

Instant Pot Butter Chicken

Serves: 4

Prep Time: 10 min.

Cook Time: 40 min.

Total Time: 50 min.

Cuisine Type: **Indian**

Description:

Enjoy the rich, savory taste of classic Indian buttered chicken with this easy recipe for Instant Pot butter chicken. Served over basmati rice, its textures are as delightful as its flavors.

Ingredients:

2 oz. ginger

3 garlic cloves

½ bunch cilantro

¼ cup Giant Eagle unsalted butter

1½ lbs. Nature's Basket boneless, skinless chicken breast

28 oz. can Giant Eagle crushed tomatoes

½ tsp. kosher salt, divided

¼ tsp. ground black pepper

2 Tbsp. McCormick garam masala

1 tsp. McCormick turmeric

½ cup Horizon heavy cream

1½ cups Royal basmati rice

½ cup Giant Eagle French fried onions

Directions:

Peel and finely dice the ginger and garlic. Chop the cilantro and dice the butter. Cut the chicken into 1-inch pieces.

In your Instant Pot, place the crushed tomatoes, ½ cup water, ¼ teaspoon of salt, pepper, garam masala, turmeric, ginger and garlic. Place the chicken on top. Set to 14 minutes. After 14 minutes, let pressure naturally release. Once pressure has released, use a slotted spoon to remove the chicken. Turn on sauté setting, stir sauce together and let reduce by one quarter. Once reduced, whisk in the butter. Return the chicken back to the pot and stir in heavy cream.

Add rice, 3 cups of water, and a pinch of salt to a pan with a lid and bring to a boil. Once boiling, lower heat to a simmer and cover with a lid. Cook for 15-20 minutes or until rice is tender. Fold in the cilantro.

Serve the butter chicken on top of the rice, top with fried onions and enjoy!

Steak Skewers

Serves: 4

Prep Time: 10 min.

Cook Time: 35 min.

Total Time: 45 min.

Cuisine Type: **Italian**

Description:

Pesto makes this recipe for steak kabobs an Italian delight. Layered with pepper, tomato, and onion and served with couscous and olives, it's a Mediterranean feast!

Ingredients:

½ bunch Nature's Basket mint

1 red bell pepper

1 red onion

1 plum tomato

1½ lbs. Market District flank steak

½ tsp. kosher salt

½ tsp. ground black pepper

1 Tbsp. Market District olive oil

2 cups RiceSelect original couscous

¼ cup Rana pesto

½ cup Gaea pitted kalamata olives

Directions:

Preheat oven on broil setting.

Chop the mint. Dice the bell pepper into 1-inch pieces. Cut half of the onion into 1-inch pieces and thinly slice the other half of the onion. Dice the tomato. Cut the flank steak into 1-inch pieces.

Toss the flank steak, red onions, and bell pepper with olive oil and toss until coated. Season with salt and pepper. Use a metal or bamboo skewers to build. Start with a piece of red onion, flank steak and repeat 3 times on each skewer. You are going to build 8 skewers. Place on a sheet tray and in oven on broil setting (you can also do this on the grill). Broil for 5 minutes and then flip and cook for another 5 minutes.

Bring 2 cups of water to a boil. Once boiling, turn off heat, stir in couscous and cover with a lid. Let sit for 15 minutes, remove lid and fluff with a fork. Stir in pesto until it's evenly mixed and then fold in the onions, tomatoes, olives and chopped mint.

Serve the skewers with the couscous and enjoy!

Salisbury Meatballs

Serves: 4

Prep Time: 10 min. + 10 min. Chill

Cook Time: 35 min.

Total Time: 55 min.

Cuisine Type: **American**

Description:

Savory meatballs with a rich home-style gravy are the heroes of this recipe for Salisbury meatballs. Served with mashed potatoes, it's an American classic.

Ingredients:

- 1 yellow onion
- ½ bunch fresh thyme
- 1 lb. Nature's Basket 90% lean ground beef
- 1 egg
- 2½ cups Giant Eagle whole milk, divided
- ½ cup Market District Italian seasoned bread crumbs
- 2 Tbsp. Giant Eagle savory Worcestershire sauce, divided
- 2 Tbsp. Giant Eagle ketchup
- 1½ tsp. kosher salt, divided
- ½ tsp. ground black pepper, divided
- 2 Tbsp. Market District olive oil
- 4 oz. (1 stick) Giant Eagle unsalted butter, divided
- 8 oz. Giant Eagle sliced mushrooms
- 1/3 cup Giant Eagle all-purpose flour
- 2 cups Market District beef stock
- 1 lb. russet potatoes
- 1 tsp. paprika

Directions:

Peel and cut the onion into thin wedges. Chop the thyme.

Combine the ground beef with the egg, ½ cup milk, bread crumbs, 1 tablespoon Worcestershire sauce, ketchup, ¾ teaspoon salt and, ¼ teaspoon ground black pepper. Mix well, refrigerate for about 10 minutes, then form into 20 meatballs about, 3 tablespoons each.

Heat a large fry pan over medium-high heat. Add 2 tablespoon olive oil to the fry pan. Add meatballs and cook. If you are using a large fry pan, all meatballs should fit in one batch, otherwise, you might have to fry them in a couple batches. Cook the meatballs on all sides, add more oil if needed. Remove meatballs from skillet and set aside. For food safety, cook meatballs to an internal temperature of 160°F.

Remove any grease from the pan and wipe clean.

Add 2 ounces of butter to the same fry pan and melt. Add onion and cook until soft and translucent. Add the thyme and mushrooms and cook, stirring occasionally, until softened. Add the flour to the onions,

stir to combine and cook a minute or two. Add stock and stir well bringing to a boil. Add 1 cup milk and 1 tablespoon Worcestershire sauce and cook for about 3 to 5 minutes; sauce should thicken. Add the meatballs back to the sauce and simmer slowly for about 10 minutes. If the sauce is too thick, add a bit more beef stock. Taste for seasoning and adjust as necessary with salt and black pepper.

While the meatballs are cooking, make the mashed potatoes. Peel and cut the potatoes into 4 large pieces. Place in a medium sauce pan and cover with cold water. Place over high heat and bring to a boil. Reduce heat and simmer until the potatoes are tender. Drain well. Place 1 cup milk and 2 ounces butter into a small sauce pan and warm until the butter melts. Mash the potatoes with a whisk or potato masher. Slowly add the hot milk and butter until you have a smooth soft mixture. Season with $\frac{3}{4}$ teaspoon salt.

Divide the mashed potatoes between 4 plates top with the meatballs and sauce. Sprinkle with a little paprika.

Herb-Roasted Chicken Legs

Serves: 4

Prep Time: 10 min.

Cook Time: 35 min.

Total Time: 45 min.

Cuisine Type: **American**

Description:

Greens make this recipe for herb-roasted chicken legs a real contender for family favorite. Rich with bacon, onion and beans, they perfectly complement the tender leg quarters.

Ingredients:

- 1 bunch mustard greens
- 8 slices Giant Eagle thick-cut bacon
- 1 yellow onion
- 4 Giant Eagle chicken leg quarters
- 2 tsp. Market District herbs de provence
- 2 tsp. kosher salt, divided
- 1 tsp. ground black pepper, divided
- 2 cans (15.5oz.) Giant Eagle cannellini beans
- 2 cups Market District chicken stock

Directions:

Preheat oven to 450°F.

Remove the stems and rough chop the mustard greens. Cut the bacon into ¼-inch sticks. Peel and cut the onion into thin wedges.

Season the chicken legs with the herbs de Provence, 1½ teaspoons of salt and ½ teaspoon of ground black pepper.

Place the chicken legs on a foil-lined sheet pan. Place in oven and roast until brown, crispy and cooked through (165°F internal temperature), about 35 minutes.

While the chicken is cooking, Place the bacon in a large pot and render over medium heat. Cook, stirring occasionally, until brown and crispy. Remove the bacon and set aside. Add the onions to the pot and cook, stirring occasionally, until softened and lightly browned. Add the chicken stock and mustard greens to the pot. Cook, stirring occasionally, until the mustard greens wilt. Add the canned beans, cover and simmer over low heat for about 15 minutes. Stir the reserved bacon back into the stew. Season with ½ teaspoon salt and ½ teaspoon ground black pepper.

Divide the bean stew between 4 plates and top with the roasted chicken.

Tuscan Fish stew

Serves: 4

Prep Time: 15 min.

Cook Time: 35 min.

Total Time: 50 min.

Cuisine Type: **Italian**

Description:

Enjoy the Feast of Seven Fishes in one pot any time of the year with this recipe for Tuscan Fish Stew. Served with Italian garlic bread for dipping, it's a true celebration.

Ingredients:

10 cloves garlic

1 bunch fresh parsley

½ bunch sage

1 Market District baguette

8 oz. swordfish

8 oz. calamari

8 oz. mussels

8 oz. little neck clams

4 Tbsp. Market District extra virgin olive oil, divided

½ tsp. crushed red pepper

4 Tbsp. tomato paste

1 cup white wine

1 can (28 oz.) Giant Eagle diced tomato

8 oz. Cento clam juice

8 oz. Nature's Basket extra-large peeled & deveined raw shrimp

¾ tsp. kosher salt, divided

Directions:

Preheat oven to 400°F.

Slice half of the garlic and chop the other half. Chop the sage and parsley. Cut the baguette into ¼-inch thick slices on the bias. Cut the swordfish into 1-inch cubes, clean and cut the calamari into 1-inch rings. Rinse the outside of the mussels and clams.

Heat 1 tablespoon of olive oil in a 6-quart saucepan over medium heat. Add half the parsley, sage, chile flakes and sliced garlic and cook until fragrant, about 1 minute. Add tomato paste, stir well, and cook until paste has darkened slightly, about 1 minute. Add the wine and cook, stirring often, until the liquid has mostly evaporated, about 10 minutes. Add diced tomatoes and clam juice and simmer for 10 minutes. Season with ½ teaspoon salt.

Add clams and cook, covered, about 2 minutes. Add swordfish, calamari and shrimp to the pot and scatter mussels over top. Cook, covered without stirring (so as not to break up the seafood), until the mussels and clams just open, about 10 minutes.

While the stew is cooking, combine the chopped garlic with 3 tablespoons olive oil, the remaining chopped parsley, and a pinch of salt and crushed red pepper flakes. Lay the baguette slices on a sheet pan and brush with the garlic oil. Place in oven and bake until lightly browned, about 10 minutes.

Ladle stew between bowls, over bread or with bread on the side.