

## **Dominican Chimi Burgers**

Serves: 4

Prep Time: 15 min.

Cook Time: 20 min.

Total Time: 35 min.

Cuisine Type: **Dominican**

Craving a more flavorful burger and slaw? Then check out this recipe for a chimi burger that's jam-packed with mouth-watering, Dominican-style ingredients.

### **Ingredients:**

½ cup Heinz ketchup  
½ cup Giant Eagle mayonnaise  
2 Tbsp. Simply orange juice  
2 Tbsp. Giant Eagle Worcestershire sauce, divided  
2 red onions  
1 clove garlic  
1 red bell pepper  
1 tsp. kosher salt  
½ tsp. ground black pepper  
1 lb. Giant Eagle lean ground beef  
1 Tbsp. vegetable oil, divided  
4 Dave's Killer Bread organic burger buns done right  
2 cups Giant Eagle angel hair slaw

### **Directions:**

Mix the ketchup, mayonnaise, orange juice and 1 tablespoon of Worcestershire sauce in a bowl and refrigerate. Peel the onions: roughly chop one and cut the other into thick slices. Peel the garlic. Core and slice the bell pepper.

Pulse the chopped red onion, garlic, red bell pepper, salt, pepper and 1 tablespoon of Worcestershire sauce in a food processor until you obtain a coarse paste.

Mix the seasoning paste with the ground beef in a large bowl until well combined. Divide equally into 4 portions and form into 4 patties.

Brush a stove-top grill with 1 teaspoon of vegetable oil and heat over high heat. Grill the patties, rotating every couple of minutes until they are cooked through. Set aside to rest. For food safety, cook ground beef to an internal temperature of 160°F.

Reapply 1 teaspoon of vegetable oil to the grill and grill onions to your liking, about 3-5 minutes, rotating throughout to cook evenly. Set aside.

Reapply 1 teaspoon of vegetable oil to the grill and warm up the bread.

Mix the cabbage with half the chilled sauce.

Put burgers, onions and cabbage between the buns and garnish with the remaining sauce.

## **Char Siu Chicken Bowl**

Serves: 4

Prep Time: 15 min.

Cook Time: 30 min.

Total Time: 45 min.

Cuisine Type: **Asian**

Char Siu — a popular way to flavor and prepare barbecued pork in Cantonese cuisine — gets a unique twist with this recipe for a Char Siu chicken Asian BBQ bowl.

### **Ingredients:**

1 head broccoli

1 oz. ginger

4 cloves garlic

¼ cup Nature's Basket organic peanuts

1 bunch green onions

1/3 cup Giant Eagle light brown sugar

1/3 cup Giant Eagle low-sodium soy sauce

1 Tbsp. Giant Eagle paprika

1½ lbs. Market District boneless, skinless chicken thighs

1½ cups Goya jasmine rice

1 cup Giant Eagle matchsticks carrots

### **Directions:**

Cut the broccoli into florets. Peel and grate the ginger. Peel and finely chop the garlic. Roughly chop the peanuts and thinly slice the green onions on a bias. Combine the brown sugar, soy sauce, paprika, ginger and garlic. Toss the chicken thighs in the mixture.

Combine the rice and 3 cups of water in another pot. Bring to a boil and lower to a simmer and cover with a lid. Cook for 15-20 minutes or until tender.

Bring a pot of water to a boil.

Heat a grill pan on medium heat. Once heated, add the chicken. Cook for 6-8 minutes on each side or until cooked through. For food safety, cook chicken to an internal temperature of 165°F.

Add the broccoli to the boiling water. Blanch for 3-4 minutes or until tender. Remove with a slotted spoon on to a paper towel. Add the carrots for one minute and remove with slotted spoon on to a towel.

Serve the chicken, broccoli, and carrots on top of the rice. Garnish with green onions and peanuts and enjoy!

## **Baked Rigatoni**

Serves: 4

Prep Time: 10 min.

Cook Time: 30 min.

Total Time: 40 min.

Cuisine Type: **Italian**

Curious how to make baked pasta? With just a pot, a baking dish, 4 ingredients, and this recipe, you're just 40 minutes away from a delicious, filling, vegetarian baked rigatoni.

### **Ingredients:**

1 lb. Giant Eagle rigatoni

1 jar (24 oz.) Rao's marinara sauce

8 oz. Giant Eagle shredded Mozzarella

1 jar (6.5 oz.) DeLallo pesto sauce

### **Directions:**

Bring a large pot of water to boil. Preheat oven to 450°F.

Add the pasta to the boiling water. Cook for 9 minutes and strain. Toss the pasta with 2/3s of the marinara sauce.

In a baking dish, spread the remaining marinara sauce in the bottom of the pan. Layer half of the pasta, half of the pesto and half of the cheese. Make another layer of pasta, pesto, and remaining cheese and place in preheated oven. Cook for 15 minutes or until brown and bubbly.

Serve on a plate or pasta bowl and enjoy!

## **Kielbasa Stew**

Serves: 4

Prep Time: 10 min.

Cook Time: 30 min.

Total Time: 40 min.

Cuisine Type: **Polish**

Make a rich hearty sausage soup—perfect for warming your belly on a cold night—with this recipe for pork kielbasa stew.

### **Ingredients:**

14 oz. Hillshire Farm polka kielbasa  
1 yellow onion  
5 carrots  
1 lb. red potatoes  
½ bunch Nature's Basket dill  
2 Tbsp. Market District extra virgin olive oil  
3 Tbsp. Giant Eagle all-purpose flour  
3 cups Market District chicken stock  
1 Tbsp. Grey Poupon Dijon mustard  
1 Tbsp. Giant Eagle paprika  
1 cup Giant Eagle sauerkraut  
¾ tsp. kosher salt  
¼ tsp. ground black pepper  
½ cup Daisy sour cream

### **Directions:**

Cut the sausage into ½-inch rounds. Peel and dice the onion. Dice the carrots. Quarter the potatoes. Chop the dill.

In a large pot, heat olive oil. Brown the kielbasa on both sides. Remove the sausage, lower the heat to medium. Add the onions to the pan and cook for 3-4 minutes or until tender. Stir in the flour. Cook for one minute and then whisk in the chicken stock, Dijon, paprika, sauerkraut, salt and pepper. Add the potatoes and cook for 10 minutes. Stir in the carrots and the sausage and cook for another 10-15 minutes or until potatoes are tender.

Divide evenly between 4 bowls. Top with a dollop of sour cream and the chopped dill and enjoy!

## **Mediterranean Shrimp Skillet**

Serves: 4

Prep Time: 10 min.

Cook Time: 30 min.

Total Time: 40 min.

Cuisine Type: **Mediterranean**

Dip your toe into the cool flavors of the Mediterranean with this recipe for perfectly seasoned Mediterranean shrimp skillet.

### **Ingredients:**

1 red onion  
6 cloves garlic  
1 large vine-ripe tomato  
2 zucchini  
1 bunch Nature's Basket basil  
2 tsp. Market District extra virgin olive oil  
1/8 tsp. McCormick crushed red pepper  
1/8 tsp. McCormick dried oregano  
1½ cups Giant Eagle tomato basil sauce  
1½ lbs. Nature's Basket peeled & deveined shrimp, thawed  
¾ tsp. kosher salt  
¾ tsp. ground black pepper

### **Directions:**

Peel and julienne onion. Peel and smash garlic. Dice the tomato, slice the zucchini into ½-inch half-moons and julienne the basil.

In a skillet, heat olive oil on high heat. Add the onion and sauté until tender, about 4-5 minutes. Add the garlic, zucchini and diced tomatoes and cook for another minute. Add the crushed red pepper, oregano and tomato sauce. Bring to a simmer and add the shrimp, salt and pepper. Simmer for 5-6 minutes or until cooked through. For food safety, cook shrimp until opaque and pearly white.

Garnish with basil and enjoy!