Lamb Shakshuka

Serves: 4
Prep Time: 10 min.
Cook Time: 25 min.
Total Time: 30 min.

Cuisine Type: Mediterranean

Description:
Learn how to make shakshuka — a dish of eggs poached in a sauce of tomatoes, olive oil, peppers, onion, garlic and Mediterranean spices — with this tender and delicious lamb shakshuka recipe.

Ingredients:
1 yellow onion
4 cloves garlic
1 red bell pepper
½ bunch cilantro
1 Tbsp. Market District olive oil
12 oz. Market District ground lamb
1 tsp. Market District ground cumin
1 Tbsp. Giant Eagle paprika
¼ tsp. Giant Eagle ground cinnamon
1 cup Giant Eagle crushed tomatoes
¾ tsp. kosher salt
½ tsp. ground black pepper
4 large Giant Eagle eggs
½ cup Giant Eagle plain Greek yogurt
4 Best Buy pitas

Directions:
Preheat oven to 375°F.

Peel and slice the onion and garlic. Remove the core and slice the red pepper. Roughly chop the cilantro.

Heat olive oil in a large skillet over medium-low heat. Add the onion, bell pepper and ground lamb, breaking up the lamb as it cooks. Cook gently until vegetables are very soft, about 20 minutes. Add the sliced garlic and cook until tender, 1-2 minutes, then stir in cumin, paprika and cinnamon. Cook 1 minute longer.

Pour in crushed tomatoes and season with salt and pepper. Simmer until tomatoes have thickened, about 5 minutes. Gently crack the eggs into the skillet over tomatoes. Transfer skillet to oven and bake until eggs are just set, 7 to 10 minutes. For food safety, cook lamb to an internal temperature of 160°F.
Dollop with yogurt, sprinkle with cilantro, and serve with pitas.
Roasted Eggplant and Halloumi

Serves: 4
Prep Time: 20 min.
Cook Time: 30 min.
Total Time: 50 min.

Cuisine Type: Mediterranean

Description:
Filling, hearty and delicious, grilled eggplant is a great way to incorporate more meat-free dinners into your life. Try it today with this grilled halloumi (a semi-hard cheese) and eggplant recipe.

Ingredients:
3 Best Buy large thin pitas
5 Tbsp. + 2 tsp. Market District extra virgin olive oil, divided
1 pkg. (10 oz.) Market District True Rebel Mix tomatoes
3 eggplants
1 tsp. kosher salt, divided
1 head broccoli
1 pkg. (8.8 oz.) Atlanta Halloumi grilling cheese
3 Tbsp. DeLallo red wine vinegar, divided
½ cup Fage Greek yogurt, Total 0%
¼ cup Krinos tahini
1 tsp. Giant Eagle paprika
¼ tsp. Giant Eagle cayenne
½ bunch cilantro
½ bunch Nature’s Basket organic mint

Directions:
Preheat oven to 350°F. Tear pitas into bite size pieces and toss with 1 tablespoon of olive oil, Spread on sheet pan and toast 10-15 minutes. Remove from oven.

Increase oven to 450°F.

Cut tomatoes in half. Slice eggplant about ½-inch thick, sprinkle with ¼ teaspoon of salt and let sit 20 minutes. Pat dry with paper towels and place on a sheet pan. Coat with 2 teaspoons of olive oil and roast until soft and slightly browned, about 15 minutes.

Cut the broccoli into small florets. Place on a sheet pan, toss with 2 teaspoons of olive oil and a pinch of salt. Place in oven and roast until tender, about 15 minutes.

Cut Halloumi into 4 pieces, coat with 1 teaspoon of olive oil, place on sheet pan and roast. After about 10 minutes, turn and roast until browned on both sides, about 15 minutes.
Let eggplant, broccoli and halloumi cool to room temperature. Break the halloumi into bite-sized pieces.

Toss broccoli, eggplant, broken-up halloumi, pita and halved cherry tomatoes with 2 tablespoons of vinegar and 3 tablespoons of olive oil. Arrange on a large platter.

Combine yogurt and tahini with remaining vinegar, paprika, cayenne and a pinch of salt. Whisk until smooth. Drizzle over roasted vegetables and top with cilantro and mint leaves.
Tequila Lime Fish Tacos
Serves: 4
Prep Time: 10 min.
Cook Time: 20 min.
Total Time: 30 min.

Cuisine Type: Mexican

Description:
Make Taco Tuesday any day of the week with these fish tacos coated in a deliciously tangy tequila-lime marinade. Serve with corn tortillas for a tequila-lime fish fiesta!

Ingredients:
1 bunch cilantro
1 red onion
1 jalapeño
2 oranges
2 avocados
2 limes
1 lb. cod filets
2 Tbsp. Giant Eagle mayonnaise
2 Tbsp. Jose Cuervo tequila
1 tsp. Market District ground cumin
1 Tbsp. McCormick chili powder
½ tsp. + a pinch of kosher salt, divided
12 Mission yellow corn tortillas

Directions:
Preheat oven to 475°F.

Chop the cilantro. Peel and dice the red onion. Finely mince the jalapeño pepper. Peel the oranges and cut into a small dice. Peel and slice the avocados. Cut one lime in half and the other into wedges. Cut the fish into 1x2-inch strips or ‘fingers’.

In a medium bowl, combine mayonnaise, tequila, cumin, chipotle powder, juice of half a lime, half the chopped cilantro and ½ teaspoon of salt. Toss the fish in this marinade and refrigerate for at least 30 minutes.

In a small bowl, combine the orange pieces, diced red onion, minced jalapeño, remaining chopped cilantro, juice of the other half lime and a pinch of salt. Stir to combine, then set aside.

Place the fish pieces on a foil lined sheet pan with space between each piece. Place in oven and roast until lightly browned and cooked through, about 8 minutes. For food safety, cook cod to an internal temperature of 145°F.
Heat the tortillas. Build the tacos with the fish filets, avocado slices, and the orange salsa. Serve with lime wedges on the side.
Chicken Coconut Noodles
Serves: 4
Prep Time: 15 min.
Cook Time: 15 min.
Total Time: 30 min.

Cuisine Type: Thai

Description:
Enjoy a sweet and savory Thai-style meal with this recipe for chicken and coconut noodles topped with mint, carrots and roasted peanuts.

Ingredients:
16 oz. Taste of Thai rice noodles
1 seedless cucumber
1 lime
1 bunch Nature’s Basket mint
¼ cup Nature’s Basket roasted peanuts
1 Tbsp. McCormick curry powder
1/8 tsp. kosher salt
1/8 tsp. ground black pepper
½ cup Giant Eagle coconut milk
1 cup Giant Eagle shredded coconut flakes
2 cups Giant Eagle pulled chicken
½ cup Giant Eagle matchstick carrots

Directions:
Preheat oven to 375°F. Cover noodles with hot water and let sit for 15 minutes. Julienne the cucumber and juice the lime. Pick the mint leaves and chop the peanuts. Whisk the curry powder, lime juice, a pinch of salt and pepper and the coconut milk together.

Spread the shredded coconut in a thin layer on a sheet tray and cook for 8-10 minutes, stirring halfway through.

Strain the noodles from the hot water and pat dry. Toss together with the coconut dressing, pulled chicken, cucumbers and carrots. Toss until well mixed

Sprinkle the noodles with the coconut flakes, peanuts and mint. Enjoy!
Steak With Horseradish

Serves: 4
Prep Time: 10 min.
Cook Time: 30 min.
Total Time: 40 min.

Cuisine Type: American

Description:
Give your meat a little kick with this recipe for steak and horseradish sauce. Serve with a side of buttery, russet potatoes for a hearty, filling, steak and potatoes feast.

Ingredients:
4 oz. Giant Eagle unsalted butter
1 clove garlic
½ bunch fresh parsley
½ bunch Nature’s Basket sage
2 lbs. Russet potatoes
1½ lbs. Market District Certified Angus Beef flank steak
2 tsp. kosher salt, divided
1 tsp. ground black pepper, divided
2 Tbsp. B&L pure horseradish
1 Tbsp. Nature’s Basket Dijon mustard
2 Tbsp. Market District grated Parmesan
2 Tbsp. Market District olive oil, divided

Directions:
Preheat oven to 425°F. Preheat grill.

Soften butter at room temperature. Peel and chop the garlic and chop the parsley. Pick the sage leaves. Cut the potatoes into wedges, about 6 per potato. Season the steak with 1 teaspoon of salt and ½ teaspoon of ground black pepper.

Combine the softened butter with the horseradish, parsley, garlic, Dijon mustard, Parmesan, ½ teaspoon of salt and ¼ teaspoon of ground black pepper.

Toss the potato wedges with 1 tablespoon of olive oil, the sage leaves and ½ teaspoon of salt and ¼ teaspoon of ground black pepper. Spread on a foil lined sheet pan and place in oven. Roast until tender, about 25 minutes.

Grill the steak to your liking, about 12 minutes for medium. For food safety, cook steak to an internal temperature of 145°F. Let the steak sit for 5 minutes before slicing and serving with the roasted potatoes and horseradish butter.