°F and baste with sauce every 10 minutes for another 30 minutes. For food safety, cook ribs to an internal temperature of 145°F and rest for 3 minutes.

In a large bowl, combine corn kernels, tomatoes, onion, cucumber, cilantro and lime juice. Toss together and season with a pinch of salt and pepper.

Cut ribs and serve with corn salad and extra sauce on the side for dipping.

### **Whiskey Pot Roast**

Serves: 4

Prep Time: 10 min.

Cook Time: 1 hr., 20 min.  
Total Time: 1 hr., 30 min.

Cuisine Type: **American**

If you think whiskey is just for cocktails, think again! You can also use the amber-colored liquor in this recipe for pot roast and mashed potatoes for a meal that's delicious, hearty and perfect for a romantic candlelit dinner or home-style feast.

**Ingredients:**

2 yellow onions  
4 carrots  
2 russet potatoes  
2½ lbs. Market District chuck roast  
¾ tsp. kosher salt, divided  
¼ tsp. ground black pepper, divided  
4 Tbsp. Giant Eagle unsalted butter  
2 tsp. Market District extra virgin olive oil  
½ cup whiskey  
1/3 cup Nature's Basket honey  
¼ cup Giant Eagle Worcestershire sauce  
1/3 cup Giant Eagle low-sodium soy sauce  
½ bunch Nature's Basket thyme  
2 Tbsp. Argo corn starch

**Directions:**

Peel and slice onions ½-inch thick. Peel carrots and potatoes and cut into 2-inch pieces. Season beef with ¼ tsp. salt and pepper. Cube the butter.

Turn Instant Pot on "sauté" setting. Once heated, add olive oil and sear beef on all sides. Remove the beef and add onions. Sauté for 3-4 minutes and then add the whiskey, honey, Worcestershire, soy sauce and thyme. Bring to a simmer and add the beef back. Close lid and set for 60 minutes.

After one hour, release pressure and remove beef from the pot. Skim off the top layer of fat from the sauce. Mix cornstarch with 2 tablespoons of water and whisk into the beef sauce to thicken.

In a medium pot, cover the carrots and potatoes with water and boil until tender. Drain and mash with butter and ½ tsp. salt.

Serve the beef on top of the mash with the sauce and enjoy!