

Broccoli and Cheddar Bake

Serves: 4

Prep Time: 10 min.

Cook Time: 35 min.

Total Time: 45 min.

Cuisine Type: **American**

Description:

Embrace homestyle cooking with this classic broccoli cheddar casserole recipe. With perfectly seasoned veggies and wholegrain brown rice, this cheesy casserole is the ultimate comfort food after a long week.

Ingredients:

8 oz. Giant Eagle broccoli florets

½ head green cabbage

1 red bell pepper

½ red onion

4 sprigs parsley

3 packets Uncle Ben's ready rice, wholegrain brown

1 can Campbells condensed Cheddar cheese soup

1 cup Giant Eagle whole milk

2 1/8 tsp. kosher salt, divided

¾ tsp. ground black pepper, divided

2 cups Giant Eagle sharp shredded cheddar cheese, divided

½ cup Marzetti simply dressed coleslaw dressing

1 tsp. Market District olive oil

Directions:

Preheat oven to 375°F. Roughly chop the broccoli. Thinly slice the cabbage, bell pepper and onion. Chop the parsley. Cook rice according to instructions.

In a large bowl, mix the Cheddar soup, milk, ½ teaspoon salt and pepper. Once smooth, fold in the rice, broccoli and half of the shredded Cheddar. Mix until well incorporated. Spray a baking dish with pan spray or rub with 1 teaspoon of olive oil. Place mixture in the baking dish and sprinkle with the remaining Cheddar cheese. Place in oven for 30 minutes or until warm, brown and bubbly.

While casserole is cooking, mix the cabbage, red peppers, parley, onion, coleslaw dressing and a pinch of salt and pepper. Toss until combined.

Serve the casserole with the slaw and enjoy!

Honey Mustard Roasted Chicken Thighs

Serves: 4

Prep Time: 10 min. + 1 hr. marinate

Cook Time: 45 min.

Total Time: 55 min. 1 hr. marinate

Cuisine Type: **American**

Description:

Make the perfect dish for your next summer picnic with this flavor-packed recipe for honey mustard chicken. With meaty chicken, thick-cut bacon, walnuts, radishes and a delightful Dijon-sage sauce, this chicken thigh recipe is one you'll want to enjoy again and again.

Ingredients:

1 pkg. sage

1½ lbs. radishes

8 oz. Giant Eagle bacon, thick cut

3 lb. Giant Eagle chicken thighs, family pack

¼ cup Nature's Basket 100% pure organic honey

¼ cup Grey Poupon mustard, country Dijon

¼ cup Monari Federzoni balsamic vinegar of Modena

2 tsp. kosher salt, divided

¾ tsp. ground black pepper, divided

½ cup Nature's Basket walnut halves and pieces

Directions:

Remove the leaves from the stems of the sage. Chop half the leaves and set aside the remainder. Remove the stems from the radishes and cut in quarters. Cut the bacon into 1-inch lengths. Trim any excess fat and skin from the chicken thighs.

Place the honey, mustard, balsamic vinegar, chopped sage, 1½ teaspoons of salt and ½ teaspoon of pepper in a zip bag. Squish around in the bag to mix. Add the chicken thighs and squish around to coat the chicken. Expel any excess air from the bag and refrigerate for at least an hour or up to eight hours.

Preheat oven to 425°F.

Place the marinated chicken on a rack set over a foil-lined sheet pan. Place in oven and roast until nicely browned and reaches an internal temperature of 165°F, about 35 minutes.

While the chicken is cooking, place the cut bacon in a heavy frying pan and cook over medium heat, stirring occasionally until brown and crispy. Remove the bacon from the pan and set aside. Return 1 tablespoon of the bacon fat to the pan and add the radishes. Brown the radishes, stirring occasionally. Continue to cook until the radishes are tender, about 15 minutes. Add the

reserved bacon, sage leaves and walnuts to the pan. Season with $\frac{1}{2}$ teaspoon kosher salt and $\frac{1}{4}$ teaspoon ground black pepper. Cook another 2 –3 minutes until everything is combined and flavors blend.

Serve the roasted chicken with the roasted radishes.

Salmon and Potato Salad

Serves: 4

Prep Time: 10 min.

Cook Time: 45 min.

Total Time: 55 min.

Cuisine Type: **American**

Description:

Turn a classic potato salad into a meatless surf and turf with this recipe for salmon potato salad. With hearty, filling salmon and plump honeygold potatoes, this potato salad with fish instantly goes from side dish to main event.

Ingredients:

2 tsp. kosher salt, divided
½ tsp. ground black pepper, divided
12 oz. Market District red sensations ruby potatoes
12 oz. Market District honey gold potatoes
1 bunch Nature's Basket dill
4 oz. cornichon
1 bunch green onions
2 Tbsp. Maille mustard whole grain old-style Dijon
2 Tbsp. Reese red wine vinegar
5 Tbsp. Market District olive oil, divided
1 lb. Giant Eagle Farmed Salmon

Directions:

Cut potatoes in half and place in a different pot, cover with water and ½ teaspoon of salt. Bring to a boil, reduce to a simmer and cook for 20 minutes or until tender. Chop the cornichon and dill. Slice the green onions. In a large mixing bowl, whisk the cornichon, green onion, dill, mustard, vinegar, ¼ cup olive oil, and 1 teaspoon salt, ¼ teaspoon pepper. Pat the salmon dry.

Once potatoes are cooked, pat dry and toss with 1 tablespoon olive oil and a pinch of salt and pepper. Heat your grill pan or grill on medium high. Once heated, add the potatoes to the grill, cooking for a couple minutes on each side to develop nice grill marks, 3-4 minutes

Once potatoes are grilled, toss with dressing until everything is coated. Place in fridge and let everything chill.

Fill a pot with water, ½ teaspoon of salt and ¼ teaspoon of pepper, bring to a boil.

Turn the boiling water down to a simmer. Submerge salmon in the water and keep at a simmer. Poach the salmon for 15 minutes or until cooked through. Remove from the water and flake into large chunks.

Top the potato salad with the flaked salmon and enjoy!

Pierogi Sheet Tray Dinner

Serves: 4

Prep Time: 10 min.

Cook Time: 30 min.

Total Time: 40 min.

Cuisine Type: **German**

Description:

Why make just one pierogi when you can make a whole tray of them with this delicious recipe for a baked pierogi sheet tray dinner. You can enjoy this classic pierogi bake with the whole family and still have leftovers!

Ingredients:

1 red bell pepper
1 yellow bell pepper
1 sweet onion
1 bunch Nature's Basket dill
14 oz. Market District kielbasa
32 oz. Mrs. T's Pierogies, classic cheddar
2 Tbsp. Market District olive oil, divided
1 cup Daisy sour cream
¼ tsp. kosher salt
¼ tsp. ground black pepper

Directions:

Preheat oven to 425°F.

Cut the peppers and onion into ½-inch slices. Chop the dill. Cut the kielbasa on the bias into ½-inch pieces.

Toss the pierogies with 1 tablespoon of olive oil in a large bowl. In another bowl, combine the peppers, onions, kielbasa, 1 tablespoon olive oil and toss until well combined.

Spread the pepper and onion mixture between two sheet trays and arrange the pierogis all around the veggies. Place in oven for 25 minutes or until everything is golden brown and cooked through.

While everything is roasting, mix the dill with the sour cream and a pinch of salt and pepper.

Enjoy a little bit everything together and use the dill sour cream as a dipping sauce.

Spanish Pepper Steak

Serves: 4

Prep Time: 10 min.

Cook Time: 25 min.

Total Time: 35 min.

Cuisine Type: **Spanish**

Description:

Spice up your supper with this Spanish-inspired steak and peppers recipe. With thick, ribeye cut meat, red bell and poblano peppers, this steak with pepper relish has just the right amount of kick and the perfect punch of flavor.

Ingredients:

2 red bell peppers
2 poblano pepper
1 red onion
2 cloves garlic
4 Giant Eagle beef Delmonico ribeye steaks, choice
2½ tsp. kosher salt, divided
1 tsp. ground black pepper
1 Tbsp. + 2 tsp. market district olive oil, divided
1 Tbsp. McCormick gourmet organic smoked paprika
½ cup Giant Eagle mayo
1 lemon

Directions:

Cut the bell peppers and poblanos into thin strips. Peel and thin slice the onion. Finely chop the garlic. Season each steak with ½ teaspoon kosher salt and ¼ teaspoon ground black pepper.

Heat a large fry pan over medium heat. Once hot, add 1 tablespoon of olive oil and the sliced onions. Cook, stirring occasionally until softened, about 3 minutes. Add the sliced peppers and continue to cook until the peppers soften, about 2 minutes. Add the smoked paprika, ½ teaspoon kosher salt and ½ cup water. Continue to cook, stirring occasionally until most of the water has evaporated and the peppers are very soft, about 5 minutes.

Combine the mayonnaise with the juice from ½ the lemon and the chopped garlic. Add a little water to make a thin sauce consistency.

Meanwhile, heat a heavy cast iron pan over medium-high heat. Once hot, add 2 teaspoons of olive oil and the steaks. Cook over medium-high heat turning every 2-3 minutes until cooked to your desired doneness. About 15 minutes for medium, depending on thickness (130°F internal temperature for medium), remove steak from the pan and set aside to rest for 5 minutes before serving.

Serve the steak with the stewed peppers and garlic sauce.