

## **Pasta with Eggplant and Burrata**

Serves: 4

Prep Time: 10 min.

Cook Time: 15 min.

Total Time: 25 min.

Cuisine Type: **Italian**

### **Description:**

Create a rich, Italian-style meal at home —exquisitely simple — with this recipe for eggplant pasta and burrata with rigatoni noodles and basil.

### **Ingredients:**

2 eggplants

4 cloves garlic

1 bunch Nature's Basket basil

¼ cup Market District extra virgin olive oil, divided

½ tsp. kosher salt

½ tsp. Market District crushed red pepper flakes

½ tsp. Giant Eagle dried oregano

1 can (28 oz.) Giant Eagle crushed tomatoes

1 lb. Giant Eagle rigatoni

2 balls BelGioioso fresh Bozzarella cheese, Burrata

### **Directions:**

Preheat oven to 450°F.

Dice the eggplant into ½-inch cubes. Crush the garlic. Remove the basil leaves from the stems. Bring a large pot of salted water to a boil.

Toss the diced eggplant with 2 tablespoons olive oil and salt. Spread on a sheet pan in an even layer. Place in oven and roast until tender, about 10 minutes.

Meanwhile, heat a large pot over medium heat. Add 2 tablespoons of olive oil, the crushed garlic, crushed red pepper and dried oregano. Cook, stirring occasionally, until softened and fragrant but not brown, about 1 minute. Add the crushed tomatoes and simmer 10 minutes.

Add the rigatoni into the boiling water and cook according to package directions. Drain well and add to the tomato sauce along with the roasted eggplant.

Divide the pasta between 4 bowls, cut the burrata in half and place one half on top of each bowl of pasta. Tear the basil and sprinkle over the pasta.

## **Pork Chops with Creamy Mustard Sauce**

Serves: 4

Prep Time: 10 min.

Cook Time: 30 min.

Total Time: 40 min.

Cuisine Type: **American**

### **Description:**

Forget pork chops and applesauce—for now at least—and get to know your new favorite combination with this recipe for pork chops and creamy mustard sauce.

### **Ingredients:**

1 head red cabbage

½ red onion

1 shallot

4 sprigs Nature's Basket thyme

4 bone in pork chops

¼ tsp. salt, divided

¼ tsp. pepper, divided

2 Tbsp. market district extra virgin olive oil, divided

¼ cup DeLallo balsamic vinegar

2 Tbsp. Nature's Basket Dijon mustard

¼ cup Giant Eagle heavy cream

### **Directions:**

Halve the cabbage, remove the core and julienne. Peel and thinly slice half of the onion, reserving the other half for another recipe. Peel and finely chop the shallot. Remove the leaves from the thyme sprigs. Pat the pork chops dry and season with a pinch of salt and pepper.

In a stock pot, heat 1 tablespoon of olive oil on medium heat. Once heated, add the red onions. Cook for 2-3 minutes or until tender. Once tender, stir in cabbage and cook for 5 minutes. Deglaze the pan with balsamic and ¼ cup of water. Add a pinch of salt and pepper and lower heat. Stir occasionally and cook for 15 minutes or until cabbage is tender.

Heat 1 tablespoon of olive oil in a frying pan on high heat. Once heated, add the pork chops. Cook for 3 minutes on each side or until golden brown. Remove pork from the pan lower heat to medium. Add the shallots and mustard, cook for a minute and then deglaze with ¼ cup of water. Once water is reduced, scrape all the bits off the bottom of the pan, whisk in the cream and thyme and whisk more. Add the pork chops back to the pan lower heat to low. Flip pork chops every minute or so cooking for another 5 minutes. For food safety, cook the pork chops until internal temperature of 145°F followed by a 3 minute rest.

Serve the pork on top of the cabbage and spoon the mustard sauce on top and enjoy!

## **Grilled Chicken Breast with Sweet Potato Mash**

Serves: 4

Prep Time: 10 min.

Cook Time: 35 min.

Total Time: 45 min.

Cuisine Type: **American**

### **Description:**

Make a meal that's delicious and nutritious with this recipe for grilled chicken and sweet potatoes served with a kale, beet and apple salad.

### **Ingredients:**

1 pkg. (6.5 oz.) Love beets

3 yams

1 bunch kale

1 Honeycrisp apple

1 ½ lbs. Nature's Basket thin-cut chicken breasts

1 Tbsp. Market District extra virgin olive oil

½ tsp. + a pinch kosher salt, divided

½ tsp. black pepper, divided

1 cup Chobani nonfat plain Greek yogurt

¼ cup Market District red wine vinegar dressing

### **Directions:**

Cut beets into wedges. Peel yams and cut into 1-inch dice. Fill a medium-size pot with enough cold water to cover both. Add a pinch of salt, bring to a boil and simmer for 20 minutes or until tender.

Remove the ribs from the kale and cut into 1-inch ribbons. Remove seeds from the apple and cut into thin slices. Pat chicken dry and toss with 1 tablespoon olive oil and ¼ teaspoon of salt and pepper.

Heat grill pan on high. Once heated, add chicken and cook for 4 minutes on each side. For food safety, cook chicken until internal temperature of 165°F.

Once yams are tender, drain well and mash with a potato masher. Fold in the yogurt and a pinch of salt and pepper and mix until smooth.

Toss the kale, beets and apples with the red wine vinegar dressing and a pinch of salt and pepper.

Serve the chicken with the mashed yams and salad.

## **New York Steak with Chard Gratin**

Serves: 4

Prep Time: 10 min.

Cook Time: 30 min.

Total Time: 40 min.

Cuisine Type: **American**

### **Description:**

Bring the steakhouse to your house with this recipe for juicy, tender New York strip steak and creamed veggies. The gratin side alone leaves Ruth Chris in the dust!

### **Ingredients:**

3 Russet potatoes

4 cups Giant Eagle whole milk

1½ tsp. kosher salt, divided

1 bunch green swiss chard

½ cup Market District Italian seasoned bread crumbs

2 oz. Market District shaved Parmesan, divided

¼ cup + 2 Tbsp. Market District extra virgin olive oil, divided

½ cup Mezzetta Italian Castelvetrano whole green olives

½ bunch fresh parsley

4 (8 oz.) Market District boneless strip steaks

1¼ tsp. ground black pepper

2 cups Giant Eagle heavy cream

2 Tbsp. Napa Valley red wine vinegar

### **Directions:**

Preheat oven to 425°F and preheat your grill.

Peel and slice the potatoes ¼-inch thick and place in a medium pot with the milk. Remove the stems from the chard; thinly slice the stems and roughly chop the leaves. Toss the bread crumbs with half the Parmesan and 2 tablespoons of olive oil. Pit and roughly chop the green olives. Chop the parsley. Season each steak with ¼ teaspoon salt and a pinch of pepper.

Place the potatoes and milk over medium heat. Simmer until the potatoes are just tender. Drain but save the milk. Combine the potatoes with 2 cups of the saved milk, the heavy cream, swiss chard leaves and stems, half the Parmesan, ½ teaspoon salt and ¼ teaspoon black pepper. Spread this mixture in a 9x9-inch baking dish and top with the bread crumb mixture. Place in oven and bake until bubbly and browned, about 20 minutes.

Meanwhile combine the chopped olives and chopped parsley with the red wine vinegar and ¼ cup olive oil. Season with salt and pepper to taste and set aside.

Grill the steaks to your liking, about 15 minutes per inch of thickness for medium-rare. For food safety, cook steaks to an internal temperature of 145°F.

Serve the steak with the gratin and olive sauce.

## **Green Chili Cheeseburger**

Serves: 4

Prep Time: 10 min.

Cook Time: 20 min.

Total Time: 30 min.

Cuisine Type: **American**

### **Description:**

Bored with regular old burgers? Double the flavor of a basic burger with this mouthwatering green chili and pepper jack burger recipe.

### **Ingredients:**

4 St. Pierre brioche burger buns

½ red onion

1 can (4.25 oz.) ChiChi's diced green chilies

2 tomatoes

1 head iceberg lettuce

2 lbs. Giant Eagle lean ground beef

¼ tsp. kosher salt

¼ tsp. ground black pepper

1 Tbsp. Market District extra virgin olive oil

8 slices Giant Eagle Pepper Jack cheese

### **Directions:**

Slice the burger buns in half. Peel and thinly slice the onion and toss with green chilies. Slice the tomatoes. Carefully remove the leaves of the lettuce. Divide the ground beef into eight patties and season with ¼ teaspoon of salt and pepper.

Heat 1 tablespoon of olive oil in a frying pan on medium heat. Once heated, add the burger patties, cooking for 4 minutes on each side. In the last minute of cooking add a slice of cheese on top of each burger patty. For food safety, cook ground beef to an internal temperature of 160°F.

Toast the buns and place one burger patty on the bottom of the bun along with a spoonful of the green chilies, another patty, and another spoonful of chilies on top. Top with the tomato slices, lettuce, and top bun.