

Pineapple & Chipotle Glazed Ham

Serves: 8

Prep Time: 15 min.

Cook Time: 2 hrs.

Total Time: 2 hrs., 15 min.

Ingredients:

6-7 lb. Giant Eagle bone-in half spiral sliced honey ham

1 golden pineapple

7 oz. can Embasa chipotle peppers in adobo sauce

1 cup Giant Eagle dark brown sugar

½ cup Heinz apple cider vinegar

½ tsp. kosher salt

Directions:

Preheat oven to 275°F. Place ham on its side in a baking dish. Pour ½ cup of water in the bottom of the pan. Peel the pineapple and cut in half, removing the core. Cut one half into 1-inch cubes and the other half into ¼-inch rounds. Tuck the pineapple rounds in the slices of the ham, two per section, alternating every other slice. Cover ham with a tented piece of foil and place in oven for one hour.

While the ham is cooking, strain the chipotle peppers, separating the chiles from the adobo sauce. To increase the spiciness, include one pepper in the glaze. To make the glaze, combine the diced pineapple, adobo sauce, chipotle pepper (optional), brown sugar, cider vinegar, and salt in a blender. Purée until smooth. If mixture needs more liquid, add a few tablespoons of water. Pour mixture into a sauce pan and bring to a boil; cook for 5-6 minutes.

After the ham has been cooking for an hour, remove from oven. Coat the entire ham with the glaze using a pastry brush. Return to oven. Repeat this process every 20 minutes for the remaining hour of cooking time.

Remove ham from oven and serve with mashed potatoes or your favorite side.

ALLERGEN CALLOUTS: Tree Nut-Free, Peanut-Free, Dairy-Free, Egg-Free, Soy-Free

Nutritional Information (Per serving):

Calories 800, Fat 35g, Sat. Fat 13g, Trans Fat 0g, Cholesterol 215mg, Sodium 4180mg, Total Carbohydrate 52g, Fiber 2g, Sugars 48g, Protein 70g

Nutritional values are based on data from the USDA National Nutrient Database for Standard

Reference. Actual nutritional values may vary due to preparation techniques, variations related to suppliers, regional and seasonal differences, or rounding.

Chicken Salad Pita Pockets

Serves: 4

Prep Time: 10 min.

Total Time: 10 min.

Ingredients:

2 (9-oz.) pkg. Perdue Short Cuts carved chicken breast original roasted

3 stalks celery

¼ cup French's classic yellow mustard

1 cup Hellmann's real mayonnaise

1 head Boston lettuce

6 Giant Eagle kosher dill spears - fresh pack

4 pc. Aladdin Bakers pita bread

1/2 pkg. Giant Eagle real bacon pieces

Directions:

Dice chicken and celery, and combine with mustard and mayonnaise. Separate the lettuce into leaves, then wash and dry. Slice 2 of the pickle spears into thin wedges.

Heat the pita bread in toaster or oven for 1 minute.

Cut pita in half and line the inside with lettuce leaves. Fill with the chicken salad and top with the sliced pickles and bacon pieces. Serve with remaining pickle spears.

ALLERGEN CALLOUTS: Tree Nut-Free, Peanut-Free, Dairy-Free

Nutritional Information (Per serving):

Calories 680, Fat 47g, Sat. Fat 7g, Trans Fat 0g, Cholesterol 115mg, Sodium 1880mg, Total Carbohydrate 28g, Fiber 1g, Sugars 2g, Protein 38g

Nutritional values are based on data from the USDA National Nutrient Database for Standard

Reference. Actual nutritional values may vary due to preparation techniques, variations related to suppliers, regional and seasonal differences, or rounding.

Deep Dish Pizza

Serves: 4

Prep Time: 10 min.

Cook Time: 25 min.

Total Time: 35 min.

Ingredients:

½ cup green olives

1 green pepper

1 defrosted Rhodes Bake n Serve frozen pizza dough

1 Tbsp. Market District extra virgin olive oil

⅛ tsp. kosher salt

⅛ tsp. ground black pepper

2 cups Giant Eagle shredded Mozzarella cheese

20 slices Giant Eagle pepperoni

1 jar Giant Eagle tomato basil sauce

¼ cup Giant Eagle fancy shredded Parmesan cheese

Directions:

1. Preheat oven 400°F. Halve green olives. Remove seeds and stem from pepper and thinly slice. Shape pizza dough to fit into a large cast iron pan.
2. Grease cast iron pan with olive oil. Place shaped dough inside pan. Season dough with salt and pepper. Sprinkle crust with half of the shredded Mozzarella. Arrange pepperoni on top of cheese and then layer the rest of the mozzarella on top of the pepperoni. Arrange the green olives and peppers on top. Spoon the sauce on top of vegetables. Place pizza in oven and cook for 25 minutes.
3. Remove pizza from oven, sprinkle with Parmesan cheese and let rest for 5 minutes before slicing. Enjoy with your favorite salad.

ALLERGEN CALLOUTS: Tree Nut-Free, Peanut-Free, Egg-Free, Soy-Free

Nutritional Information (Per serving):

Calories 820, Fat 43g, Sat. Fat 17g, Trans Fat 0g, Cholesterol 55mg, Sodium 2690mg, Total Carbohydrate 77g, Fiber 2g, Sugars 11g, Protein 37g

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Reference. Actual nutritional values may vary due to preparation techniques, variations related to suppliers, regional and seasonal differences, or rounding.

Greek Lamb Chops

Serves: 4

Prep Time: 15 min.

Cook Time: 15 min.

Total Time: 30 min.

Ingredients:

2½ tsp. kosher salt, divided

½ tsp. dried oregano

½ tsp. ground black pepper, plus more for seasoning

4 Market District locally raised lamb shoulder round bone chops

2 lemons

1 seedless cucumber

5 oz. pkg. NatureSweet cherub tomatoes

1 small red onion

1 bunch Nature's Basket organic mint

4 oz. Giant Eagle crumbled Feta cheese

¼ cup Market District extra virgin olive oil, divided

Directions:

In a small bowl, combine 2 teaspoons salt, dried oregano, and ½ teaspoon pepper. Sprinkle this mixture all over the lamb chops and set aside. Trim the ends from the lemons and cut in half. Slice the cucumber into ¼-inch thick slices. Half the cherry tomatoes. Peel and thinly slice the red onion. Remove the leaves from the mint and roughly chop.

Oil the grill or grill pan with 1 tablespoon olive oil, heat over high heat. Place the lamb chops on the grill or grill pan. Place the lemon halves, cut side down on the grill between the chops. Once the lemons have a nice char on them, remove from the grill and set aside. Continue to grill the chops, turning occasionally, until done to your liking. About 15 minutes for medium. Remove from the grill and set aside.

Meanwhile, combine the cucumber, cherry tomatoes, red onion, mint, and Feta. Squeeze 1 grilled lemon half over the salad, add 2 tablespoons of olive oil, ½ teaspoon of salt and a pinch of black pepper.

Serve the lamb chops drizzled with 1 tablespoon olive oil, paired with the salad and grilled lemons.

ALLERGEN CALLOUTS: Tree Nut-Free, Peanut-Free, Egg-Free, Soy-Free

Nutritional Information (Per serving):

Calories 580, Fat 44g, Sat. Fat 16g, Trans Fat 0g, Cholesterol 140mg, Sodium 1860mg, Total Carbohydrate 9g, Fiber 2g, Sugars 5g, Protein 37g

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Reference. Actual nutritional values may vary due to preparation techniques, variations related to suppliers, regional and seasonal differences, or rounding.

Salmon with Peas & Basil Aioli

Serves: 4

Prep Time: 10 min.

Cook Time: 20 min.

Total Time: 30 min.

Ingredients:

1 bunch asparagus

½ cup Giovanni Rana pesto

1 cup Giant Eagle mayo

1 can Cento artichoke quarters

4 6-oz. filets farm raised salmon

½ tsp. kosher salt, plus more for seasoning

¼ tsp. ground black pepper, plus more for seasoning

1 Meyer lemon

2 Tbsp. Market District extra virgin olive oil, divided

12 oz. bag Giant Eagle fresh green beans

1 cup Giant Eagle frozen sweet green peas

Directions:

Preheat oven to 375°F. Bring a large pot of water to boil. Remove ends from asparagus and then cut in half on the bias. Combine pesto and mayo. Open artichoke hearts and drain. Season salmon fillets with ½ teaspoon salt and ¼ teaspoon pepper. Zest lemon and combine with the juice from the lemon.

In a large oven-proof sauté pan, heat 1 tablespoon of olive oil on high for one minute. Gently place the salmon in the hot pan and sear for 4 minutes. Flip over and place in the oven for 10 more minutes, or until salmon reaches an internal temperature of 145°F.

While the salmon is cooking, add the asparagus and green beans to the boiling water, let boil 3 minutes, add in the peas, cook another 30 seconds and then strain the vegetables. Add the warm vegetables to a bowl and toss in artichoke hearts, lemon juice/zest, 1 tablespoon of olive oil, and a pinch of salt and pepper.

Portion out the vegetables and add the salmon. Garnish with the pesto mayo.

ALLERGEN CALLOUTS: Peanut-Free, Soy-Free

Nutritional Information (Per serving):

Calories 1090, Fat 89g, Sat. Fat 15g, Trans Fat 0g, Cholesterol 150mg, Sodium 1190mg, Total Carbohydrate 21g, Fiber 7g, Sugars 7g, Protein 47g

Nutritional values are based on data from the USDA National Nutrient Database for Standard

Reference. Actual nutritional values may vary due to preparation techniques, variations related to suppliers, regional and seasonal differences, or rounding.