

Chicken Picatta Meatballs

Serves: 4

Prep Time: 15 min.

Cook Time: 30 min.

Total Time: 45 min.

Cuisine Type: **Mediterranean**

Description:

Can't decide between chicken piccata and spaghetti and meatballs? Enjoy the best of both worlds with this recipe for picatta meatballs. Featuring crispy, breadcrumb-coated chicken meatballs and pasta in a rich lemon butter sauce, the meal is complete with a light salad.

Ingredients:

1 clove garlic

1 lemon

½ bunch fresh parsley

3 Tbsp. Crosse & Blackwell 100% non-pareil capers

1 bunch asparagus

1 lb. Nature's Basket all-natural chicken ground breast, 98% lean, 2% fat

1 egg

¼ cup Market District Italian seasoned bread crumbs

¼ cup Market District grated Parmesan

½ tsp. kosher salt

¼ tsp. ground black pepper

2 Tbsp. Market District olive oil, divided

3 Tbsp. Giant Eagle unsalted butter, divided

1 Tbsp. Giant Eagle all-purpose flour

½ cup white wine

1 cup Market District chicken stock

12 oz. Giant Eagle spaghetti

Directions:

Chop the garlic. Grate the zest from the lemon and squeeze the juice into a small bowl. Chop the parsley and drain the capers. Slice the asparagus into 2-inch lengths on the bias.

Combine the ground chicken, chopped garlic, lemon zest, half the parsley, egg, bread crumbs, Parmesan, ½ teaspoon kosher salt and ¼ teaspoon pepper. Mix well and refrigerate for about 10 minutes.

Shape the ground chicken mixture into 16 balls, about 3 tablespoons each. Heat a large fry pan over medium-high. Once hot, add 1 tablespoon olive oil. Gently add the meatballs. Brown on each side, about 2 minutes per side until completely browned. Remove and set aside.

Drain fat from the pan and add 1 tablespoon butter and 1 tablespoon flour. Stir until the butter melts and combines with flour. Add white wine; stir well and bring to a boil, scraping the bottom of the pan. Add chicken stock and capers and reduce the heat to low. Return meatballs to the pan and cover. Simmer over low heat for about 10 minutes or until the meatballs reach 165°F. internal temperature.

Meanwhile, bring a large pot of salted water to a boil. Boil spaghetti 9 minutes. Add asparagus and cook another 30 seconds. Drain well and return to the same pot with 1 tablespoon olive oil.

Add the remaining chopped parsley, butter and lemon juice to pan with the meatballs. Stir until butter is melted and sauce is smooth, about 1 minute. Divide the pasta between 4 plates. Top with the meatballs and sauce.

Salmon Salad Sandwich

Serves: 4

Prep Time: 20 min.

Cook Time: 5 min.

Total Time: 25 min.

Cuisine Type: **American**

Description:

Take a break from average tuna salad sandwiches with this delicious salmon salad sandwich. Bursting with meaty pink salmon, fresh arugula, dill and parsley, this summer sandwich is great for picnics or any breezy outdoor dining.

Ingredients:

- 1 fennel bulb
- ½ small red onion
- 1 bunch Nature's Basket dill
- 5 sprigs parsley
- 1 lemon
- 10 oz. Starkist boneless, skinless pink salmon in water
- 1 Tbsp. Market District olive oil
- ½ tsp. kosher salt, divided
- ½ tsp. ground black pepper, divided
- ½ cup Giant Eagle mayo
- 4 each St. Pierre bakery brioche buns
- 2 cups Nature's Basket arugula

Directions:

Thinly slice the fennel and onion. Finely chop the dill and parsley. Juice the lemon and drain the salmon.

Combine the fennel, red onion, half of the lemon juice, 1 tablespoon olive oil and a pinch of salt and pepper. Toss and set aside.

In a mixing bowl, combine salmon, mayo, chopped dill, and parsley, remaining lemon juice, ¼ teaspoon salt and pepper. Mix until combined.

Halve the buns and toast. Place a large scoop of the salmon salad top with the fennel and arugula. Serve with your favorite potato chips and enjoy!

Carnitas

Serves: 4

Prep Time: 10 min. + 8 hrs. marinate

Cook Time: 3 hrs.

Total Time: 3 hrs., 10 min. + 8 hrs. marinate

Cuisine Type: **Mexican**

Description:

If you're looking for the perfect Mexican pork recipe, look no further than this one for braised pork carnitas. Enjoy it on tortillas, salads or just on its own for a delicious summer dish.

Ingredients:

Carnitas

3 lbs. Giant Eagle pork shoulder

1½ Tbsp. kosher salt

½ white onion

½ orange

4 cloves garlic

1 Simply Organic stick cinnamon

2 Market District bay leaves

2 Tbsp. Giant Eagle light brown pure sugar

Salsa Verde

12 tomatillos

½ white onion

1 jalapeño

3 cloves garlic

½ bunch cilantro

1 tsp. kosher salt

½ tsp. Giant Eagle crushed red pepper

Pickled Onions

1 red onion

¼ cup DeLallo red wine vinegar

1 tsp. kosher salt

12 Giant Eagle white corn tortillas

2 limes

Directions:

Cut the pork into 3-inch square hunks. Season generously with kosher salt. Place in a zip lock bag and refrigerate for 8-12 hours.

Peel and cut half of an onion into 1-inch pieces. Cut the orange into 4 pieces.

Preheat oven to 350°F.

Place the pork in a large, heavy pot with the orange, onion, garlic, cinnamon, bay leaves and brown sugar. Add 2 cups of water and place over medium-high heat. Bring to a boil, stirring occasionally. Cover the pot and place in the oven. Cook in the oven for 2 hours. Remove the pot from the oven, uncover and place over medium heat. Cook until the liquid has evaporated and the meat starts to fry in the fat, about 30 minutes. Let the meat get a little brown and crispy, stirring to shred the meat but leaving some chunks too.

Remove the skins from the tomatillos. Peel and chop the other half of the onion, remove the stem from the jalapeño. Place half the tomatillos in a medium pot with 1 cup water, the onions, garlic and jalapeño. Cover and place over medium-high heat. Once it comes to a boil, reduce the heat to low and simmer until everything is tender about 15 minutes. Remove from heat and let cool to room temperature. Place the cooked tomatillo mixture in a blender with the remaining raw tomatillos. Puree on medium speed. Roughly chop the cilantro and add to the salsa with the salt and crushed red pepper. Puree again until smooth but still has some texture.

Peel and slice the red onion ¼-inch thick. Place in a heat-proof bowl. Combine the red wine vinegar with 1 teaspoon salt and ½ cup water in a small pot. Place over high heat and bring to a boil. Pour the boiling liquid over the onions. Let cool to room temperature, stirring occasionally. Heat the tortillas and cut the lime into wedges.

Serve the carnitas with the tortillas, salsa, red onions, and lime wedges.

Maple Mustard Chicken Drumsticks

Serves: 4

Prep Time: 10 min. + 1 hr. marinate

Cook Time: 30 min.

Total Time: 40 min. + 1 hr. marinate

Cuisine Type: **American**

Description:

Give your regular chicken drumsticks a sweet summer makeover with this recipe for maple mustard chicken. Paired with a bright, fresh coleslaw and a sweet chicken marinade, this meal is sure to be the star of your next family feast.

Ingredients:

Marinade

1 large orange

1 lemon

2 Tbsp. Maille mustard, whole-grain, old-style Dijon

¼ cup Market District grade a maple syrup

1 Tbsp. Market District olive oil

1 Tbsp. Giant Eagle savory Worcestershire sauce

1 tsp. kosher salt

3 lbs. Giant Eagle chicken drumsticks, family pack

Coleslaw

1 red bell pepper

½ bunch fresh parsley

½ red onion

1 small carrot

6 Tbsp. Giant Eagle mayo

2 tsp. Nature's Basket 100% pure organic honey

pinch kosher salt

1 package (10 oz.) Giant Eagle fresh angel hair slaw

Directions:

Grate the zest from the orange and lemon into a large bowl. Squeeze the lemon juice into a separate bowl for the slaw. Add the remaining marinade ingredients to the zest and whisk together. Add the chicken and turn to coat. Leave to marinate for at least an hour, or preferably overnight in the fridge.

Preheat the oven to 425°F.

Put the drumsticks on a wire rack set over a roasting tray, reserving any excess marinade. Roast for 15 minutes, turn and baste with the excess marinade, and cook for additional 15 minutes or until cooked through, for food safety cook until internal temperature of 165°F.

Meanwhile make the coleslaw. Cut the bell pepper into thin strips. Roughly chop the parsley. Thin slice the red onion and grate the carrot. Mix the vegetables in a large bowl. Whisk together the mayonnaise, lemon juice, honey and a generous pinch of sea salt and pour over the slaw. Mix well and set aside.

Serve the drumsticks with the coleslaw on the side.

Steak with Bacon Wrapped Asparagus

Serves: 4

Prep Time: 10 min.

Cook Time: 30 min.

Total Time: 40 min.

Cuisine Type: **American**

Description:

With tender, juicy meat and rich delectable, bacon-wrapped asparagus, this pan-seared steak and asparagus dish is a real treat for you and your family. The herbed butter with capers adds subtle delight to the whole meal.

Ingredients:

½ bunch parsley

1 shallot

¼ cup DeLallo capote capers, drained

1 lb. asparagus

10-12 slices Giant Eagle bacon

4 x 8-oz. Market District strip loin steaks

½ tsp. kosher salt, divided

½ tsp. ground black pepper, divided

½ cup softened giant eagle unsalted butter

1 Tbsp. Market District olive oil

Directions:

Preheat oven to 400°F.

Finely chop the parsley, shallots and capers. Remove the woody ends from the asparagus. Cut the bacon pieces in half. Wrap the end of each asparagus with the bacon and place seam side down on a sheet tray. Pat the steak dry and season each steak with a pinch of salt and pepper.

In a bowl, combine the soft butter, shallots, capers, parsley and a pinch of salt and pepper. Mix well and set aside.

Place the asparagus in the oven and cook 12-15 minutes or until the bacon is cooked through.

Heat 1 tablespoon oil in a large frying pan. Once heated, add the steaks to the pan. Cook for 5-6 minutes on each side for medium rare. Let rest for 5 minutes.*

Place a spoonful of the butter on top of the warm steak and serve with the asparagus.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.