

Fusilli Bolognese

Serves: 4

Prep Time: 5 min.

Cook Time: 15 min.

Total Time: 20 min.

Ingredients:

1 bunch Swiss chard

1 Tbsp. Market District extra virgin olive oil

10-oz. package Phillips gourmet baby bella mushrooms, quartered

24-oz. jar Market District Bolognese pasta sauce

1 lb. Delallo whole wheat fusilli pasta

2 oz. Frigo shaved Parmesan cheese

Directions:

Bring a large pot of salted water to a boil. Wash the Swiss chard and peel the stems away from the leaves. Thin slice the stems and rough chop the leaves.

Meanwhile, heat a large frying pan over medium high heat for 30 seconds. Once hot, add in olive oil and mushrooms. Continue to cook, stirring occasionally until the mushrooms soften. Add the Swiss chard stems, leaves, and Bolognese sauce. Bring to a boil, stirring occasionally then reduce heat to low and let simmer for 10 minutes.

Add pasta to the boiling, salted water and cook according to package directions. Drain well and return to the same pot. Add the mushroom/sauce mixture to the pasta in the large pot and return to low heat. Cook, stirring occasionally for another minute to let flavors blend. Serve with shaved Parmesan.

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

Nutritional Information (Per serving):

Calories **670**, Fat **19g**, Sat Fat **5g**, Trans Fat **0g**, Cholesterol **15mg**, Sodium **1280mg**, Total Carbohydrate **101g**, Fiber **3g**, Sugars **15g**, Protein **840g**

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.

Bacon Wrapped Slaw Dogs

Serves: 4

Prep Time: 10 min.

Cook Time: 10 min.

Total Time: 20 min.

Ingredients:

1 red onion

1 lime

14-oz. pkg. Nathan's famous beef franks

8 slices Giant Eagle sliced bacon

10-oz. bag angel hair cabbage

1 jalapeño, thinly sliced

1 bunch cilantro, roughly chopped

2 Tbsp. Market District extra virgin olive oil, divided

½ tsp. kosher salt

½ tsp. ground black pepper

8 ct. Giant Eagle sliced hot dog buns

2 Tbsp. yellow mustard

Directions:

Peel the red onion and slice half into paper thin pieces. Zest and juice the lime; then combine with the zest and juice. Wrap each hot dog with 1 slice of bacon.

In a large bowl, toss the cabbage, red onion, jalapeno, cilantro, 1 tablespoon of olive oil, lime zest / juice, salt, and pepper. Mix well and set aside while cooking hot dogs.

Heat a large frying pan with 1 tablespoon of olive oil on medium for one minute. Add the hot dogs - cooking in batches if needed. Sear 1-2 minutes on all sides making sure bacon is crispy. Heat buns in toaster oven or in 400°F oven for 3-4 minutes or until crispy.

Place hot dog in a bun, drizzle with yellow mustard and top with a large pile of slaw.

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

Nutritional Information (Per serving):

Calories **740**, Fat **47g**, Sat Fat **16g**, Trans Fat **1.5g**, Cholesterol **80mg**, Sodium **2270mg**, Total Carbohydrate **56g**, Fiber **2g**, Sugars **10g**, Protein **28g**

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Buffalo Chicken Pizza

Serves: 4

Prep Time: 5 min.

Cook Time: 20 min.

Total Time: 25 min.

Ingredients:

2 10-oz. cans premium chicken breast in water, drained

3 Tbsp. Giant Eagle Louisiana hot sauce, divided

1 Tbsp. Market District extra virgin olive oil

11-oz. Pillsbury pizza crust

½ cup + 1 Tbsp Hidden Valley ranch, divided

2 cups shredded Mozzarella cheese

¼ cup Giant Eagle crumbled blue cheese

2 stalks celery, thinly sliced on the bias

Directions:

Preheat oven to 400°F. Combine chicken in a bowl with 2 tablespoons of hot sauce.

Grease sheet tray with olive oil and spread dough on top. Place dough in oven for 5 minutes. Remove from oven. Spread with ½ cup ranch and buffalo chicken. Sprinkle on the Mozzarella cheese and return to the oven for 15 minutes.

Remove pizza from oven. Sprinkle with blue cheese crumbles, sliced celery and drizzle with remaining hot sauce and ranch. Let sit for 5 minutes and then slice! Serve with your favorite salad on the side.

ALLERGEN CALLOUTS: Tree Nut-Free, Peanut-Free

Nutritional Information (Per serving):

Calories **660**, Fat **34g**, Sat Fat **11g**, Trans Fat **0g**, Cholesterol **120mg**, Sodium **1840mg**, Total Carbohydrate **44g**, Fiber **0g**, Sugars **6g**, Protein **51g**

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 Chile Verde

Serves: 4

Prep Time: 10 min.

Cook Time: 30 min.

Total Time: 40 min.

Ingredients:

1½ lbs. Nature's Basket fresh, boneless, skinless chicken breast, cubed into ½-inch pieces

1 ¼ tsp. kosher salt, divided

1 tsp. ground cumin

1 red onion, thinly sliced

2 limes

1 bunch cilantro

2 tsp. Market District extra virgin olive oil

8 tomatillos, skins removed and cut into ½-inch cubes

2 cups Market District chicken stock

1½ cups long grain rice

2 4-oz. cans Hatch peeled green chiles

15.5-oz can Giant Eagle pinto beans

Directions:

Preheat oven to 350°F. Season chicken with 1 teaspoon of kosher salt and cumin. Toss red onions with the juice from 1 lime and a ¼ teaspoon of salt. Cut the other lime in half. Roughly chop half the cilantro and reserve the remaining for garnish.

Heat a large, oven-proof frying pan over high heat. Once hot, add olive oil and cubed chicken. Sauté over high heat until lightly brown on all sides*. Add the diced tomatillos, chicken stock, rice, and green chiles. Stir well. Spread the beans, including the brine, on top and place in preheated oven and bake for 20 minutes. Remove the pan from the oven and stir in the chopped cilantro.

Serve with the pickled red onions, lime halves, and reserved cilantro leaves.

*For food safety, cook chicken to an internal temperature of 165°F.

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

Nutritional Information (Per serving):

Calories **470**, Fat **4g**, Sat Fat **.5g**, Trans Fat **0g**, Cholesterol **5mg**, Sodium **1480mg**, Total Carbohydrate **89g**, Fiber **5g**, Sugars **7g**, Protein **16g**

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BLT Burger

Serves: 4

Prep Time: 10 min.

Cook Time: 15 min.

Total Time: 25 min.

Ingredients:

1 lb. Giant Eagle ground beef -80% lean

½ tsp kosher salt

¼ tsp ground black pepper

8 slices Smithfield hometown bacon

4 slices Red Apple smoked Gouda

4 St. Pierre burger brioche buns

4 Tbsp. Giant Eagle mayo

2 heirloom tomatoes, sliced into ¼-inch slices

1 head Boston lettuce

Directions:

Spilt meat into 4 portions, form into patties, and season each side with salt and pepper. Slice tomatoes into ¼-inch slices. Clean lettuce and separate leaves.

Place bacon slices in a large frying pan. Turn on heat to medium. Cook bacon 4-6 minutes or until crispy, flipping while cooking. Remove the bacon from the pan and turn the heat to high. Add the hamburger patties to the pan with the bacon fat and cook four minutes on each side for medium to medium rare*. Place cheese on top of burgers and cover with a lid or piece of tented foil. Cook for another minute to melt cheese.

Toast buns in toaster oven. Spread mayo on burger buns then place the burgers, bacon, tomatoes, and lettuce.

*For food safety, cook bacon to crisp and burgers to an internal temperature of 160°F.

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

Nutritional Information (Per serving):

Calories **640**, Fat **42g**, Sat Fat **16g**, Trans Fat **1g**, Cholesterol **150mg**, Sodium **1070mg**, Total Carbohydrate **30g**, Fiber **3g**, Sugars **7g**, Protein **36g**

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