

Grilled Lamb Skewers

Serves: 4

Prep Time: 10 min. + 1 hr. marinating time

Cook Time: 20 min.

Total Time: 30 min. + 1 hr. marinating time

Cuisine Type: **Mediterranean**

Description:

As beautiful as it is delicious, this recipe for grilled lamb skewers combines everything we love about Mediterranean flavors, from mint and olive oil to pomegranate and yogurt!

Ingredients:

- 1 cucumber
- 1 red onion
- 1 package Nature's Basket organic mint
- 1 oz. ginger
- 1 pomegranate
- 1 lemon
- 1 ½ lb. Market District lamb, leg steak, free range
- ¼ cup + 2 Tbsp. Market District olive oil, divided
- 2½ tsp. kosher salt, divided
- ¾ tsp. ground black pepper, divided
- 1 teaspoon Market District ground cumin
- ¼ teaspoon Giant Eagle ground cinnamon
- 1½ cups Nature's Basket green lentils
- 1 cup Giant Eagle non-fat Greek yogurt

Directions:

Cut the cucumber lengthwise then into ¼-inch thick half-moons. Peel and thin slice the red onion. Pick the mint leaves from the stems and mince the ginger. Cut the pomegranate in half, place the half in the palm of your hand cut side down, over a bowl and whack the back of the pomegranate with a heavy spoon. The seeds will pop out into the bowl. Zest and juice the lemon. Trim and cut the lamb into 2-inch cubes.

Place the minced ginger in a bowl with olive oil, 1 teaspoon salt, ½ teaspoon ground black pepper, cumin and cinnamon. Toss the lamb in this marinade. Refrigerate for at least an hour or up to 8 hours.

Place the lentils in a small pot and cover with water by an inch or so. Add 1 teaspoon of salt. Place over high heat and bring to a boil. Reduce heat to low and simmer until tender, about 15-20 minutes. Drain off any excess water and set aside to cool to room temperature.

Thread the lamb cubes onto skewers. Heat a grill over high heat.

For food safety, grill lamb until it reaches an internal temperature of 145°F, approximately 15 minutes. Let rest for 3 minutes.

While the lamb is cooking, toss the lentils in a bowl with the cucumber, red onions, lemon juice and zest, half the pomegranate seeds and half the mint. Add ¼ cup olive oil, ½ teaspoon kosher salt and ¼ teaspoon ground black pepper. Toss well to combine.

Serve the skewers with the lentil salad. Top with the yogurt, remaining mint leaves and pomegranate seeds.

Salmon Tapenade

Serves: 4

Prep Time: 10 min.

Cook Time: 35 min.

Total Time: 45 min.

Cuisine Type: **French**

Description:

Tapenade is a name for puréed or finely chopped olives, capers and anchovies. Its name comes from the Provençal word for capers, *tapenas*. It is popular in the south of France, where it is generally eaten as an hors d'œuvre spread on bread. Here, it is used to top Salmon for a French feast!

Ingredients:

½ cup Divina pitted Greek olives

¼ cup Divina pitted green olives

1 shallot

¼ bunch parsley

12 oz. assorted fingerling potatoes

2½ Tbsp. Market District olive oil, divided

¾ tsp. salt

¾ tsp. Pepper, divided

2 Tbsp. DeLallo capers

4-5 oz. Giant Eagle Atlantic salmon filets

10 oz. Market District cherry tomatoes

Directions:

Preheat Oven to 425°F.

Chop olives; peel and finely dice the shallot. Chop the parsley and halve the fingerling potatoes.

Toss the potatoes with 1 tablespoon olive oil and a pinch of salt and pepper until well coated and place on a sheet tray. Cook for 15 minutes.

In a mixing bowl, combine the chopped olives, capers, shallots, parsley, 1 tablespoon olive oil and a pinch of ground pepper. Mix well. Pat the salmon dry and spread the tapenade on the top side of each filet.

Toss the green beans and tomatoes in 2 teaspoons olive oil and a pinch of salt and pepper and add to the sheet tray with the potatoes. Place the salmon on top and cook for 20 more minutes. For food safety, cook salmon until flash is opaque and separates easily with a fork.

Enjoy the salmon with the roasted veggies.

Ribeye Steak with Bearnaise

Serves: 4

Prep Time: 10 min.

Cook Time: 1 hr.

Total Time: 1 hr., 10 min.

Cuisine Type: **American**

Description:

Ramp up your ribeye with this recipe for ribeye steak with bearnaise. It's culinary genius when paired with these cheesy stuffed potatoes. Add a vegetable and indulge!

Ingredients:

½ package chives
2 sprigs tarragon
1 shallot
4 russet potatoes
1 cup shredded Giant Eagle mild Cheddar, divided
¼ cup Giant Eagle sour cream
3 ½ tsp. kosher salt, divided
1 ¼ tsp. ground black pepper, divided
¾ cup Giant Eagle unsalted butter, divided
2 Tbsp. DeLallo red wine vinegar
2 eggs
4 Market District ribeye steaks
2 tsp. Market District olive oil

Directions:

Preheat oven to 350°F.

Slice the chives and chop the tarragon. Peel and mince the shallot.

Place the potatoes on a sheet pan and in oven. Bake until tender, about 45 minutes. Set aside and let cool.

Once the potatoes are cool enough to handle, cut in half and trim the bottoms so the halves sit flat. Scoop out the flesh and set aside the skins. Mash the flesh with half of the shredded Cheddar, the sour cream, the sliced chives, 1 teaspoon salt, and ¼ teaspoon ground black pepper. Once mashed, stuff mixture into the empty potato skins. Top with the remaining Cheddar. Place back in the oven and bake until the cheese is bubbly and brown.

While the potatoes are baking, make the bearnaise. Melt the butter and set aside. Place the shallots in a small pan with the red wine vinegar. Bring to a boil, reduce heat and simmer until almost dry. Separate the egg yolks and whites and place the yolks in a blender. Reserve the

whites for another use. Add the cooked shallots, ½ teaspoon salt, and 2 tablespoons water to the blender. Blend yolks and bearnaise reduction together. With the blender running, add 1/3 of the butter in a slow steady stream. Once it emulsifies, turn the blender speed up to high and add the remaining butter. Then blend in the chopped tarragon. Season with salt and pepper and set aside in a warm spot to hold the sauce.

Using paper towels, pat both sides of the steak dry; season each steak generously with ½ teaspoons salt and ¼ teaspoon ground black pepper.

Heat a large cast iron skillet over medium-high heat until very hot, about 1-2 minutes; add 2 teaspoons olive oil.

Place the steak in the middle of the skillet and cook, turning every 2-3 minutes, until a dark crust has formed on both sides, about 12-14 minutes, until it reaches an internal temperature of 120°F for medium rare, or until desired doneness. Let rest 15 minutes before slicing.

Serve with the baked potatoes and bearnaise sauce.

Spanakopita Baked Pasta

Serves: 4

Prep Time: 10 min.

Cook Time: 40 min.

Total Time: 50 min.

Cuisine Type: **Greek**

Description:

Enjoy the delectable fusion of Greek and Italian with the easy recipe for spanakopita baked pasta. A creamy, baked dish with a healthy portion of pasta, it rocks the Feta AND Parmesan!

Ingredients:

- 1 bunch Nature's Basket dill
- 1 bunch Nature's Basket mint
- 1 bunch green onions
- 2 cloves garlic
- 10 oz. Birdseye defrosted frozen spinach
- 1 cup Giant Eagle crumbled Feta
- ½ cup Horizon heavy cream
- ¼ tsp. Salt
- ¼ tsp. pepper
- 1 lb. Giant Eagle penne
- 1 cup Giant Eagle shredded Parmesan cheese

Directions:

Bring a large pot of water to a boil. Chop the dill and mint. Thinly slice the green onions and peel and chop the garlic.

Place the spinach in a kitchen towel and squeeze until all of the water is gone. Combine the spinach, Feta, chopped mint, dill, green onions, chopped garlic, heavy cream, and salt and pepper.

Place the pasta in the boiling water and cook for 9 minutes. Strain and combine with the spinach mixture. Place in a baking dish and sprinkle with Parmesan. Bake in the oven for 20 minutes or top starts to turn golden brown. Scoop out and enjoy!

Ginger-Lime Chicken Bowl

Serves: 4

Prep Time: 15 min. + 1 hr. marinating time

Cook Time: 20 min.

Total Time: 35 min. + 1 hr. marinating time

Cuisine Type: **Asian**

Description:

Coconut takes this ginger-chicken lime bowl to new heights, infused in the rice and sprinkled on top. Served with veggies and lime it is a complete meal in a bowl—the way it should be.

Ingredients:

1 basket Market District no. 9 cherry tomatoes

1 cucumber

1 package Nature's Basket organic mint

1½ lbs. Market District boneless, skinless thighs

2 limes

1 oz. ginger

½ cup soy sauce

½ cup Giant Eagle light brown pure sugar

1 cup Bob's Red Mill unsweetened coconut

1½ cups Giant Eagle jasmine rice

1 cup Thai Kitchen coconut milk

Directions:

Preheat oven to 350°F.

Cut the cherry tomatoes in half. Cut the cucumber in half lengthwise then slice into ¼-inch half-moons. Pick the mint leaves from the stems. Trim the chicken thighs and cut into 2-inch cubes.

Juice and zest one lime into a bowl, cut the other lime into wedges. Grate the ginger into the bowl with the lime juice and zest. Add the soy sauce and brown sugar to the bowl and whisk to combine. Add the chicken thighs to the marinade and refrigerate for at least an hour or up to 8 hours.

Place the coconut on a sheet pan and in the oven. Toast, stirring occasionally until light golden brown, about 10 minutes.

Combine the rice with the coconut milk and 2 ½ cups of water in a medium pot. Cover and place over high heat. Bring to a boil then reduce the heat to low and cook until all the liquid has been absorbed, about 15 minutes. Turn off the heat and let sit 5 minutes then fluff and stir in half of the toasted coconut with a fork.

Heat a large, non-stick fry pan over high heat. Once hot, remove the chicken from the marinade and add to the pan. Cook until browned on one side, about 4 minutes. Turn and add the marinade to the pan. Continue to cook until the marinade has thickened and coated the chicken, about 8 minutes. For food safety, cook chicken until it reaches an internal temperature of 165°F.

Divide the rice between 4 bowls, top with the cooked chicken and sauce. Then top with the cucumber, tomatoes, mint and remaining toasted coconut. Serve with the lime wedges.