

## **Chicken Saltimbocca**

Serves: 4

Prep Time: 10 min.

Cook Time: 25 min.

Total Time: 35 min.

Cuisine Type: **Italian**

### **Description:**

Saltimbocca—an Italian dish traditionally made of veal, lined or wrapped with prosciutto and sage—gets an update with this recipe that replaces the veal with prosciutto-wrapped chicken breast.

### **Ingredients:**

1 medium butternut squash

½ bunch fresh parsley

4 Nature's Basket boneless, skinless thin-sliced chicken breasts

½ tsp. kosher salt

1/8 tsp. ground black pepper

1 bunch Nature's Basket sage

4 slices Citterio Fresco prosciutto

2 tsp. Market District extra virgin olive oil

1 cup Market District orzo

2 cups Market District chicken stock

2 oz. Giant Eagle unsalted butter

¼ cup Market District grated Parmesan

### **Directions:**

Preheat oven to 425°F. Peel and dice the butternut squash into 1-inch cubes. Chop the parsley. Season the chicken with salt and pepper. Place 2-3 sage leaves on top of each of the chicken breasts, then wrap with a slice of prosciutto. Place on a non-stick or parchment-lined sheet pan. Lay extra sage leaves around the chicken breasts. Drizzle with olive oil.

Place the diced butternut, orzo, chicken stock and 1 cup of water in a medium sauce pan. Place over high heat and bring to a boil. Reduce the heat and simmer until the orzo and squash are tender, about 15 minutes, stirring occasionally. Remove from heat and stir in the butter, Parmesan and parsley. Adjust seasoning with salt and pepper to taste, if desired.

When you reduce the heat on the orzo, place the chicken in the oven and roast until cooked through, about 15 minutes. For food safety, cook chicken to an internal temperature of 165°F.

Divide the orzo between 4 plates or serve on a large platter. Arrange the chicken over the orzo and garnish with the extra sage leaves.

## **Pepperoni Carbonara**

Serves: 4

Prep Time: 10 min.

Cook Time: 20 min.

Total Time: 30 min.

Cuisine Type: **Italian**

### **Description:**

Create a rustic Italian feast at home with this carbonara with pepperoni recipe that's the perfect marriage of two Italian classics—pizza and pasta!

### **Ingredients:**

6 oz. Giant Eagle sliced pepperoni

¼ bunch parsley

3 large Giant Eagle eggs

½ cup Market District grated Parmesan

½ tsp. kosher salt

½ tsp. ground black pepper

1 Tbsp. Market District extra virgin olive oil

1 lb. Rustichella d'abruzzo bucatini

### **Directions:**

Bring a large pot of water to boil. Thinly slice the pepperoni. Chop the parsley. Crack the eggs in a small bowl, using just 2 yolks and 1 whole egg. Whisk together the 3 yolks and one white, half of the Parmesan, salt and pepper.

Heat olive oil in a frying pan on medium. Add the pepperoni to the pan and cook for about 10 minutes or until crispy. Transfer to a paper towel.

Add the pasta to the boiling water. Cook for 10 minutes and strain. Reserve ¼ cup of the pasta water and whisk into the egg mixture, then toss the noodles in the egg mixture with the pepperoni until well mixed.

Serve the pasta with the chopped parsley and remaining Parmesan.

## **Summer Fajita Tacos**

Serves: 4

Prep Time: 10 min.

Cook Time: 20 min.

Total Time: 30 min.

Cuisine Type: **Mexican**

### **Description:**

Craving a hot and sizzling plate of fajitas, but don't know how to make fajitas? Simply follow this recipe for beef and corn fajita tacos and you'll have the sizzling meal of your dreams in no time.

### **Ingredients:**

2 yellow bell peppers

1 red onion

½ bunch cilantro

1 lime

1 lb. Giant Eagle flank steak

1 Tbsp. Market District extra virgin olive oil

¼ tsp. kosher salt

¼ tsp. ground black pepper

1½ cups Nature's Basket frozen corn

8 La Banderita corn tortillas

½ cup Giant Eagle shredded sharp Cheddar cheese

### **Directions:**

Core the bell peppers and peel the onion, then slice both into ¼-inch slices. Pick the cilantro. Cut the lime into wedges and thinly slice the flank steak.

Heat olive oil in a frying pan on medium-high. Add the pepper and onions to the pan and cook for 5 minutes or until soft. Add the steak, salt and pepper to the veggies and cook for another 5 minutes or until steak is cooked through. Fold in the corn and half of the cilantro and cook until corn is warmed, about 2 minutes. For food safety, cook steak to an internal temperature of 145°F.

Heat a non-stick skillet on medium heat. Cooking in batches, add 1 tortilla to the pan for one minute. Sprinkle with cheese and let cheese melt. Flip the tortilla cheese side down and cook for another minute or until cheese is crispy. Repeat with remaining tortillas and cheese.

Fill the tortillas with the fajita meat, top with cilantro and a squeeze of lime.

## **Kid's Ham and Apple Quesadilla**

Serves: 4

Prep Time: 10 min.

Cook Time: 15 min.

Total Time: 25 min.

Cuisine Type: **American**

### **Description:**

Need a quick and easy kid's lunch your kids will actually want to eat? This ham and apple kid's quesadilla makes lunchtime grumps a thing of the past!

### **Ingredients:**

1 Granny Smith apple

¼ cup Natures Basket honey

¼ cup Grey Poupon Dijon mustard

8 Mission fajita-size flour tortillas

2 cups Giant Eagle shredded sharp Cheddar cheese

8 slices Dietz & Watson honey maple ham

Giant Eagle original cooking spray

### **Directions:**

Thinly slice the apple. Whisk together the honey and the mustard.

Lay four tortillas on a flat surface. Sprinkle ¼ cup cheese on the bottom of each tortilla. Top each with two slices of apple and ham, then sprinkle with the remaining cheese and top with another tortilla.

Heat a frying pan on medium heat. Spray with cooking spray. Add quesadilla to pan and heat for 2 minutes on each side or until browned and cheese is melted.

Cut into wedges and serve with the honey mustard dipping sauce on the side.

## **Coconut Crusted Shrimp**

Serves: 4

Prep Time: 10 min.

Cook Time: 20 min.

Total Time: 30 min.

Cuisine Type: **Asian**

### **Description:**

Enjoy fried shrimp that are just the right balance of sweet and savory with this recipe for coconut shrimp with ginger and pineapple. Serve with a side of fried rice and chili dipping sauce to make it a meal!

### **Ingredients:**

8 oz. Giant Eagle peeled & cored pineapple  
½ bunch green onions  
2 oz. ginger  
1 pkg. (8.5 oz.) Uncle Bens jasmine ready rice  
½ cup Market District panko bread crumbs  
1 cup Bob's Red Mill unsweetened shredded coconut  
¼ tsp. kosher salt, divided  
¼ tsp. ground black pepper, divided  
½ cup Giant Eagle egg whites  
½ cup + 1 Tbsp. Giant Eagle vegetable oil, divided  
1 lb. shrimp, peeled & deveined  
¼ cup Giant Eagle low-sodium soy sauce  
½ cup Frank's Red Hot sweet chili sauce, divided

### **Directions:**

Dice pineapple into ½-inch cubes. Thinly slice green onions. Peel and grate the ginger. Cook rice according to instructions. Combine the panko and the coconut with a pinch of salt and pepper. Whisk a pinch of salt and pepper into the egg whites.

Add ½ cup of vegetable oil to a frying pan and heat to 350°F. Toss the shrimp in the egg whites until coated and then toss in the panko coconut mixture. Press the panko and coconut onto the shrimp so it sticks. Once oil is heated, add the shrimp to the pan cook for 4 minutes on one side and flip. Cook for another 4 minutes or until shrimp is nice and golden brown. Place the shrimp on a paper towel-lined plate. For food safety, cook shrimp until pearly white and opaque.

While the shrimp is cooking, heat 1 tablespoon of vegetable oil in another frying pan on medium heat. Once heated, add the pineapple. Cook for 5 minutes, or until pineapple turns golden brown. Add the ginger and green onions to the pan and toss everything together cooking for another minute. Add the rice and soy sauce and cook for another 2 minutes, stirring constantly.

Serve the shrimp with the fried rice and the chili sauce on the side for dipping.