

Stuffed Shells

Serves: 4

Prep Time: 15 min.

Cook Time: 30 min.

Total Time: 45 min.

Cuisine Type: **Italian**

For authentic Italian stuffed shells, check out this recipe that utilizes whole milk ricotta cheese, mild Italian sausage, tomato basil sauce and more, to create a casserole dish full of cheesy, meaty, melty baked shells.

Ingredients:

½ bunch parsley

1 large Giant Eagle egg

2 tsp. Market District extra virgin olive oil

1 lb. Giant Eagle mild Italian sausage

1 tub (15 oz.) Giant Eagle whole milk ricotta cheese

½ cup Giant Eagle grated Parmesan

2 cups Giant Eagle shredded Mozzarella, divided

½ tsp. kosher salt

¼ tsp. ground black pepper

1 lb. Giant Eagle jumbo shells

1 jar (24 oz.) Del Grosso tomato basil spaghetti sauce

1 cup Cirio crushed tomatoes with basil

Directions:

Preheat oven to 425°F. Bring a large pot of water to a boil. Roughly chop the parsley. Crack and whisk the egg.

Heat olive oil in a medium frying pan. Once heated, add the sausage. Cook for 5-6 minutes or until browned, breaking apart any large chunks. Drain off any excess fat.

In a bowl, combine the cooked sausage, ricotta, Parmesan, egg, half the Mozzarella, salt and pepper.

Add the shells to the boiling water and cook for 8 minutes. Strain and arrange on a flat surface. Stuff with the ricotta stuffing, about a heaping tablespoon per shell.

Whisk together the spaghetti sauce and the crushed tomatoes. Pour half into the bottom of a baking dish. Place stuffed shells on top of the sauce, pour remaining sauce over and sprinkle with other half of Mozzarella. Add to the preheated oven and cook for 20 minutes or until brown and bubbly. Garnish with the parsley and enjoy!

Chicken Parmesan

Serves: 4

Prep Time: 20 min.

Cook Time: 30 min.

Total Time: 50 min.

Cuisine Type: **Italian**

Brush up on the basics with this classic recipe for chicken parmesan. Full of tender chicken breasts, seasoned tomato basil sauce and topped with perfect parmesan flakes, this parm is a great recipe to learn and master.

Ingredients:

1 lb. Nature's Basket chicken breasts

¾ tsp. kosher salt

½ tsp. ground black pepper

½ cup Gold Medal all-purpose flour

1 large Giant Eagle egg

1 cup Delallo plain bread crumbs

¼ cup Market District ground Parmesan cheese

¼ bunch fresh parsley

¼ cup Market District extra virgin olive oil

1 jar (24 oz.) Nature's Basket tomato basil sauce, divided

1 cup Giant Eagle shredded Mozzarella

Directions:

Preheat oven to 425°F. Season chicken breasts with salt and pepper. Set up a dredging station with three shallow dishes. Place the flour in one. Crack and beat the egg in the second dish. Place the breadcrumbs and parmesan in the third one. Roughly chop the parsley.

Dip the chicken breasts in the flour, the beaten egg and then roll in the breadcrumbs to cover on all sides. Press the crumbs into the chicken to make sure they don't fall off.

Heat a large fry pan over medium heat. Once hot, add olive oil and the chicken breasts. Cook the chicken breasts on one side until golden brown, about 4-5 minutes. Turn and continue to cook on the second side until golden brown. Transfer to paper towels to drain.

Pour half of the tomato sauce in the bottom of a 10x10-inch baking dish. Top with the chicken breasts then the remaining tomato sauce. Sprinkle with the Mozzarella. Place in oven and bake until bubbly and brown, about 15 minutes. For food safety, cook chicken to an internal temperature of 165°F. Sprinkle with chopped parsley.

Herb Roasted New York Steak with Wedge Fries

Serves: 4

Prep Time: 5 min.

Cook Time: 45 min.

Total Time: 50 min.

Cuisine Type: **American**

Elevate a cozy night at home with this recipe for herb-roasted New York Steak and fries. With juicy boneless strip-steak and thick, crisp wedge fries, you won't be able to tell your dining room apart from the best steakhouse in town.

Ingredients:

- 4 Market District russet potatoes
- 4 semi-boneless strip steaks
- 2 tsp. kosher salt, divided
- 1 ½ tsp. ground black pepper, divided
- 2 Tbsp. Market District extra virgin olive oil, divided
- 2 tsp. Simply Organic paprika
- 1 pkg. (0.75 oz.) Nature's Basket thyme
- 1 pkg. (0.75 oz.) Nature's Basket rosemary
- 3 Simply Organic bay leaves
- 3 Tbsp. Giant Eagle unsalted butter

Directions:

Preheat oven to 400°F. Wash potatoes and prick with a fork. Season each steak with ¼ tsp. kosher salt and ¼ tsp. ground black pepper.

Place potatoes on a baking sheet in oven. Bake until tender, about 45 minutes (or microwave on high for 10 minutes). Let cool, then cut into 6 wedges each. Place on a non-stick or parchment-lined sheet pan. Drizzle with 1 tablespoon of olive oil, then sprinkle with paprika, 1 teaspoon of kosher salt and ½ teaspoon of ground black pepper. Increase oven temp to 450°F. Place in oven and bake until crispy and brown, about 20 minutes.

While the potatoes are baking, heat a heavy fry pan over high heat. Once hot, add 1 tablespoon of olive oil and the steaks. Sear on one side until browned, about 2 minutes. Turn and sear on the second side until brown, another 2 minutes. Reduce heat to low and add the thyme, rosemary, bay leaves and butter around the steak. Let the butter melt and cook with the herbs. Baste the steaks with the melted butter every minute or so, until cooked to your liking — a minimum of 145°F for food safety. Allow 7 minutes for every inch of thickness for medium.

Transfer to plates with the potato wedges and spoon the herb butter from the pan over the steak.

Pasta with Cherry Tomatoes and Walnuts

Serves: 4

Prep Time: 10 min.

Cook Time: 20 min.

Total Time: 30 min.

Cuisine Type: **Italian**

For a refreshingly light and guilt-free pasta dish, try our pasta with cherry tomatoes and walnuts. Bursting with fresh, spring ingredients, ours features campanelle (Italian for “bell flowers”), a pasta with ruffled edges, which compliments the natural look of the walnuts. Buon appetito!

Ingredients:

8 cloves garlic

1 pkg. (0.75 oz.) Nature’s Basket oregano

½ cup Mariani walnuts

1 lb. Barilla campanelle or rotini pasta

2 Tbsp. Market District extra virgin olive oil

10 oz. Market District True Rebel Mix tomatoes

¾ tsp. kosher salt

¾ tsp. ground black pepper

2 oz. Market District shredded Parmesan, divided

Directions:

Preheat oven to 425°F. Bring a large pot of water to a boil. Peel and thinly slice the garlic. Pick the oregano leaves. Roughly chop the walnuts.

Add the pasta to the boiling water and cook for 8 minutes. Drain from the water and reserve 1 cup of the pasta water.

While the pasta is cooking, warm olive oil in a pan on medium heat. Add the garlic and tomatoes and stir. With the back of the cooking spoon, smash half of the cherry tomatoes so the juices form a sauce and then add the oregano. Add the pasta water to the pan with the salt and pepper and bring to a simmer. Once simmering, add the pasta and cook for another 2 minutes until the sauce thickens and everything is well mixed. Fold in the walnuts and half the Parmesan cheese.

Garnish with the remaining Parmesan and enjoy!

Salmon with Chowder Sauce

Serves: 4

Prep Time: 10 min.

Cook Time: 30 min.

Total Time: 40 min.

Cuisine Type: **American**

Create a rich, homestyle bowl of perfectly seasoned salmon chowder to enjoy on cold nights and afternoons with this simple 40-minute recipe. Add some fresh bread from our Bakery and dig in!

Ingredients:

1 yellow onion

4 stalks celery

3 Yukon potatoes

½ bunch parsley

1 lb. Giant Eagle salmon

¼ cup Giant Eagle unsalted butter

¼ cup Giant Eagle all-purpose flour

6 cups Kitchen Basics seafood stock

1 Tbsp. Old Bay seasoning

½ cup Horizon organic heavy cream

Directions:

Peel the onion. Dice the celery, onion, and potatoes into ½-inch pieces. Roughly chop the parsley. Cut the salmon into 1-inch pieces.

Heat a soup pot on the stove on medium heat. Once heated, add the butter. Once the butter is melted, add the celery and onion and cook for about 5 minutes or until tender. Add the flour and cook for another minute. Whisk in the stock to avoid clumps and then add the Old Bay and potatoes and bring to a boil.

Once soup is boiling, lower to a simmer and cook for another 15 minutes or until potatoes are tender. Stir in the salmon and cook for another 5 minutes; then stir in the cream. For food safety, cook salmon to an internal temperature of 145°F.

Garnish with the parsley and enjoy!