

Buffalo-Style Chicken Chili

Serves: 4

Prep Time: 10 min.

Cook Time: 25 min.

Total Time: 35 min.

Ingredients:

1 yellow onion

4 stalks celery (plus the leaves from the center)

½ bunch green onion

15-oz. can Nature's Basket cannellini beans, drained and rinsed

1 Tbsp. Market District extra virgin olive oil

1 lb. Nature's Basket ground chicken

1 Tbsp. Giant Eagle all-purpose flour

4 cups Market District chicken stock

8-oz. Giant Eagle cream cheese

¼ cup Frank's Red-Hot buffalo wing sauce + more for garnish

1 cup Giant Eagle shredded Cheddar cheese

Directions:

Dice the onion and celery. Reserve the celery leaves for garnish. Thinly slice the green onion.

Heat olive oil in a large pot on medium heat. Once heated, add the celery and yellow onion and cook for 4-5 minutes. Add the ground chicken and cook for another 5 minutes*. Add flour, cook for another minute and then stir in the chicken stock. Bring to a boil and lower temperature to a simmer. Stir in the cream cheese, wing sauce, and beans and cook on low heat for another 5 minutes.

Ladle the chili into bowls. Garnish with the shredded Cheddar, celery leaves, green onion, and a drizzle of the wing sauce.

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

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

Nutritional Information (Per serving):

Calories **600**, Fat **32g**, Sat Fat **19g**, Trans Fat **1g**, Cholesterol **160mg**, Sodium **1670mg**, Total Carbohydrate **28g**, Fiber **5g**, 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.

Chicken Cacciatore with Penne

Serves: 4

Prep Time: 15 min.

Cook Time: 25 min.

Total Time: 40 min.

Ingredients:

1 yellow onion
1 red bell pepper
6 cloves garlic
10-oz. cremini mushrooms
1 bunch fresh parsley
12-oz. chicken breast
2 tsp. Market District extra virgin olive oil
14.5-oz. can Hunt's Choice cut diced tomatoes
24-oz. jar Prego fresh mushroom Italian sauce
1 lb. Barilla penne pasta
2-oz. shaved Parmesan

Directions:

Bring a large pot of salted water to a boil. Peel and slice onion. Slice pepper into thin strips. Thinly slice garlic. Quarter the mushrooms. Pick the leaves from the stems of the parsley. Cut the chicken into 1-inch cubes.

Heat olive oil in a large pot. Once hot, add the sliced onion and pepper. Continue to cook, stirring occasionally, until the onions are soft, about 4 minutes. Add garlic and mushrooms and cook another 2 minutes, stirring occasionally. Add the cubed chicken and cook, stirring until fully cooked, about 4 minutes*. Add the diced tomatoes and spaghetti sauce, reduce the heat to low and simmer for 10 minutes.

While the sauce is simmering, cook the pasta according to package directions. Drain the pasta and then add to the sauce and stir to combine. Simmer another 2 minutes to let flavors marry. Serve topped with the shredded Parmesan and parsley leaves.

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

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

Nutritional Information (Per serving):

Calories **760**, Fat **13g**, Sat Fat **3.5g**, Trans Fat **0g**, Cholesterol **55mg**, Sodium **1460mg**, Total Carbohydrate **116g**, Fiber **13g**, Sugars **21g**, Protein **44g**

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Gingersnap Crusted Spiral Ham

Serves: 8

Prep Time: 15 min.

Cook Time: 2 hrs.

Total Time: 2 hrs. 15 min.

Ingredients:

20 Nabisco ginger snap cookies

1½ lbs. delicata squash

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

½ cup Market District bittersweet orange marmalade preserves

Directions:

Preheat oven to 300°F. Crush gingersnap cookies in a food processor or with a rolling pin. Cut the squash in half lengthwise and scoop out the seeds, then cut into 2-inch square pieces. Place a rack in a large roasting pan and cover the rack with foil. Pour 2 cups water in the bottom of roasting pan and place ham on the foil covered rack.

Place ham in oven and bake for 15 minutes per pound, about 2 hours*. After the first hour, remove the ham from the oven and spread the top with the orange marmalade, then pat the crushed cookies into the marmalade to create a nice crust. Spread the squash in the pan around the base of the ham before returning to the oven for the remaining hour. Let the ham rest for 15 minutes before carving.

*For food safety, cook ham to an internal temperature of 140°F.

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

Nutritional Information (Per serving):

Calories **740**, Fat **33g**, Sat Fat **12g**, Trans Fat **0g**, Cholesterol **195mg**, Sodium **3700mg**, Total Carbohydrate **46g**, Fiber **3g**, Sugars **31g**, Protein **63g**

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Salmon and Coconut Rice Bowl

Serves: 4

Prep Time: 15 min.

Cook Time: 35 min.

Total Time: 50 min.

Ingredients:

0.75-oz. pkg. Nature's Basket organic mint

1-oz. ginger

1 lime

1 seedless cucumber

10-oz. Market District Cherry No. 9 Fall in Love Again tomatoes

1 red onion

½ cup Bob's Red Mill coconut flakes

1½ cups Giant Eagle arborio rice

13 fl. oz. can Giant Eagle unsweetened coconut milk

½ cup water

1 tsp. kosher salt, divided

1 Tbsp. + 1 tsp sugar, divided

2 tsp. vegetable oil

4 (4-oz.) Giant Eagle farm raised salmon filets

¼ cup Giant Eagle soy sauce

¼ cup Giant Eagle light brown pure sugar

Directions:

Preheat oven to 325°F. Remove the mint leaves from their stems and roughly chop.

Peel and grate the ginger. Juice the lime into a small bowl. Cut the cucumber lengthwise into quarters, then dice into ½-inch pieces. Cut the cherry tomatoes in half. Peel and thinly slice the red onion.

Place the coconut flakes on a foil-lined or non-stick sheet pan and roast, stirring occasionally until golden brown, about 10 minutes.

In a medium saucepan, combine the rice with the ginger, coconut milk, ½ cup of water, ½ teaspoon of salt, and 1 teaspoon of sugar. Cover the pan and bring to a boil. Reduce the heat to low and simmer 15 minutes. Turn off the heat and let sit 5 minutes.

While the rice is cooking, combine the mint, cucumber, cherry tomatoes, and red onion in a medium bowl. Add the lime juice, 1 tablespoon of sugar, and ½ teaspoon of salt. Toss and let marinate while you cook the salmon.

Heat a large frying pan over medium-high heat. Once hot, add vegetable oil and salmon. Sear on one side until nicely browned, about 3 minutes. Turn the salmon over and add the soy sauce and brown sugar. Continue to cook, turning the salmon occasionally until the sauce is reduced to a glaze, about 2 minutes*.

Divide the coconut rice between 4 bowls, top with the cucumber salad, then the salmon, drizzling with any remaining glaze from the pan. Sprinkle with the toasted coconut.

*For food safety, cook salmon to an internal temperature of 145°F.

ALLERGEN CALLOUTS: Peanut-Free, Egg-Free

Nutritional Information (Per serving):

Calories **730**, Fat **26g**, Sat Fat **19g**, Trans Fat **0g**, Cholesterol **55mg**, Sodium **1390mg**, Total Carbohydrate **88g**, Fiber **5g**, Sugars **26g**, Protein **34g**

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.

Grilled Cheese and Tomato Soup Casserole

Serves: 4

Prep Time: 10 min.

Cook Time: 25 min.

Total Time: 35 min.

Ingredients:

10-12 leaves Nature's Basket basil

8 slices St. Pierre brioche bread

4 slices Giant Eagle sliced Swiss

4 slices Giant Eagle sliced Cheddar

10.75-oz. can Campbell's condensed tomato soup

1 cup Horizon organic heavy cream

2 Giant Eagle large eggs

1 cup Giant Eagle shredded Parmesan

Directions:

Preheat oven to 375°F. Pick basil leaves. Lay 4 slices of brioche on a flat surface. Place one piece of Swiss and Cheddar on each slice and top with another slice. In a large bowl, mix the tomato soup, cream, and eggs until uniform.

Cut the sandwiches in half on the bias and layer into the baking pan. Pour the tomato soup mixture around the sandwiches and top everything with parmesan cheese. Place in oven and cook for 20-25 minutes*. Garnish with basil leaves and enjoy!

*For food safety, cook eggs to an internal temperature of 160°F.

ALLERGEN CALLOUTS: Peanut-Free, Soy-Free

Nutritional Information (Per serving):

Calories **770**, Fat **50g**, Sat Fat **29g**, Trans Fat **1g**, Cholesterol **225mg**, Sodium **1180mg**, Total Carbohydrate **50g**, Fiber **3g**, Sugars **16g**, Protein **31g**

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