Blue Cheese Baked Gnocchi

Serves: 4  
Prep Time: 10 min.  
Cook Time: 35 min.  
Total Time: 45 min.  

Cuisine Type: Italian

Description:  
Whip up this baked gnocchi recipe in just 45 minutes for a deliciously cheesy Italian-style dinner the whole family will love.

Ingredients:  
¾ tsp. salt  
1 yellow onion  
1 sprig Nature’s Basket rosemary  
1 bartlett pear  
1 lemon  
1 Tbsp. Market District extra virgin olive oil  
1 cup Giant Eagle heavy cream  
4 oz Salemville blue cheese crumbles  
¾ tsp. pepper  
32 oz Market District gnocchi  
¼ cup Market District shredded Parmesan cheese  
5 oz Nature’s Basket baby spinach

Directions:  
Preheat oven to 375°F. Bring a pot of water to boil with a pinch of salt. Peel and julienne the onion. Remove the rosemary leaves from the stem. Julienne the pears. Juice the lemon.

Heat 1 tablespoon of olive oil on medium heat in a frying pan. Once heated, add the onions. Stir every minute or so. Half way through the cooking process, add the rosemary. Cook for 10-12 minutes or until nicely caramelized.

Add the cream to a pot and simmer for a few minutes until warmed through. Whisk in the blue cheese crumbles and a pinch of salt and pepper. Once melted, turn off heat.

Once water is boiling, add the gnocchi. Cook for 4 minutes or until it floats. Once cooked, drain well and toss in the blue cheese sauce. Pour the gnocchi in a baking dish and top with the caramelized onions and shredded Parmesan cheese. Place in the preheated oven and cook for 15 minutes or until brown and golden.

Toss the spinach and pears with the olive oil, a pinch of salt and pepper and the lemon juice. Mix until everything is coated. Serve the gnocchi with the pear salad and enjoy!!
Roast Chicken Thanksgiving Style
Serves: 4
Prep Time: 10 min.
Cook Time: 50 min.
Total Time: 1 hr.

Cuisine Type: American

Description:
Twist on traditional turkey? Celebrate a different bird with this roast chicken Thanksgiving style recipe served with a side of Brussels sprouts and cranberry sauce.

Ingredients:
1 lb. Brussels sprouts
½ cup Nature’s Basket almonds
½ bunch fresh sage
1 Giant Eagle whole chicken
¾ tsp kosher Salt
¾ tsp ground black pepper
2 cups Giant Eagle whole berry cranberry sauce
1 Tbsp. Market District extra virgin olive oil

Directions:
Preheat oven to 425°F.

Trim and cut Brussels sprouts in half. Roughly chop almonds. Roughly chop sage leaves.

Rub chicken with 2 teaspoons kosher salt, ½ teaspoon ground black pepper, and the chopped sage. Place the chicken on a rack over a foil-lined sheet pan. And place in oven. Roast until the internal temperature reaches 165°F, about 50 minutes.

About 30 minutes into roasting the chicken, toss the Brussels sprouts with 1 tablespoon olive oil, ¼ teaspoon kosher salt, and a pinch of ground black pepper. Spread on a sheet pan and place in oven to roast until tender and brown, about 15-20 minutes. Toss the roasted Brussels sprouts with the almonds.

Serve the roasted chicken with the cranberry sauce and roasted Brussels sprouts.
Curry and Coconut Shrimp Soup

Serves: 4  
Prep Time: 10 min.  
Cook Time: 35 min.  
Total Time: 45 min.  

Cuisine Type: Thai

Description:
Thai one on! Make a spicy coconut soup perfect for any cool autumn night with this Thai-style recipe for coconut curry soup.

Ingredients:
1 red bell pepper  
5 oz Market District cherry tomatoes  
¼ bunch cilantro  
1 lime  
¼ jalapeño  
1 Tbsp. Market District extra virgin olive oil  
2 Tbsp. Thai Kitchen red curry paste  
2 cans Giant Eagle coconut milk  
3 cups Market District chicken stock  
8 oz Giant Eagle white mushrooms  
12 oz peeled and de-veined shrimp

Directions:
Julienne the red pepper. Halve the cherry tomatoes. Pick the cilantro leaves and finely mince the stems. Cut the lime into wedges. Thinly slice the jalapeño.

Heat 1 tablespoon of olive oil in a soup pot on medium heat. Once heated, add the curry paste and stir for one minute. Add the coconut milk and chicken stock and whisk everything together, dissolving the curry paste. Add the minced cilantro stems and bring to a boil. Once boiling, add the red pepper and mushrooms and cook for 5 minutes. Stir in shrimp and cook for another 10 or until shrimp is cooked through. For food safety, cook shrimp until pearly white and opaque. Stir in the cherry tomatoes and turn off the heat.

Garnish with the lime wedges, cilantro and jalapeño slices if you like it spicy.
**Stuffed Sweet Potatoes**
Serves: 4  
Prep Time: 10 min.  
Cook Time: 1 hr.  
Total Time: 1 hr., 10 min.  

Cuisine Type: **American**

**Description:**
Looking to add some fall dishes into the rotation? Then, check out this recipe for sausage and Brussels sprouts stuffed sweet potatoes for your next fall feast.

**Ingredients:**
- 4 yams  
- 6 oz Brussels sprouts  
- 1 honey crisp apple  
- ¼ red onion  
- Market District olive oil  
- 16 oz Giant Eagle bulk sweet Italian sausage  
- ¼ cup Market District red wine vinaigrette  
- ¾ tsp. salt  
- ¼ tsp. pepper  
- 4 oz Giant Eagle sharp white Cheddar

**Directions:**
Heat oven to 375°F.

Prick yams with a fork and place in oven for one hour or until tender (alternatively, if you are in a hurry, cook in microwave for 5-7 minutes). Thinly slice Brussels sprouts. Use a mandolin if you have one. Dice the apples into ½-inch dice. Thinly slice the onion.

Heat 1 tablespoon olive oil in a frying pan. Add the sausage and cook for 10-12 minutes, getting it crispy.

Toss the Brussels sprouts, onions, and apples with the red wine vinaigrette and a pinch of salt and pepper.

Cut the yams half way down the middle not cutting all the way through. Mash the inside with a fork and add a pinch of salt and pepper to each one. Sprinkle with cheese. Top with the sausage and the Brussels sprout salad and enjoy!
Mustard Baked Chicken
Serves: 4
Prep Time: 10 min.
Cook Time: 45 min.
Total Time: 55 min.

Cuisine Type: American

Description:
Add some extra flavor to a basic baked chicken with this recipe for mustard chicken and apples. Serve with a side of mashed potatoes and kale salad for a full lunch or dinner.

Ingredients:
¼ head green cabbage
1 Honeycrisp apple
4-6 oz Nature’s Basket chicken breasts
¾ tsp. salt
¾ tsp. pepper
4 Tbsp. Maille Old World whole grain mustard
1 lb. Yukon gold potatoes
2 Tbsp. Giant Eagle unsalted butter
¼ cup heavy whipping cream
5 oz Nature’s Basket baby kale
1 tsp. Bragg apple cider vinegar
1 Tbsp. Market District extra virgin olive oil

Directions:
Preheat oven to 425°F. Julienne the green cabbage. Cut the apple into ¼-inch dice. Pat the chicken dry, season with a pinch of salt and pepper and spread 1 tablespoon of whole grain mustard on the top of each breast. Cut potatoes into 1-inch dice. Cover potatoes with cold water and cook for 20 minutes or until tender.

Place chicken in preheated oven and cook for 20 minutes, or until internal temperature is 165°F.

Once potatoes are tender, drain well. In the same pot, melt the butter on medium heat and add the cabbage with a pinch of salt and pepper. Cook for 3-4 minutes or until tender. Turn off the heat and return the potatoes and heavy cream to the pan and mash until smooth.

Toss the kale and apples with 1 tablespoon of olive oil, the apple cider vinegar and a pinch of salt and pepper.

Serve the chicken on top of the mashed potatoes with the kale salad on the side.