

Shrimp and Creamy Miso Noodles

Serves: 4

Prep Time: 10 min.

Cook Time: 30 min.

Total Time: 40 min.

Cuisine Type: **Asian**

Description:

Create a satisfying fusion of buttery cream and Asian spices in under an hour with this recipe for shrimp and creamy miso noodles. The snow peas add a delightful crunch!

Ingredients:

1 lime

1 bunch green onions

¼ cup Giant Eagle unsalted butter

1 lb. Giant Eagle spaghetti

¼ cup Hikaro white miso paste

½ cup Market District grated Parmesan

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

2 tsp. Huy Fong sambal

4 oz. snow peas

Pinch kosher salt

Pinch ground black pepper

1 Tbsp. Market District olive oil

Directions:

Bring a large pot of water to a boil. Cut lime into wedges. Slice the green onions and dice the butter.

Add the spaghetti to the boiling water and cook for 9 minutes. Once cooked, strain and reserve ½ cup of the pasta water. Add the noodles back to the pan on low heat and add the diced butter, miso, and pasta water. Stir until butter and miso are melted and blended in. Stir in half the Parmesan and a pinch of salt and pepper.

Heat olive oil in a frying pan. Add the shrimp to the pan and cook for 5 minutes or until flesh is pearly or white, and opaque pink. Add the sambal and snow peas and cook for another 3 minutes.

Divide the pasta between the bowls, top with shrimp, green onions and serve with a lime wedge.

Chicken and Ham Pie

Serves: 4

Prep Time: 10 min.

Cook Time: 1 hr.

Total Time: 1 hr., 10 min.

Cuisine Type: **American**

Description:

Craving a hearty pot pie? Please the whole family with this flavorful, rich, meaty and flakey ham and chicken pie. Serve with a light salad and enjoy!

Ingredients:

8 oz. Giant Eagle ham

1 bunch leeks

8 oz. mushrooms

½ bunch fresh parsley

2 tsp. Market District olive oil

1 lb. Giant Eagle boneless skinless chicken thighs

2 oz. Giant Eagle unsalted butter

1/3 cup Giant Eagle all-purpose flour

2 cups Market District chicken stock

1 cup Giant Eagle heavy cream

1 Pillsbury pie crust

1 egg

Directions:

Preheat oven to 375°F.

Dice the ham into ½-inch cubes. Trim the dark green leaves from the leeks and split them in half lengthwise. Rinse out any dirt and slice them ¼-inch thick. Slice the mushrooms and chop the parsley.

Heat a large pot over high heat. Once hot, add olive oil and chicken thighs. Sear on one side until lightly browned about 3 minutes. Turn and brown on the second side, about another 2 minutes. Remove from the pan and set aside. (don't worry if they are not fully cooked). Drain any fat from the pan and reduce the heat to medium. Add the butter, leeks and mushrooms. Cook, stirring occasionally, until softened, about 4 minutes. Add the ham and flour and stir well to combine, cook another minute. Add the chicken stock and bring to a boil, stirring constantly.

Dice the seared chicken thighs into 1-inch cubes. Add the cream and the diced chicken to the stew mixture. Simmer about 10 minutes. Stir in the parsley.

Transfer to a cast iron skillet or pie pan. Top with the pie crust. Beat the egg with 2 teaspoons water and brush the top of the dough.

Bake until golden brown and bubbly, about 35 minutes.

Beef and Broccoli

Serves: 4

Prep Time: 10 min.

Cook Time: 30 min.

Total Time: 40 min.

Cuisine Type: **Chinese**

Description:

Looking to make a fast, easy Asian dinner? This classic recipe for beef and broccoli is always a go-to. Stir-fries are so much fun. Serve over rice and you're done!

Ingredients:

- 1 bunch green onion
- 3 cloves garlic
- 2 oz. ginger
- 1 red bell pepper
- 2 broccoli crowns
- 1 lb. Market District beef petite top sirloin steak, angus
- 5 Tbsp. Kikkoman soy sauce, divided
- 5 Tbsp. cornstarch, divided
- 1 cup Market District chicken stock
- 2 Tbsp. granulated sugar
- 3 Tbsp. Asian gourmet oyster sauce
- 2 Tbsp. Dynasty sesame oil, divided
- 2 cups Lundberg jasmine rice
- 2 Tbsp. vegetable oil, divided

INSTRUCTIONS

Trim and thin slice the green onions. Chop the garlic and julienne the ginger. Cut the bell pepper into strips and the broccoli into florets. Cut the beef into 3 x 1-inch x 1/8-inch strips.

In a bowl, add the sliced beef, 2 tablespoons soy sauce and 2 tablespoons cornstarch. Combine mixture with beef. Set aside.

Make the sauce by mixing the chicken stock, sugar, remaining soy sauce, oyster sauce, sesame oil and remaining corn starch. Stir until smooth with no lumps of cornstarch. Set aside.

Combine the rice with 3 cups of water in a medium pot. Cover and place over high heat. Bring to a boil then reduce the heat to low and cook for 15 minutes. Turn off the heat, let sit 5 minutes then fluff with a fork.

Bring 6 cups of water to a boil and blanch your broccoli for 30 to 60 seconds (depending on whether you like your broccoli crunchy or a little soft). Drain and set aside.

Heat your wok over high heat until smoking. Add 1 tablespoon vegetable oil and sear the beef on both sides until browned (this should only take 2-3 minutes). Turn off the heat, remove the beef from the wok, and set aside.

Set the wok over medium heat and add another tablespoon of vegetable oil to the wok along with the red pepper, garlic and ginger. Stir the garlic and ginger for 5 seconds.

Next, add the sauce you made earlier. Stir the sauce around the sides of the wok to deglaze it (all those nice bits from stir-frying the beef should be absorbed into the sauce). Bring the sauce to a simmer. Allow it to simmer and thicken for 20 seconds.

Toss in the blanched broccoli, half the sliced green onions and seared beef (along with any juices). Mix everything together over medium heat until the sauce coats the beef and broccoli. If the sauce seems thin, turn up the heat and reduce it further. If the sauce is too thick, add a splash of chicken stock or water. For food safety, cook beef to an internal temperature of 145°F.

Top with the remaining green onions and plenty of steamed rice!

Pork Chops with Shaved Brussel Sprout Salad

Serves: 4

Prep Time: 10 min.

Cook Time: 20 min.

Total Time: 30 min.

Cuisine Type: **American**

Description:

Liven up your pork chops! Make a bright and clean-flavored dish with this recipe for pork chops and brussels sprouts salad. Some fresh bread is a delightful addition.

Ingredients:

12 oz. Brussels sprouts

1 cup red grapes

2 sprigs Nature's Basket rosemary

2 Meyer lemons

4 8-oz. pork chops, bone in, center cut

½ tsp. kosher salt, divided

½ tsp. ground black pepper, divided

3 Tbsp. Market District olive oil, divided

½ cup Market District toasted pine nuts

½ cup Market District shaved Parmesan

Directions:

On a mandolin, thinly shave Brussels sprouts. Halve the grapes and finely chop the rosemary. Juice one of the lemons and cut the other into 4 thick slices. Pat the pork chops dry and season each with the chopped rosemary and a pinch of salt and pepper.

Heat a cast iron or frying pan on high heat with 1 tablespoon olive oil. Once pan is heated, add the pork chop to the pans and cook for 6 minutes on each side. For food safety, cook beef to an internal temperature of 145°F. Remove the pork chops once cooked and sear the lemon slices (about one minute on each side).

In a large mixing bowl, whisk together the lemon juice, 2 tablespoon olive oil, and ¼ teaspoon of salt and pepper. Toss in the Brussels sprouts with grapes and garnish with the toasted pine nuts and shaved parmesan.

Serve the pork chops with the salad and a seared lemon slice.

Chorizo Paella Rice Bake

Serves: 4

Prep Time: 10 min.

Cook Time: 35 min.

Total Time: 45 min.

Cuisine Type: **Spanish**

Description:

Make a tasty Spanish rice dish in under an hour with this recipe for chorizo paella, complete with savory artichokes, onion and a touch of tomato paste. So flavorful!

Ingredients:

1 bunch green onions
8 oz. Parma dried chorizo
1 yellow onion
3 cloves garlic
2 Tbsp. Giant Eagle tomato paste
2 cups DeLallo arborio rice
4 cups Market District chicken stock
14 oz. Cento artichoke hearts, quartered
2 tsp. kosher salt
½ tsp. ground black pepper
1 Tbsp. Market District olive oil

Directions:

Preheat oven to 375°F.

Thinly slice the green onions. Slice the chorizo into ¼-inch slices. Peel and dice the onion and peel and finely chop the garlic. Drain the artichoke hearts and dry with a kitchen towel.

Heat olive oil in an oven-safe frying pan with a lid on medium-high. Add the chorizo to the pan and cook until brown (should take about 5 minutes). Remove the chorizo with a slotted spoon leaving behind the oil. Add the onions and garlic and cook for 5-6 minutes. Add the tomato paste and cook for a minute. Stir in the rice and then whisk in the chicken stock, salt, and pepper. Arrange the chorizo and artichoke hearts on top and bring to a simmer. Once simmering cover with a lid and add to the oven for 20 minutes or until liquid is absorbed and rice is cooked through. For food safety, cook chorizo to an internal temperature of 145°F.

Garnish with the green onions and enjoy!