

## **Cheesy Chicken Pot Pie**

Serves: 4

Prep Time: 10 min.

Cook Time: 1 hr.

Total Time: 1 hr., 10 min.

Cuisine Type: **American**

### **Description:**

For a twist on a classic chicken pot pie recipe, check out this cheesy version full of the ingredients you love, plus deliciously melty Colby-Jack cheese.

### **Ingredients:**

- 1 large Giant Eagle egg
- 2 cups Giant Eagle pulled rotisserie chicken
- 1 cup Giant Eagle shredded Colby Jack cheese
- ½ cup Birdseye sweet kernel corn
- ¼ cup Birdseye frozen peas
- 15 oz. jar Rao's alfredo sauce
- 1 Marie Callender's pastry shell
- 1 sheet Giant Eagle original rolled pie crust

### **Directions:**

Preheat oven to 375°F. Crack and whisk the egg in a bowl with 1 teaspoon of water.

In a mixing bowl, combine the chicken, cheese, corn, peas and alfredo sauce. Mix well until everything is coated in sauce. Pour into the pastry shell and flatten out. Top with the pie crust. Brush the crust with egg wash and cut an 'X' in the middle to allow steam to vent. Place in preheated oven for 60 minutes rotating the pie half way through.

Remove pie from oven and let sit for 5 minutes before slicing.

## **Shrimp Pitas**

Serves: 4

Prep Time: 10 min.

Cook Time: 10 min.

Total Time: 20 min.

Cuisine Type: **Greek**

### **Description:**

Give a regular old shrimp wrap a Greek-style twist with this simple, 20-minute recipe for shrimp pita pockets.

### **Ingredients:**

½ red onion

1 seedless cucumber

1 head Boston lettuce

2 lemons

½ bunch Nature's Basket dill

12 oz. Nature's Basket peeled and cooked large shrimp

½ cup Giant Eagle mayonnaise

½ cup Giant Eagle matchstick carrots

1/8 tsp. kosher salt

1/8 tsp. ground black pepper

4 Schwebel's Old World white flatbread

### **Directions:**

Bring a pot of water to a boil. Peel and finely dice the onion. Thinly slice the cucumber.

Separate the lettuce leaves. Juice one of the lemons and cut the other into wedges. Chop the dill.

Add the shrimp to the boiling water and cook for 5 minutes. Strain and add to a bowl of ice water and let sit until chilled. Strain, pat dry and cut shrimp in half.

Add the shrimp to a mixing bowl with the mayonnaise, lemon juice, carrots, dill, onions, salt and pepper. Toss until well mixed.

Arrange the lettuce and cucumbers on the flat bread. Top with a big scoop of the shrimp and serve with a lemon wedge on the side.

## **Grilled Chicken With Chorizo Mash**

Serves: 4

Prep Time: 10 min.

Cook Time: 35 min.

Total Time: 45 min.

Cuisine Type: **Mexican**

### **Description:**

Pump up your basic grilled chicken and mashed potatoes with this recipe for a Mexican-style chicken and chorizo mash with fresh corn and avocado.

### **Ingredients:**

12 oz. Yukon gold potatoes

1 bunch radishes

2 avocados

2 limes

½ bunch cilantro

1 link Johnsonville chorizo

1 lb. Nature's Basket boneless skinless chicken breasts

¼ tsp. + 1/8 tsp. kosher salt, divided

¼ tsp. ground black pepper, divided

1 Tbsp. Market District extra virgin olive oil

½ cup Birdseye sweet kernel corn

### **Directions:**

Cut potatoes into 1-inch pieces. Thinly slice the radishes and soak in cold water. Peel and dice the avocados. Juice one of the limes and cut other into wedges. Chop half of the cilantro and pick the leaves on the other half. Remove the chorizo from the casing. Pat the chicken dry and season with a pinch of salt and pepper.

Add the potatoes to a pot and cover with cold water and a pinch of salt. Cook on medium-high for 15-20 minutes or until tender. Drain well.

Heat a grill pan on high heat. Drizzle the chicken with olive oil and add to the hot pan. Cook for 6-8 minutes on each side. For food safety, cook chicken to an internal temperature of 165°F.

While the chicken is cooking, add the chorizo to a cold frying pan. Place over medium heat and cook for about 5 minutes. For food safety, cook chorizo to an internal temperature of 160°F. Mash the potatoes and fold into the chorizo along with the corn and chopped cilantro.

Strain the radishes and pat dry. In a mixing bowl gently toss together the avocado, radishes, picked cilantro, lime juice and a pinch of salt and pepper. Serve the chicken on top of chorizo mash and the radish salad on top. Garnish with lime wedges on the side.

## **Steak & Corn Salad**

Serves: 4

Prep Time: 10 min.

Cook Time: 20 min.

Total Time: 30 min.

Cuisine Type: **Greek**

### **Description:**

Create a hearty, filling meal that's easy to throw together after a long day with this recipe for grilled flank steak and Greek-style corn salad.

### **Ingredients:**

1 basket (16.5 oz.) NatureSweet Constellation tomatoes

1 red onion

2 ears fresh corn

1 English cucumber

1 bunch Nature's Basket organic mint

1 ½ lbs. Market District flank steak

1 tsp. Giant Eagle dried oregano

1 tsp. Market District paprika

1¼ tsp. kosher salt, divided

¼ tsp. ground black pepper

2 Tbsp. Napa Valley red wine vinegar

¼ cup Market District extra virgin olive oil

2 oz. Market District crumbled Feta cheese

### **Directions:**

Cut the cherry tomatoes in half. Peel and thinly slice the red onion. Shuck the corn and cut the kernels off the cob. Cut the cucumber lengthwise into 4 sections, then slice ¼-inch thick. Pick and chop the mint. Season the steak with the dried oregano, paprika, ¾ teaspoon of salt and the pepper and set aside.

In a large mixing bowl, toss the corn, cucumbers, cherry tomatoes, red onions and mint with the red wine vinegar, olive oil and ½ teaspoon of salt. Set aside to marinate while cooking the steak.

Heat your grill (or grill pan) on high and sear steak on each side, about 2-3 minutes. Continue to cook the steak to your desired doneness, another 8-10 minutes for medium to medium-rare. Set aside and let rest for 5-10 minutes before slicing. For food safety, cook steak to an internal temperature of 145°F.

Stir the Feta into the salad before serving. Slice the steak and serve over the corn salad.

## **Apricot Chipotle Ribs**

Serves: 4

Prep Time: 5 min.

Cook Time: 2 hrs., 30 min.

Total Time: 2 hrs., 35 min.

Cuisine Type: **American**

### **Description:**

For finger-licking, sweet and spicy ribs you can enjoy all year long, check out this recipe for apricot-glazed chipotle ribs. Make it a meal with your favorite coleslaw or potato salad!

### **Ingredients:**

- 1 Tbsp. kosher salt
- 1 tsp. ground black pepper
- 1 Tbsp. Giant Eagle brown sugar
- 1 Tbsp. Market District paprika
- 2 Tbsp. Simply Organic chipotle powder, divided
- 2 full racks Giant Eagle St. Louis-Style pork spare ribs
- 1 cup Bonne Maman apricot preserves
- 1/3 cup Marukan rice vinegar
- ½ cup Giant Eagle ketchup

### **Optional (side dishes):**

- Giant Eagle cole slaw
- Giant Eagle potato salad

### **Directions:**

Preheat oven to 300°F. Combine salt, pepper, brown sugar, paprika and half of the chipotle powder in a small bowl. Rub this mixture evenly on the ribs. Cover and set aside for at least 15 minutes. Place the ribs on a foil-covered sheet pan and place in the oven. Bake for about 2 hours until the ribs are tender but not falling off the bone.

Meanwhile, in a small pot, combine the apricot preserves with the rice vinegar, ketchup and remaining chipotle powder. Bring to a boil, whisking to combine.

Brush ribs with the glaze and return to the oven, repeating about 3 times throughout the cooking process until the ribs are nicely glazed and shiny. Serve with your favorite side dish and enjoy!