

Linguine and Clams

Serves: 4

Prep Time: 10 min.

Cook Time: 30 min.

Total Time: 40 min.

Cuisine Type: **American**

Craving seafood? Create your own seafood pasta with this recipe for rich and creamy linguine and clams topped with crispy bacon and croutons.

Ingredients:

1 green bell pepper

8 cloves garlic

½ bunch parsley

2 lemons

1 cup New York Bakery seasoned croutons

2 lbs. Market District Cherrystone clams

1 lb. Giant Eagle linguine

8 oz. Giant Eagle thick cut bacon

¼ tsp. Simply Organic dried oregano

1/8 tsp. McCormick chili flakes

2 oz. Giant Eagle unsalted butter

Directions:

Bring a large pot of water to boil. Finely dice the green pepper. Peel and chop the garlic and chop the parsley. Juice and zest one of the lemons and cut the other lemon into wedges. Crush the croutons. Scrub the clams with cold water.

Add the pasta to the boiling water and cook according to package directions. Strain the pasta and reserve one cup of the pasta water.

Add the bacon to a large frying pan on medium heat. Cook for 5-6 minutes or until crispy. Remove the bacon from the pan and roughly chop, leaving the fat in the pan. Add the green peppers to the pan and cook for 2-3 minutes then add garlic. Cook for another minute and add the clams. Cover with a lid and cook for 5 minutes. Remove the lid and add the pasta, reserved pasta water, oregano, chili flakes, lemon juice, zest, and butter. Cook for another 2-3 minutes until all the clams open up. Toss in the bacon and chopped parsley.

Serve sprinkled with crushed croutons and lemon wedges on the side.

Bratwurst and Mushroom Casserole

Serves: 4

Prep Time: 10 min.

Cook Time: 30 min.

Total Time: 40 min.

Cuisine Type: **American**

If you've never had potato chips in a casserole, now's the time to try it with this mushroom-sausage dish that's sure to be a hit with the whole family.

Ingredients:

- 1 lb. Johnsonville bratwurst
- 8 oz. Giant Eagle natural Swiss cheese
- 1 cup Lay's sour cream and onion chips
- 2 oz. Giant Eagle unsalted butter
- 8 oz. Giant Eagle sliced baby bella mushrooms
- ¼ cup Giant Eagle all-purpose flour
- 4 cups Nature's Basket whole milk
- 1 Tbsp. Grey Poupon Dijon mustard
- 1/8 tsp. kosher salt
- ¼ tsp. ground black pepper
- 1 lb. Giant Eagle pasta shells

Directions:

Preheat oven to 375°F. Bring a large pot of water to boil. Slice the sausages into ½-inch rings. Grate the Swiss cheese. Crush up the potato chips.

In an oven-proof skillet, melt the butter on the stove over medium heat. Add the sliced sausage and brown on each side, about 4 minutes. Remove from the pan and add the mushrooms. Cook for 5-6 minutes and add flour. Cook for another minute and then stir in whole milk. Lower to a simmer and cook for 5-6 minutes or until thickened. Whisk in half of the shredded swiss, Dijon mustard, salt and pepper.

Add the noodles to the boiling water and cook according to box instruction. Drain and add to the pan with the sauce. Toss together and sprinkle with remaining cheese and potato chips. Bake for 10 minutes or until golden brown and bubbly.

Chicken Pad Thai

Serves: 4

Prep Time: 10 min.

Cook Time: 20 min.

Total Time: 30 min.

Cuisine Type: **Thai**

Ditch the delivery tonight and make your own Thai food with this recipe for endlessly craveable chicken pad Thai.

Ingredients:

4 cloves garlic

2 eggs

1 bunch green onions

1 cup Market District roasted salted peanuts

2 limes

1 lb. Nature's Basket boneless skinless chicken thighs

1 lb. Annie Chun's Pad Thai rice noodles

2 tsp. vegetable oil

2 cups Market District Pad Thai sauce

4 oz. Giant Eagle coleslaw mix

Directions:

Bring a pot of water to a boil. Peel and chop the garlic. Crack and whisk the eggs. Thinly slice the green onions. Chop the peanuts. Juice one of the limes and cut the other into wedges. Dice the chicken into 1-inch cubes.

Add the noodles to the boiling water and cook for 4 minutes. Strain and rinse under cold water.

In a frying pan, heat vegetable oil on medium-high heat. Once heated, add the chicken. Cook for 8-10 minutes stirring every few minutes. Once cooked, add the Pad Thai sauce and noodles. Stir the noodles around in the sauce and add the eggs. Cook until eggs are cooked and incorporated throughout, about 2 minutes. Fold in the coleslaw and green onions and cook for another 2 minutes or until coleslaw is soft. Turn off heat and toss in lime juice. For food safety, cook chicken to an internal temperature of 165°F.

Serve noodles with lime wedges and chopped peanuts on top.

Korean Beef Stew

Serves: 4

Prep Time: 15 min.

Cook Time: 2hrs., 30 min.

Total Time: 2hrs., 45 min.

Cuisine Type: **Korean**

Delicious and filling, this Korean beef stew is a sweet and salty soup teeming with tender butternut squash, braised chuck roast and rich Asian-style seasonings.

Ingredients:

½ butternut squash

2 turnips

1 bunch green onions

2 oz. ginger

8 cloves garlic

2 lbs. Market District beef chuck roast

2 tsp. vegetable oil

2 cups water

1 cup Kikkoman less sodium soy sauce

¼ cup Giant Eagle light brown sugar

1 cup Simply Apple pure pressed apple juice

¾ tsp. ground black pepper

2 tsp. Kadoya sesame oil

1 ½ cups Nishiki rice

2 Tbsp. McCormick toasted sesame seeds

Directions:

Preheat oven to 325°F.

Peel the squash, cut in half, scoop out seeds and dice in to 1-inch pieces. Peel the turnips and cut into 1-inch chunks. Cut green onions and beef both into 1-inch pieces. Peel and chop the ginger and garlic.

Heat a Dutch oven pot over high heat. Once hot, add vegetable oil. Brown the beef chunks on all sides, about 7 minutes. Remove and set aside. Drain off any excess oil, then add the water, soy sauce, sugar, ginger, garlic, apple juice, black pepper and sesame oil. Bring to a boil and return the beef to the pot. Tightly cover the pot and place in oven. Let braise for 2 hours, stirring occasionally and adding more water if it gets too dry.

After 2 hours, add the diced turnips, squash and green onions to the pot. Cover and return to the oven for another 30 minutes. For food safety, cook beef to an internal temperature of 145°F.

While the beef and vegetables are cooking, make the rice; place the rice in a medium pot and rinse with cold water. Drain and repeat until the water is clear, about 3 times. Drain well then return to the pot with 1½ cups cold water. Cover the pot and bring to a boil over high heat. Once the rice boils, reduce heat to low and simmer for 15 minutes. Turn off the heat and let sit for another 5-10 minutes, then fluff with a fork.

Serve the beef stew over the rice and sprinkle with the sesame seeds.

Poppyseed Crusted Salmon

Serves: 4

Prep Time: 10 min.

Cook Time: 15 min.

Total Time: 25 min.

Cuisine Type: **Californian**

Create a colorful, flavorful salmon and citrus meal with this recipe for poppy seed-crusted salmon and pickled onions.

Ingredients:

2 ruby red grapefruits

2 avocados

1 Tbsp. poppy seeds

4 (5 oz.) Giant Eagle Atlantic salmon filets

Pickled Onions:

1 red onion

¼ cup red wine vinegar

¼ cup water

1 tsp. kosher salt

1 tsp. Giant Eagle granulated sugar

2 tsp. Market District extra virgin olive oil

½ cup Market District white balsamic honey dressing

¼ cup Market District toasted pumpkin seeds

Directions:

Preheat oven to 375°F. Carefully peel the grapefruit removing the skin and pith. Slice into ½-inch slices. Slice the avocado. Pour the poppy seeds on a plate and dip the top part of the salmon in poppy seeds to create a nice crust.

To make the pickled onions, thinly slice the red onions. In a pot, bring the vinegar, water, salt and sugar to a boil. Pour over the onions and let sit.

Rub a sheet tray with 2 teaspoons of olive oil. Place the salmon on the tray and in preheated oven. Cook for 10-12 minutes. Remove from the oven and flake into large chunks. For food safety, cook salmon to an internal temperature of 145°F.

Arrange the grapefruit, avocado and pickled onions on a platter. Drizzle with half of the dressing. Place the salmon on top and sprinkle with pumpkin seeds and remaining dressing.