

Sun-Dried No Stir Risotto

Serves: 4

Prep Time: 10 min.

Cook Time: 30 min.

Total Time: 40 min.

Cuisine Type: **Italian**

Description:

Kick your risotto recipe up a notch with this Italian-influenced, sun-dried tomato risotto with tender, braised chicken thighs and pesto.

Ingredients:

10 oz. Market District cherry tomatoes

¼ bunch parsley

1 red onion

1½ lbs. Nature's Basket boneless, skinless chicken thighs

¼ tsp. kosher salt

¼ tsp. ground black pepper

1 Tbsp. Market District olive oil

2 cups Lundberg arborio rice

1 jar (8.5 oz.) Bella Sun Luci sundried tomato pesto

8 cups Market District chicken stock

Directions:

Preheat oven to 375°F. Halve the cherry tomatoes. Pick the parsley leaves. Peel and julienne the onion. Pat the chicken dry and season with salt and pepper.

In a stock pot, heat olive oil on medium. Once heated, add the chicken thighs. Cook for 5 minutes on each side to get a nice golden brown color. Remove from the pan and add the onions. Cook for 3-4 minutes or until tender. Stir in the rice and sundried tomato pesto. Stir around for a minute in the pan and add the chicken stock. Nest the chicken on top of the rice, cover with a lid and place in oven for 30 minutes. For food safety, cook chicken to an internal temperature of 165°F.

Garnish with the cherry tomatoes and parsley and enjoy!

Mini Meatloaves

Serves: 4

Prep Time: 10 min.

Cook Time: 45 min.

Total Time: 55 min.

Cuisine Type: **American**

Description:

Make these mouth-watering mini meatloaves for your next intimate family dinner and everyone can enjoy their own delicious (and adorable) personal meatloaves!

Ingredients:

12 oz. Brussels sprouts

12 oz. Yukon potatoes

¼ red onion

1 Tbsp. Reese red wine vinegar

1 lb. Giant Eagle lean ground beef

½ cup Market District plain bread crumbs

1 large Giant Eagle egg

½ cup Heinz Original Sweet & Thick BBQ sauce

½ tsp. kosher salt, divided

½ tsp. ground black pepper, divided

2 Tbsp. Market District extra virgin olive oil, divided

4 cups Nature's Basket arugula

Directions:

Preheat oven to 375°F. Remove the ends from the Brussels sprouts and halve. Cut the potatoes into 1-inch dice. Peel and thinly slice the red onion and toss with the red wine vinegar.

In a bowl, combine the ground beef, bread crumbs, egg, half of the BBQ sauce and ¼ teaspoon of salt and pepper. Mix until well combined and form into 4 mini meatloaves.

Arrange the brussels sprouts and potatoes on a sheet tray and toss with 1 tablespoon of olive oil and ¼ teaspoon of salt and pepper. Place in oven for 15 minutes. Stir the veggies and place the mini meatloaves on top. Glaze the meatloaves with the remaining BBQ sauce and cook in oven for another 25 minutes. For food safety, cook ground beef to an internal temperature of 160°F.

Combine the arugula with the red onions and add 1 tablespoon of olive oil. Toss together.

Serve the meatloaf with the salad and roasted veggies and enjoy!

Harissa Sheet Tray Chicken

Serves: 4

Prep Time: 10 min.

Cook Time: 30 min.

Total Time: 40 min.

Cuisine Type: **Moroccan**

Description:

Love spicy chicken? Create your own Moroccan-style smoky chili paste with this delicious and simple recipe for sheet tray harissa chicken.

Ingredients:

½ bunch cilantro

4 tangerines

1½ lbs. Nature's Basket boneless skinless chicken breasts

2 cups Near East couscous

2 Tbsp. Market District extra virgin olive oil, divided

¼ tsp. kosher salt, divided

1/8 tsp. ground black pepper

1 cup Divina pitted green olives

2 Tbsp. McCormick harissa powder

Directions:

Preheat oven to 400°F. Bring 2 cups of water to a boil. Chop the cilantro, peel and cut the tangerines into quarters, then cut the chicken breasts in half. In a bowl, mix the couscous with 1 tablespoon of olive oil and a pinch of salt and pepper.

Toss the tangerines, olives, chicken, harissa powder, 1 tablespoon olive oil and a pinch salt together until everything is coated. Spread in a thin layer on sheet tray and place in preheated oven. Cook for 30 minutes or until chicken is cooked through. For food safety, cook chicken to an internal temperature of 165°F.

Pour the boiling water over the couscous and cover with a lid. Let sit for 15 minutes and fluff with a fork. Fold in the cilantro.

Divide the couscous between four plates. Top with chicken, olives, and tangerines. Spoon the pan juices over the chicken and enjoy!

Salmon Paillard with Celery Root Salad

Serves: 4

Prep Time: 15 min.

Cook Time: 5 min.

Total Time: 20 min.

Cuisine Type: **French**

Description:

Give a classic paillard — thinly cut veal — a seafood twist with this recipe for salmon paired with a bright and tangy celery root salad.

Ingredients:

1 large celery root
2 medium carrots
3 stalks celery
1 bunch fresh parsley
4 (5 oz.) filets Giant Eagle farm-raised salmon
¼ cup McCormick yellow mustard seeds
¼ cup Bragg apple cider vinegar
1 Tbsp. Giant Eagle granulated sugar
½ tsp. + a pinch kosher salt, divided
1 Tbsp. Grey Poupon Dijon mustard
1/8 tsp. ground black pepper
¼ cup + 1 tsp. Market District extra virgin olive oil, divided

Directions:

Preheat oven to 500°F.

Peel the celery root and rinse. Using a vegetable peeler, cut strips from the peeled celery root and carrots. Thinly slice the celery stalks on a bias. Place all the sliced vegetables in a large bowl of water with a few ice cubes to soak for about 10 minutes. Drain well and pat dry. Roughly chop the parsley. Cut each salmon filet horizontally almost all the way through, stopping about a ¼-inch from the opposite side. Open like a book and place between two sheets of plastic wrap. Using a mallet or the bottom of a heavy pan, lightly pound the salmon until it is about 3/8-inch thick.

Place the mustard seeds, apple cider vinegar and sugar in a small pot and bring to a boil. Once boiling, remove from the heat and transfer to a medium bowl to cool. Once cool, add ½ teaspoon of salt, the Dijon mustard, and a pinch of black pepper. Whisk well and then slowly drizzle in ¼ cup olive oil, whisking continuously until you have a smooth sauce. Stir in half of the chopped parsley.

Toss the vegetables with about 1/3 cup of the dressing and half of the remaining parsley.

Brush 4 heatproof plates with a little olive oil and place the flattened salmon filets on top. Brush the tops with 1 teaspoon of olive oil and sprinkle a pinch of salt and pepper. Place the 4 plates in the oven and bake until just cooked through, about 3-4 minutes. Carefully remove from the oven. For food safety, cook salmon to an internal temperature of 145°F.

Drizzle the salmon with the remaining mustard sauce. Top with the vegetable salad and the remaining chopped parsley.

Broccoli and Cheddar Flautas

Serves: 4

Prep Time: 10 min.

Cook Time: 30 min.

Total Time: 40 min.

Cuisine Type: **Mexican**

Description:

Make delicious Mexican-style, vegetarian flautas with this simple, 40-minute, broccoli-cheddar flauta recipe.

Ingredients:

16 oz. Giant Eagle broccoli florets
3 cloves garlic
10 oz. Market District cherry tomatoes
1 lime
½ bunch cilantro
½ red onion
1 can (15.5 oz.) Giant Eagle black beans
2 tsp. Market District extra virgin olive oil
½ tsp. kosher salt, divided
½ tsp. ground black pepper, divided
1 cup Giant Eagle shredded Cheddar cheese
16 Giant Eagle fajita size flour tortillas
½ cup Daisy sour cream

Directions:

Preheat oven to 400°F. Finely chop the broccoli. Peel and chop the garlic. Halve the cherry tomatoes, juice the lime, and chop the cilantro. Peel and chop the red onion and drain and rinse the black beans.

Toss the broccoli with 2 teaspoons of olive oil and a pinch of salt and pepper. Place in oven for 15 minutes stirring half way through.

Combine the roasted broccoli, garlic, half of the cilantro, Cheddar cheese and a pinch of salt and pepper in a mixing bowl. Spoon ¼ cup into each tortilla and roll. Place on a sheet tray and spray with pan spray. Cook for 20 minutes flipping half way through.

In a bowl, toss the black beans, remaining cilantro, cherry tomatoes, onion, lime juice and ¼ teaspoon of salt and pepper.

Serve the flautas with the black bean salad and sour cream for dipping.