

Beef and Broccoli Mac n Cheese

Serves: 4

Prep Time: 10 min.

Cook Time: 35 min.

Total Time: 45 min.

Cuisine Type: **American**

If you're wondering how to make mac and cheese a complete meal for the whole family, check out this ground beef mac and cheese recipe jam-packed with perfectly seasoned meat and tender, tasty broccoli.

Ingredients:

- 1 yellow onion
- 1 head broccoli
- 1 lb. Giant Eagle lean ground beef
- ¼ cup Giant Eagle all-purpose flour
- 2 cups Market District chicken stock
- 2 cups Giant Eagle whole milk
- 12 oz. Giant Eagle shredded Colby Jack cheese
- 1 Tbsp. Lea & Perrins Worcestershire sauce
- 1/8 tsp. kosher salt
- 1/8 tsp. ground black pepper
- 12 oz. Market District cavatappi

Directions:

Bring a large pot of water to boil. Peel and chop the onion. Cut the broccoli into small florets and slice the thinner stems.

Heat a large frying pan on medium-high heat. Once heated, add beef to the pan. Cook for 3-4 minutes and then add the diced onion. Sauté for 5-6 minutes or until onions are softened and beef is cooked through. Add the flour to the pan and cook for a minute; then, whisk in the chicken stock and milk. Bring to a simmer to thicken. Stir in the cheese, Worcestershire and a pinch of salt and pepper. Stir until cheese has melted; keep warm.

Add the pasta to the boiling water. Cook for 9 minutes. In the last two minutes of cooking, add the broccoli. Strain the pasta and mix in with the cheese sauce. Ladle into bowls and enjoy!

Ribeye Steak with Scallion Butter

Serves: 4

Prep Time: 10 min.

Cook Time: 25 min.

Total Time: 35 min.

Cuisine Type: **American**

Indulge this week with a rich, tender, ribeye steak smothered in scallion herbed butter and served with a green bean salad and grilled ciabatta bread.

Ingredients:

1 bunch green onions

4 oz. Giant Eagle unsalted butter, softened

1 Tbsp. Alessi balsamic vinegar

1¼ tsp. + a pinch kosher salt, divided

1 tsp. ground black pepper, divided

1 lb. green beans

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

8 slices Market District bakery ciabatta

2 tsp. Market District extra virgin olive oil

4 Giant Eagle ribeye steaks

Directions:

Bring a large pot of water to a boil. Thinly slice the green onions and stir into the softened butter with the balsamic, ½ teaspoon of salt and ¼ teaspoon of black pepper. Trim the green beans and cut in half along with the cherry tomatoes. Slice the ciabatta into 8 slices about 1-inch thick.

Add the green beans to the boiling water and cook for 3-4 minutes. Drain and rinse with cold water and toss in a bowl with the cherry tomatoes and a pinch of salt and olive oil.

Heat grill pan to medium-high. Season steaks with ¾ teaspoon of salt and pepper. Cook steaks for 4-5 minutes on each side or until cooked to your liking. Remove steaks from pan to rest and grill bread until crisp, about 2-3 minutes per side. For food safety, cook steaks to an internal temperature of 145°F.

Top the warm steaks with scallion butter and serve with the green bean salad and bread.

Pepperoncini Roasted Chicken

Serves: 4

Prep Time: 15 min. + overnight marinate

Cook Time: 50 min.

Total Time: 1 hr., 5 min.

Cuisine Type: **Italian**

Give your chicken the kick it's been missin' with this Italian-style pepperoncini chicken marinated in a mix of pepperoncini juice, oregano and black pepper and served on a bed of lemony radicchio and endive.

Ingredients:

3 lbs. Nature's Basket whole chicken

1 cup juice from DeLallo pepperoncini

1 tsp. McCormick dried oregano

1 tsp. ground black pepper

2 heads radicchio

4 heads endive

3 lemons

½ bunch parsley

3 cloves garlic

¼ cup Market District grated Parmesan

1 cup Market District Italian-style bread crumbs

¼ cup Market District extra virgin olive oil

Directions:

In a large plastic zip bag, brine the whole chicken in the pepperoncini juice, oregano and black pepper overnight turning once or twice. Cut the radicchio into 6 wedges. Cut the endive in half. Zest one of the lemons and then cut the other lemons in half. Finely chop the parsley. Peel and mince the garlic.

Preheat oven to 400°F. Remove marinated chicken from the juice, pat dry and place in a roasting pan. Place in oven and roast for 45-60 minutes or until cooked through. For food safety, cook chicken to an internal temperature of 165°F.

While the chicken is roasting, combine the Parmesan, garlic, lemon zest, bread crumbs chopped parsley and olive oil in a small bowl. Sprinkle mixture on top of radicchio and endive, and cook in oven for 10 minutes or until nice and golden brown.

Carve up chicken, serve with radicchio, endive and lemon halves.

Korean Grilled Chicken Rice Rolls

Serves: 4

Prep Time: 30 min. + 1 hr. marinate

Cook Time: 30 min.

Total Time: 1 hr.

Cuisine Type: **Korean**

If you're looking for tasty, homemade sushi recipes, try your hand at this unique, Korean sushi made with tender, juicy chicken and spinach as well as classic, cooked sushi flavors.

Ingredients:

¼ cup Giant Eagle granulated sugar

¾ cup Giant Eagle low-sodium soy sauce (+ extra for dipping [optional])

2 oz. ginger

1 lb. Nature's Basket boneless skinless chicken thighs

2 cups Nishiki medium grain Japanese rice

1 tsp. Napa Valley organic sesame oil

¾ tsp. + a pinch kosher salt, divided

4 large Giant Eagle eggs

1 English seedless cucumber

2 carrots

5 oz. Giant Eagle spinach

8 Nagai's nori sheets

1 Tbsp. McCormick toasted sesame seeds

Directions:

Purée the sugar, soy sauce and ginger in blender. Place the chicken thighs in a plastic zip bag with the marinade. Let marinate at least an hour or up to overnight.

Preheat grill or grill pan to medium-high. Grill the marinated chicken 5-7 minutes a side or until cooked through. Let cool to room temperature and then slice. For food safety, cook chicken to an internal temperature of 165°F.

Rinse rice until the water is clear, drain well and combine in a pot with 2 cups water. Cover, bring to a boil, then reduce heat to low and simmer 15 minutes. Let rest 5 minutes then transfer to a bowl and add the sesame oil and salt. Stir to combine and cover; let cool to room temperature.

Heat a large, non-stick pan over medium heat. Crack and whisk the eggs in a medium bowl. Pour a thin layer of the egg into the non-stick pan. Let cook until the edges start to curl. Flip over and cook another 5-10 seconds. Remove from pan. Continue until all the egg is used up. Stack the sheets and cut into thin strips.

Cut the cucumber and carrot into a long, thin julienne.

Place the spinach in a large sauté pan with $\frac{1}{4}$ cup water and a pinch of salt. Cover and bring to a boil. Once the spinach has wilted, drain well. Chop and set aside.

Place a sheet of nori on a sushi rolling mat with the shiny side down. Spread about 1 cup of the cooked rice over the surface of the nori, leaving about $\frac{1}{2}$ inch of the nori on the edge furthest from you uncovered. Place the cucumber, carrot, egg sheet, spinach and grilled chicken in lines down the center of the rice. Using the mat, roll the nori over the filling into a tight roll. Continue making rolls until all the ingredients are used up. With a damp knife, slice the roll into $\frac{3}{4}$ -inch thick slices. Arrange on a platter and sprinkle with the toasted sesame seeds. If desired, serve with soy sauce on the side for dipping.

Shrimp with Orzo Lemon and Dill

Serves: 4

Prep Time: 10 min.

Cook Time: 30 min.

Total Time: 40 min.

Cuisine Type: **Italian**

Make a delicious seafood and veggie pasta with this simple, one-pot recipe for lemon and dill shrimp orzo with zucchini and leeks.

Ingredients:

1 bunch leeks

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

2 small zucchini

3 oz. Giant Eagle unsalted butter, divided

1 lemon

1 ½ cup Delallo #65 orzo

3 cups Market District vegetable stock

1 lb. Nature's Basket peeled & deveined shrimp

¾ tsp. kosher salt

Directions:

Clean and cut leeks into 1-inch dice. Chop the dill. Cut zucchini into ½-inch dice. Dice the butter. Zest and juice the lemon in a small bowl.

In a medium sauce pan, sauté leeks in 2 tablespoons of butter on medium heat and cook for 4-5 minutes or until leeks are tender. Add the orzo and vegetable stock. Cover and cook 10 minutes, stirring occasionally. Add shrimp and zucchini and cook for 5-7 minutes or until shrimp and zucchini are cooked through. Finish with remaining butter, half of the dill, lemon juice/zest, and salt. For food safety, cook shrimp until flesh is pearly white and opaque.

Divide evenly between 4 bowls and garnish with remaining dill.