

Orange Glazed Chicken Cutlets

Serves: 4

Prep Time: 10 min.

Cook Time: 30 min.

Total Time: 40 min.

Cuisine Type: **American**

Description:

Give boring chicken breast a bright citrus kick with this simple baked recipe for orange glazed chicken with matchstick carrots and buttery asparagus.

Ingredients:

2 navel oranges

½ bunch parsley

1 lemon

3 oz. Giant Eagle unsalted butter

2 bunches asparagus

8 Nature's Basket thin-sliced chicken breasts

¾ tsp. kosher salt, divided

2 Tbsp. Market District extra virgin olive oil, divided

¼ cup Giant Eagle all-purpose flour

1 cup Giant Eagle matchstick carrots

1/3 cup Giant Eagle orange juice concentrate

Directions:

Using a sharp knife, peel the oranges and cut into sections. Chop the parsley. Grate the zest from the lemon and squeeze the juice into a small bowl. Cut the butter into pieces. Trim the asparagus. Trim the chicken fillets and season with ½ teaspoon of salt.

Place the asparagus in a wide, shallow pan with 1/3 cup water, 1 tablespoon of olive oil and a pinch of salt. Cover and place over high heat. Let steam until tender, stirring occasionally, about 8-10 minutes.

Heat a large shallow frying pan over medium-high heat. Dredge the chicken fillets in the flour, shaking off any excess. Once the pan is hot, add 1 tablespoon of olive oil. Working in batches, gently add the chicken fillets to the pan. Let brown on the first side, about 4-5 minutes. Turn and cook another 2 minutes. Remove from pan and set aside. Repeat with remaining fillets. For food safety, cook chicken to an internal temperature of 165°F.

Wipe out the pan with a paper towel and add the carrots and orange juice concentrate. Reduce the heat to low and add the lemon juice, lemon zest and butter. Whisk and shake to emulsify the butter into the sauce. Once all the butter is incorporated, remove from the heat and stir in half the parsley, the orange sections and a pinch of salt.

Divide the asparagus between 4 plates. Place the chicken fillets next to the asparagus and top with the carrot-orange sauce. Sprinkle with the remaining parsley.

Korean Steak Bowl

Serves: 4

Prep Time: 10 min. (+ marinate 1 hr. – overnight)

Cook Time: 30 min.

Total Time: 40 min. (+ marinate 1 hr. – overnight)

Cuisine Type: **Korean**

Description:

Looking for a delicious Korean beef recipe? Look no further than this Korean beef bowl full of perfectly seasoned flank steak, sesame seeds, jasmine rice, and rich, Korean-style flavors.

Ingredients:

1 lb. Market District flank steak

½ cup Market District Szechuan marinade

¼ head green cabbage

4 radishes

1 bunch green onions

½ cup Giant Eagle matchstick carrots

¼ cup Nakano rice vinegar

1/8 tsp. kosher salt

1 ½ cups Goya jasmine rice

2 tsp. Market District extra virgin olive oil

4 large Giant Eagle eggs

2 Tbsp. Bibigo Gochujang hot sauce

2 Tbsp. McCormick toasted white sesame seeds

2 Tbsp. Market District black sesame seeds

Directions:

Place flank steak in a zip lock bag with the Szechuan marinade. Refrigerate for at least an hour or up to overnight. Thinly slice the cabbage, radishes and green onions.

Toss the carrots, radishes, green onions and cabbage with the rice wine vinegar and a pinch of salt; let sit while prepping the rest of the meal.

Heat grill or grill pan on medium-high heat. Once heated, add the steak. Cook for 5 minutes on each side or until cooked to your liking. Let rest for 5 minutes before slicing thinly against the grain. For food safety, cook beef to an internal temperature of 145°F.

Combine the rice with 3 cups of water in a pot with a lid. Bring to a boil then lower to a simmer. Cover and cook for 15 minutes or until tender.

Heat olive oil in a frying pan on medium heat. Once heated, crack the four eggs into the pan and cook for 3-5 minutes, until the white is set and yolk is runny.

Divide the rice between 4 bowls, top with steak, a fried egg, gochujang, pickled veggies and sesame seeds.

Flounder With Capers and Sundried Tomatoes

Serves: 4

Prep Time: 10 min.

Cook Time: 20 min.

Total Time: 30 min.

Cuisine Type: **Italian**

Description:

Looking to break the salmon cycle? Dive into the mild, slightly sweet tastes of premier Pacific flounder with this recipe featuring the fish in a sundried tomato sauce surrounded by fresh veggies.

Ingredients:

1 shallot

¼ cup Goya capers

¼ cup Alessi sundried tomatoes

2 lemons

1 head cauliflower

1 head broccoli

½ bunch parsley

2 oz. Giant Eagle unsalted butter

1½ lbs. Giant Eagle wild flounder filets

¾ tsp. kosher salt, divided

2 Tbsp. Market District extra virgin olive oil, divided

¼ cup Giant Eagle all-purpose flour

½ cup Barefoot Cellars Pino Gris white wine

Directions:

Peel and mince the shallot. Drain the capers. Drain and slice the sundried tomatoes. Grate the zest from 1 lemon and squeeze the juice into a small bowl. Cut the other lemon into wedges. Cut the cauliflower and broccoli into small florets. Chop the parsley. Cut the butter into pieces. Trim the flounder filets and season with ½ teaspoon of salt.

Place the broccoli and cauliflower in a wide shallow pan with 1/3 cup water, 1 tablespoon of olive oil and a pinch of salt. Cover and place over high heat. Let steam until tender, stirring occasionally, about 8-10 minutes.

Heat a large shallow frying pan over medium-high heat. Dredge the flounder filets in the flour, shaking off any excess. Once the pan is hot, add 1 tablespoon of olive oil to the pan. Working in batches, gently add the flounder filets to the pan. Let brown on the first side, about 3 minutes. Turn and cook another 30 seconds. Remove from pan and set aside. Repeat with remaining filets. For food safety, cook fish to an internal temperature of 145°F.

Wipe out the pan with a paper towel and add the shallots, capers, sundried tomatoes, lemon zest and white wine. Let cook until the wine is almost completely evaporated. Reduce heat to low and add the lemon juice and butter. Whisk and shake to emulsify the butter into the sauce. Once all the butter is incorporated, remove from the heat and stir in half the parsley and a pinch of salt.

Divide the broccoli and cauliflower between 4 plates. Place the flounder filets next to the broccoli and top with the pan sauce and sprinkle with the remaining parsley. Garnish with lemon wedges.

Fugazetta Stuffed Pizza

Serves: 4

Prep Time: 15 min.

Cook Time: 45 min.

Total Time: 1 hr.

Cuisine Type: **Argentinian**

Description:

Fugazzeta—an Argentinian-style stuffed pizza—is the perfect solution for any family full of picky but pork-loving pizza people.

Ingredients:

1 yellow onion

¼ cup Market District extra virgin olive oil, divided

¾ tsp. kosher salt, divided

1/8 tsp ground black pepper

1 tsp. McCormick dried oregano

5 oz. Nature's Basket baby spinach

2 Rhodes Bake-N-Serv frozen pizza dough, thawed

1 lb. Giant Eagle shredded Mozzarella

4 oz. Dietz and Watson sliced ham

Directions:

Preheat oven to 425°F. Peel and thinly slice the onion and toss in a bowl with 1 tablespoon of olive oil, ½ teaspoon of salt, a pinch of pepper and the oregano.

Place the spinach in a large shallow pan with 2 tablespoons of water and a pinch of salt. Cover and place over high heat. Steam just until wilted. Remove from heat and set aside.

Roll or pat one of the pizza doughs into a 14-inch circle. Add tablespoons of olive oil to a 10-inch cast iron pan or heavy cake pan, spreading the oil all over the bottom and sides of the pan. Transfer the rolled pizza dough to the pan, stretching so it covers the bottom and sides of the pan. Spread half the shredded Mozzarella over the bottom of the dough. Top with the ham slices and steamed spinach. Add the remaining Mozzarella cheese. Roll out the second pizza dough to a circle about 11-inch in diameter. Place over the filling and pinch the sides to seal the top piece of dough to the bottom piece. Poke a few holes in the top then spread with the sliced onions.

Place in the oven and bake until nicely browned and cooked through, about 45 minutes. For food safety, cook to an internal temperature of 160°F.

Let cool about 10 minutes before cutting into wedges.

Pork Mole Verde

Serves: 4

Prep Time: 10 min.

Cook Time: 1 hr., 15 min.

Total Time: 1 hr., 25 min.

Cuisine Type: **Mexican**

Description:

Need a new recipe for your Instant Pot? This pork mole, or pipian verde, is full of rich fall flavors for a Mexican-style stew that's simple to make and easy to enjoy.

Ingredients:

2 jalapeños

2 white onions

1 lb. tomatillos

1 bunch cilantro

3 small zucchini

4 radishes

4 cloves garlic

1 lime

2 lbs. Smithfield pork shoulder

4 cups Market District chicken stock, divided

1 cup Market District toasted pumpkin seeds

1 tsp. McCormick dried oregano

1 tsp. McCormick ground cumin

Kosher salt, to taste

Ground black pepper, to taste

Directions:

Remove the stems from the jalapeños. Peel and roughly chop one onion and finely mince the other. Peel the skin off the tomatillos. Roughly chop cilantro, reserving a few sprigs for garnish. Dice the zucchini into 1-inch cubes. Thinly slice radishes and peel the garlic. Cut the lime into wedges. Cube the pork into 1-inch pieces.

Place the pork in an Instant Pot with 3 cups of the chicken stock. Place and lock the lid, and cook at high pressure for 45 minutes.

While the pork is cooking, place the roughly chopped onion, garlic cloves, jalapeños, tomatillos, and pumpkin seeds (reserving a little for garnish) in a medium pot with 1 cup of chicken stock. Place a lid on the pot and cook over medium heat until the onions and tomatillos are soft, about 15 minutes. Transfer to a blender and add the oregano, cumin and chopped cilantro. Blend until smooth.

Once the pork stew finishes cooking, add the blended tomatillo mixture and the diced zucchini. Continue to cook another 15 minutes until zucchini softens and everything comes together. Adjust seasoning with salt and pepper to taste.

Serve stew topped with sliced radishes, reserved pumpkin seeds, minced onion, cilantro sprigs and lime wedges.