

## **Shrimp with Pesto Couscous**

Serves: 4

Prep Time: 10 min.

Cook Time: 30 min.

Total Time: 40 min.

Cuisine Type: **Italian**

### **Description:**

Tired of the same old meat and potato dinners? Mix up mealtime with this flavor-packed shrimp and pesto couscous with olives, tomato, rosemary and mint. Clean and fresh!

### **Ingredients:**

1 lime  
2 sprigs Nature's Basket rosemary  
½ bunch Nature's Basket mint  
½ red onion  
1 plum tomato  
24 oz. Nature's Basket extra-large peeled & deveined raw shrimp  
¼ tsp. kosher salt  
¼ tsp. ground black pepper  
2 cups Rice Select original couscous  
¼ cup Rana pesto  
½ cup Gaea pitted kalamata olives  
1 Tbsp. Market District olive oil

### **Directions:**

Juice one half of the lime and cut the other half into wedges. Finely chop the rosemary. Chop the mint and thinly slice the onion. Dice the tomato. Defrost the shrimp, pat dry and toss with ¼ teaspoon salt and pepper, and the chopped rosemary.

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 the pesto until its evenly mixed and then fold in the onions, tomatoes, olives and chopped mint.

Heat 1 tablespoon olive oil in a frying pan on medium-high heat. Once pan is heated, add the shrimp to the pan. Cook for 5-6 minutes or until shrimp starts to brown. Add the lime juice to the pan and cook for another minute. For food safety, cook shrimp until flesh is pearly or white, and opaque.

Serve the shrimp on top of the couscous with a lime wedge.

## **Steak with Smashed Brussel Sprouts**

Serves: 4

Prep Time: 10 min.

Cook Time: 30 min.

Total Time: 40 min.

Cuisine Type: **American**

### **Description:**

Make a hearty, filling, family meal in under an hour with this recipe for steak with smashed Brussels sprouts. Steamed and then baked, the sprouts will become your new favorite, for sure!

### **Ingredients:**

1 lemon

¼ cup Giant Eagle unsalted butter

1 lb. Brussels sprouts

4 x 8 oz strip steak loin

½ tsp. kosher salt, divided

½ tsp. ground black pepper, divided

2 Tbsp. Market District olive oil, divided

¼ tsp. Giant Eagle paprika

¼ cup Market District grated Parmesan

¼ cup Salemville blue cheese crumbles

### **Directions:**

Preheat oven to 425°F.

Cut the lemon into wedges. Slice the butter and remove the stems from the Brussels sprouts. Pat the steak dry and season each steak with a pinch of salt and pepper.

Steam the Brussels sprouts for 10-12 minutes or until fork tender. Make sure they are completely dry and toss with 1 tablespoon olive oil, ¼ tsp salt, 1/8 tsp pepper, the paprika and the Parmesan. Toss until coated. Place on a baking sheet (or two, if needed) making sure all brussels have space between. With the bottom of a water glass, lightly smash the Brussel sprouts down. Place in oven for 15 minutes or until golden brown and crispy.

While the brussels are roasting, heat 1 tablespoon olive oil in a cast iron or frying pan on medium-high heat. Once pan is heated, add steak. Cook for 5 minutes, add the butter and flip the steak. Spoon the butter over the steak while its cooking. For food safety, cook steak to an internal temperature of 145°F.

Let the steak rest for 5 minutes before slicing. Slice against the grain and sprinkle with the blue cheese. Serve with the Brussels and a lemon wedge, and enjoy!

## Sausage Stuffed Mushrooms

Serves: 4

Prep Time: 10 min.

Cook Time: 35 min.

Total Time: 45 min.

Cuisine Type: **Italian**

### Description:

Make easy appetizers or snacks for your next family dinner with these bite-sized sausage-stuffed mushrooms. The meaty quality of the mushrooms adds to the overall savory bite of the simple sausage filling.

### Ingredients:

- 8 portabella mushrooms
- 1 lb. Giant Eagle sweet Italian bulk sausage
- ½ cup Market District panko
- 2 Natures Basket eggs
- 1 cup Giant Eagle shredded Mozzarella
- 12 oz. Rustichella orzo
- 1 cup Raos marinara sauce tomato basil

### Directions:

Preheat oven to 400°F.

Bring a pot of water to a boil. Remove the stems from the mushrooms. With a spoon, remove the gills from the mushrooms. Combine the sausage, panko and egg together in a bowl and mix until well combined.

Stuff the sausage mixture into the mushrooms. Place on a sheet tray and sprinkle Mozzarella on top. Place in the oven for 30 minutes or until golden brown. For food safety, cook steak to an internal temperature of 160°F.

While the mushrooms are cooking, add the orzo to the boiling water. Cook for 8 minutes and strain. Add the sauce to the pot and warm on low heat. Return the orzo to the sauce and cook for a minute or so.

Serve the mushrooms on top of the orzo and enjoy!

## **Ham and Cheese Soup**

Serves: 4

Prep Time: 10 min.

Cook Time: 35 min.

Total Time: 45 min.

Cuisine Type: **American**

### **Description:**

Sometimes the craving for a warm bowl of cheesy soup on a cold evening is relentless? Satisfy your appetite with this recipe for ham and cheese soup—the perfect homemade treat to keep you warm and cozy all winter long.

### **Ingredients:**

- 1 lb. red potatoes
- 1 lb. Giant Eagle ham steak
- 1 bunch green onions
- 1 yellow onion
- 8 oz Velveeta cheese
- 4 cups Market District chicken stock
- ¼ tsp. kosher salt
- ¼ tsp. ground black pepper
- ¼ cup Giant Eagle unsalted butter
- 2 Tbsp Giant Eagle all-purpose flour
- 2 cups Nature's Basket whole milk

### **Directions:**

Cut the potatoes into 1 inch pieces. Dice the ham into ½ inch cubes. Thinly slice the green onion. Peel and dice the yellow onion. Dice the Velveeta.

Combine the ham, potatoes, chicken stock, ¼ teaspoon salt and pepper in a pot and bring to a boil. Cook for 15-20 minutes or until potatoes are tender.

Melt butter in a sauce pot on medium heat. Once butter is melted add the yellow onions and cook for 5-6 minutes or until tender. Add in the flour, cook for a minute and then whisk in the milk until everything is smooth. Bring to a boil. Lower heat and whisk in Velveeta. Once melted turn off heat.

Return the potato chicken broth pot to a boil and whisk in the Velveeta mixture. Let cook for another 5 minutes and stir in half of the green onions.

Ladle the soup into bowls and garnish with green onions and your favorite hot sauce if you like it spicy.

## **Roast Chicken with Apples and Fennel**

Serves: 4

Prep Time: 10 min.

Cook Time: 45 min.

Total Time: 55 min.

Cuisine Type: **American**

### **Description:**

Make a delicious chicken meal in under an hour with this simple roast chicken with apples and fennel recipe. The fennel takes the flavoring up a notch, while the apples and a touch of sweetness. Serve with fresh bread!

### **Ingredients:**

3 fennel bulbs

2 honey crisp apples

8 bone-in, skin-on chicken thighs

2½ tsp. kosher salt, divided

½ tsp. ground black pepper

¼ cup Nature's Basket honey

¼ cup Nature's Basket apple cider vinegar

1 package Nature's Basket fresh sage

### **Directions:**

Preheat oven to 425°F.

Trim the tops from the fennel, reserving a few for garnish, and cut into wedges. Remove the cores from the apples and cut into wedges. Season the chicken thighs with 1½ teaspoon kosher salt and the pepper.

Place the chicken thighs on a sheet pan and in the oven. Roast for about 15 minutes, then toss the fennel, apples and sage with the honey, cider vinegar and 1 teaspoon salt in a bowl. Spread this next to the chicken thighs. Return to the oven and continue to roast until the chicken thighs are cooked through (165°F internal) and the fennel and apples are tender, about 25 minutes. Baste everything with the pan juices every now and then. Garnish with the reserved fennel and serve.