

Instant Pot Spaghetti and Meatballs

Serves: 4

Prep Time: 10 mins.

Cook Time: 10 mins.

Total Time: 20 mins.

Cuisine Type: **American**

Description:

A true household staple, spaghetti and meatballs is what's for dinner! Create this easy recipe in half the time with an Instant Pot.

Ingredients:

1 lb. Nature's Basket 90% Lean Ground Beef

1½ cups Giant Eagle Part Skim Ricotta

2 eggs

4 tsp. Simply Organic Italian seasoning

½ cup Giant Eagle grated Parmesan, divided

1½ tsp. kosher salt

½ tsp. ground black pepper

3 cups Market District Tomato Basil sauce

1 lb. spaghetti

Directions:

Combine the ground beef with the Ricotta, eggs, Italian seasoning, ¼ cup grated Parmesan, 1½ teaspoons salt and ½ teaspoon ground black pepper.

With damp hands, form the ground meat mixture into 20 ping pong ball-sized balls and set aside.

Pour the tomato sauce into the Instant Pot. Add 3 cups of water. If you're feeling spicy, stir in a couple pinches of chili flakes.

Break the spaghetti in half and add to the pot. Stir gently to combine and coat noodles with sauce.

Gently place the meatballs on top of spaghetti.

Secure Instant Pot lid and cook for 5 minutes.

Release pressure and remove lid. Gently stir spaghetti and sauce together. If it seems a little dry, add a few tablespoons of water.

Replace lid and let sit 5 minutes. Stir again and serve with Parmesan on the side.

Grilled Chicken with Pickled Figs

Serves: 4

Prep Time: 15 mins. plus 1 hr. marinating/pickling time

Cook Time: 35 mins.

Total Time: 50 mins.

Cuisine Type: **Italian**

Description:

Pickling isn't just for eggs! Enjoy this Italian dish with a sophisticated twist of Honey Gold potatoes and rich, pickled figs!

Ingredients:

1 lb. Market District Honey Gold potatoes
2 radicchio
2 sprigs rosemary
1 pint fresh figs
½ bunch parsley
4 Giant Eagle boneless skinless chicken breasts
3 Tbsp. Market District olive oil
2½ tsp. kosher salt, divided
1 tsp. ground black pepper, divided
2 tsp. paprika
¼ cup brown sugar
¼ cup Delallo red wine vinegar
1 Tbsp. mustard seeds

Directions:

Preheat grill. Preheat oven to 425°F.

Cut the potatoes in half. Cut the radicchio into 1-inch cubes. Chop the rosemary. Cut the figs in half. Pick the parsley leaves from the stems. Place the chicken breasts between 2 sheets of plastic wrap and pound lightly with a mallet or the bottom of a heavy pan, just enough to even the thickness.

Toss the cut potatoes with 1 tablespoon olive oil, ½ teaspoon kosher salt and a pinch of black pepper. Spread in an even layer on a sheet pan and place in the oven. Roast until tender and light brown, about 20 minutes.

Place the chopped rosemary, paprika, 1 teaspoon salt, ½ teaspoon ground black pepper, and 1 tablespoon olive oil in a medium bowl. Add the chicken breasts and toss to coat. Refrigerate for about an hour.

Combine the brown sugar, red wine vinegar, mustard seeds, 1½ teaspoons ground black pepper in a small pot. Bring to a boil over high heat. Transfer to a medium bowl and toss with the figs. Let marinate for at least an hour, stirring occasionally.

Grill the chicken breasts until just cooked through about 5 minutes on each side.
Toss the roasted potatoes, parsley leaves, and radicchio in a bowl with about $\frac{1}{4}$ cup of the liquid from the figs.

Divide the salad between 4 plates. Top with the grilled chicken then the pickled figs on top.

Crab Toast

Serves: 4

Prep Time: 10 mins.

Cook Time: 15 mins.

Total Cook Time: 25 mins.

Cuisine Type: American

Description:

Serve buttery, delicious avocado crab toast — the perfect crab roll snack or appetizer for any dinner get-together!

Ingredients:

1 loaf Giant Eagle Italian bread

½ red onion

½ package fresh dill

2 lemons

2 Tbsp. Market District olive oil

¼ cup Giant Eagle mayonnaise

½ tsp. kosher salt

2 Tbsp. Crosse & Blackwell 100% non-pareil capers

1 lb. Giant Eagle lump crabmeat

2 avocados

Directions:

Preheat oven to 400°F.

Slice the bread into eight 1-inch-thick slices. Mince the red onion and chop the dill. Zest and squeeze the juice from one lemon, cut the other lemon into wedges.

Place the sliced bread on a sheet pan and drizzle with olive oil. Flip the bread slices over and drizzle the second side. Place in the oven and toast until light golden brown, about 10 minutes. Turn the slices and toast on the second side for another 5 minutes.

In a medium bowl, stir together the mayonnaise, lemon juice, lemon zest, half the chopped dill, the minced red onions, capers, and ½ teaspoon kosher salt. Once smooth, stir in the crabmeat.

Top the bread slices with the crab salad. Peel and slice the avocado and place a few slices on top of each piece. Sprinkle with remaining dill. Serve with lemon wedges.

Taco-Cados

Serves: 4

Prep Time: 10 mins.

Cook Time: 10 mins.

Total Cook Time: 20 mins.

Cuisine Type: Mexican

Description:

No flatware required! Taco-Cados is a fun Mexican meal that only requires a fork or spoon — your choice!

Ingredients:

4 avocados

5 sprigs cilantro

1 cup Giant Eagle medium salsa

½ cup Birds Eye® super sweet corn kernels

2 cups Giant Eagle pulled rotisserie chicken

½ cup Daisy sour cream

Directions:

Cut avocados in half. Remove the pit and scoop out about a ½ inch of the flesh (reserve for another use). Pick the cilantro leaves.

Add the salsa to a sauté pan and heat on medium-high heat. Once salsa starts to simmer, stir in the corn and the chicken. Cook for about 5 minutes or until everything is heated through.

Spoon the chicken into the avocado halves. Top with a dollop of sour cream and cilantro leaves.

Franks and Beans

Serves: 4

Prep Time: 10 mins.

Cook Time: 40 mins.

Total Cook Time: 50 mins.

Cuisine Type: American

Description:

This Frank and Beans recipe is all grown up — made with kielbasa and cannellini beans in deliciously seasoned sauce!

Ingredients:

- 1 lb. Hillshire Farm kielbasa
- 1 yellow onion
- 4 ribs celery
- 1 red bell pepper
- ½ bunch fresh parsley
- 5 cloves garlic
- 2 sprigs rosemary
- 2 tsp. Market District olive oil
- 2 tsp. paprika
- 1 can Giant Eagle crushed tomatoes
- 2 cans cannellini beans
- 1 Tbsp. Nature's Basket Dijon
- 2 Tbsp. Giant Eagle light brown pure sugar
- 1 Tbsp. Giant Eagle savory Worcestershire sauce
- 1½ tsp. kosher salt
- ¾ tsp. pepper

Directions:

Preheat oven to 350°F.

Slice the sausage into ½-inch slices. Peel and dice the onion. Dice the celery and bell pepper. Chop the parsley, garlic, and rosemary.

Heat a large, heavy, oven-proof pot over medium-high heat. Once hot add 2 teaspoons olive oil, then the sausage. Cook over medium-high heat, stirring occasionally until lightly browned on all sides, about 5 minutes. Add the onions, bell pepper, and celery. Continue to cook until softened about 3 minutes. Add the garlic, paprika, and rosemary and cook another minute.

Add the crushed tomatoes, beans, Dijon mustard, brown sugar, Worcestershire sauce, salt, and pepper. Bring to a boil, then place in the oven. Bake uncovered for 30 minutes.

Garnish with chopped parsley.