

Chicken with Grapes and Balsamic

Serves: 4

Prep Time: 10 min.

Cook Time: 1 hr., 20 min min.

Total Time: 1 hr., 30 min.

Cuisine Type: **American**

Chicken and grapes may not seem like the most obvious combination, but you might just change your mind after you try this tender and perfectly seasoned balsamic chicken with grapes, brown rice and lentils.

Ingredients:

1½ lbs. Nature's Basket boneless skinless chicken thighs

1 tsp. kosher salt, divided

¼ tsp. ground black pepper

1 bunch red grapes

1 cup Goya brown lentils

1 cup Della basmati brown rice

1 Tbsp. Market District extra virgin olive oil

1 pkg. (0.75 oz.) Nature's Basket rosemary

1/3 cup Holland House balsamic vinegar

¼ cup Nature's Basket honey

2 oz. Giant Eagle unsalted butter

Directions:

Preheat oven to 425°F. Pat chicken dry and season with ½ teaspoon of salt and ¼ teaspoon of pepper. Remove grapes from stems.

Combine lentils and brown rice in a pot with 4 cups water and ½ tsp. salt. Bring to a boil, then reduce heat to low and cook until water is absorbed, about 35-45 minutes.

In a large, heavy-bottomed pan heat olive oil on medium-high heat. Once heated, add chicken to the pan. Cook for 3-4 minutes on each side, until a nice, golden brown color. Add the rosemary and then place the pan in the preheated oven. Roast for 10-15 minutes or until chicken is cooked through. For food safety, cook chicken to an internal temperature of 165°F.

Remove the chicken and rosemary from pan. Return the pan to stove top and place over medium-high heat. Add grapes, balsamic vinegar, honey and butter. Stir until butter is melted. Continue cooking to let juices reduce into a glaze.

Serve the chicken and grapes over rice, drizzle with the pan sauce and enjoy!

Beef Enchilada Pie

Serves: 4

Prep Time: 10 min.

Cook Time: 35 min.

Total Time 45 min.

Cuisine Type: **Mexican**

Satisfy your craving for Mexican food and savory pie at the same time with this recipe for rich, meaty, cheesy enchilada pie.

Ingredients:

1 red onion

¼ tsp. kosher salt, divided

1 lime

½ bunch cilantro

1 Tbsp. Market District extra virgin olive oil

1½ lbs. Market District 80% lean Certified Angus Ground Beef chuck

½ packet (2 Tbsp.) McCormick Original taco seasoning

1/8 tsp. ground black pepper, divided

19 oz. Old El Paso red enchilada sauce

12 La Banderita corn tortillas

2 cups Giant Eagle shredded Cheddar cheese

Directions:

Preheat oven to 450°F. Peel onion and dice. In a small bowl, mix half of the diced onions with a pinch of salt and the juice from half of the lime; toss and set aside. Cut the other lime half into wedges. Chop cilantro.

Heat olive oil in large sauté pan on high for one minute. Add ground beef, breaking it up with a spoon as it cooks. After 3-4 minutes, drain off excess fat and add the remaining diced red onions, taco spice and a pinch of salt and pepper. Cook for another 4-5 minutes until onions are soft and beef is fully cooked. For food safety, cook ground beef to an internal temperature of 160°F.

In a shallow bowl large enough to fit a tortilla, add half of the enchilada sauce. Submerge each tortilla in the enchilada sauce making sure they are fully coated, then place on the bottom of a baking dish, lining the bottom with four coated tortillas. Spoon half of the ground beef mixture and ⅓ of the shredded Cheddar cheese on top. Repeat this process to form the next layer. For the last layer, top with 4 sauce-coated tortillas and the rest, the remaining Cheddar cheese and the reserved enchilada sauce. Tap the pan several times so that some of the sauce falls through the layers. Place in oven for 20-25 minutes until a nice, golden-brown crust forms.

Slice into pieces and top with red onion, lime juice, and chopped cilantro. Garnish with lime wedges on the side.

Caramel Shrimp

Serves: 4

Prep Time: 10 min.

Cook Time: 30 min.

Total Time 40 min.

Cuisine Type: **Asian**

Looking for a sweet shrimp recipe with an Asian-style twist? Then this caramel Thai shrimp recipe with jasmine coconut rice is just what you've been after!

Ingredients:

¼ cup + 2 tsp. Giant Eagle granulated sugar, divided

¼ cup Giant Eagle low-sodium soy sauce

1 cup Thai Kitchen unsweetened coconut milk

1½ cups Dynasty white jasmine rice

1 tsp. kosher salt

½ bunch cilantro, chopped

3 cloves garlic

2 oz. ginger

1 bunch green onions

2 limes

2 tsp. Market District vegetable oil

¼ tsp. McCormick crushed red pepper flakes

¼ tsp. ground black pepper

1 lb. Nature's Basket peeled and deveined raw shrimp

2 cups Green Giant snow peas

Directions:

In a small pot, combine ¼ cup sugar with ¼ cup water and cook over high heat. As it reduces and thickens, reduce heat to medium and cook until it turns a dark caramel color like strong iced tea. Once the sugar has caramelized, carefully add another ¼ cup water; it will sputter and splatter, so be careful! Continue to cook down until the caramel has dissolved and it thickens again. In ¼ cup soy sauce and bring back to boil. Remove from heat and set aside.

In a medium saucepan, combine 2 cups water, coconut milk, rice, salt and 2 tsp. sugar. Cover and bring to a boil over high heat. Once boiling, reduce heat to low and continue to cook for 15 minutes or until all the liquid is absorbed. Remove from heat and stir in half the cilantro.

Peel and chop the garlic. Peel and mince the ginger. Thinly slice the green onions, keeping the white and green parts separate. Cut the limes into wedges.

Heat a large sauté pan over medium-high heat and add vegetable oil. Once heated, add the ginger, garlic, scallion whites, chili flakes and pepper. Sauté for 1 minute or until soft

and fragrant, but not brown. Add the shrimp and snow peas and continue to cook over high heat. Once half cooked, about 2-3 minutes, add the caramel sauce and stir to coat everything. Continue cooking until shrimp are opaque and cooked through to an internal temperature of 145°F; then remove from heat. If necessary, remove the shrimp and snow peas and return the sauce to the heat to reduce until thickened.

Serve the shrimp with the rice and lime wedges. Garnish with the remaining cilantro and sliced green onions.

Pork Blade Chops

Serves: 4

Prep Time: 10 min. + 1 hr. marinating time

Cook Time: 30 min.

Total Time 40 min. + 1 hr. marinating time

Cuisine Type: **American**

For a good, old-fashioned American meal, check out this 40-minute recipe for pork blade chops in a spiced, sweet apple sauce.

Ingredients:

3 Honeycrisp apples

1 carrot

1 jalapeño

3 (1½ lbs. total) Market District pork butt blade steaks

3 tsp. kosher salt, divided

½ cup Giant Eagle sweetened condensed milk

½ cup Giant Eagle granulated sugar

½ cup Heinz apple cider vinegar

Directions:

Peel, core and dice apples. Peel and grate carrot on a box grater. Dice the jalapeño. Season pork with 2 teaspoons of salt and let sit for 10 minutes. Pat dry and place in zip lock bag with the sweetened condensed milk, rubbing it into the pork. Remove excess air from bag and seal. Let marinate for at least an hour.

Heat a grill pan or grill on medium-high heat. Once heated, add pork. Cook for 4-5 minutes on each side. For food safety, cook pork to an internal temperature of 145°F, resting for 3 minutes.

Combine apple, carrot, jalapeño, sugar, vinegar and 1 teaspoon of salt in a medium sauce pot. Bring to a boil, then reduce heat. Simmer until liquid has evaporated and apples are soft and just starting to break apart, about 10 minutes.

Serve the pork with a big mound of the apples and enjoy!

½ cup Heinz apple cider vinegar (00013000008143)

Stuffed Zucchini

Serves: 4

Prep Time: 15 min.

Cook Time: 30 min.

Total Time: 45 min.

Cuisine Type: **Middle Eastern**

Sail smoothly through your mealtime with these delicious, baked Middle Eastern-style stuffed zucchini boats served with savory couscous.

Ingredients:

½ cup Gaea pitted Greek green olives

½ cup Sun Maid natural California raisins

1 pkg. (0.75 oz.) Nature's Basket dill

4 zucchini

½ cup Fisher Natural sliced almonds

1 lb. Giant Eagle lean ground beef

½ cup Giant Eagle whole milk

3 tsp. kosher salt, divided

1 tsp. ground black pepper, divided

1 can (28 oz.) Giant Eagle crushed tomatoes

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

2 cups Osem couscous

Directions:

Preheat oven to 425°F. Chop the olives, raisins and dill separately and set aside.

Cut the zucchini in half lengthwise; peel the bottom of each half with a vegetable peeler so it lays flat. Place on a sheet pan with the peels and almonds next to them. Roast for about 5 minutes, then stir and toast another 5 minutes or until the almonds are light brown.

Remove from the oven and set almonds aside. Increase oven temperature to 450°F. Once zucchini is cool enough to handle, scoop out the seedy center. Combine this with the roasted peels and chop.

Combine the chopped zucchini with the ground beef, raisins, chopped olives, ½ cup cold milk and half the chopped dill. Season with 1 teaspoon of salt and ½ teaspoon of pepper.

Pour the chopped tomatoes into a baking dish and add 22 tablespoons of olive oil, 1 teaspoon of salt and ½ teaspoon of pepper. Stir to combine. Stuff the zucchini halves with the ground beef mixture, then place on top of the tomato mixture. Bake for about 15 minutes or until light brown on top and cooked through. For food safety, cook ground beef to an internal temperature of 160°F.

While the zucchini is baking, make the couscous: measure 2 cups of dry couscous into a bowl. Measure 2 cups water, 2 teaspoons of olive oil and 1 teaspoon of salt into a small saucepan and bring to a boil. Once boiling, pour over the couscous, give it a stir, and cover with a plate or plastic wrap. Let sit until couscous is tender, about 10 minutes. Stir in the remaining dill and the toasted almonds.

Serve the stuffed zucchini with the couscous on the side.