

Za'atar Roasted Chicken

Serves: 4

Prep Time: 10 min.

Cook Time: 45 min.

Total Time: 55 min.

Cuisine Type: **Mediterranean**

Description:

Za'atar is the key to this flavor-packed recipe for za'atar roasted chicken. A delicious blend of herbs and spices that can instantly bring any dish to the next level, it's a unique blend you'll definitely want to keep on your spice rack!

Ingredients:

2 large yams
2 red onions
1 bunch cilantro
1 Giant Eagle whole, fresh, young frying chicken
3 tsp. kosher salt, divided
2 Tbsp. McCormick gourmet organic za'atar, divided
4 Tbsp. Market District olive oil, divided
¼ tsp. ground black pepper
2 cloves garlic
1 lemon
½ tsp. Market District ground cumin
¼ cup Krinos tahini, ground sesame seeds

Directions:

Preheat oven to 425°F.

Peel yams and cut into ½-inch slices. Peel the red onions and cut into ½-inch rings. Reserve a few sprigs of cilantro for garnish roughly chop the remaining cilantro.

Season chicken inside and out with 1½ teaspoons kosher salt and 1 tablespoon za'atar. Truss the chicken with twine if you like. Place on a wire rack over a foil-lined sheet pan. Drizzle with 1 tablespoon olive oil and place in oven.

After 20 minutes, roast the vegetables. Toss the onions and yams with 1 tablespoon olive oil, 1 teaspoon salt and ¼ teaspoon pepper. Spread on a foil-lined sheet pan. Cook until tender, about 20 minutes. The chicken should reach an internal temperature 165°F and be done around the same time as the vegetables. Remove from the oven and let rest for 5-10 minutes before carving.

While the chicken is roasting, combine the garlic, 2 tablespoons olive oil, juice of the lemon, cumin, ½ teaspoon salt, and ½ cup water in a blender until smooth. Add the cilantro and blend again until smooth. Add the tahini. Adjust consistency with more water if necessary, should be a thick but pourable.

Serve the chicken with the vegetables, cilantro sprigs, green sauce, and remaining za'atar on the side.

Jerk Pork Chop

Serves: 4

Prep Time: 10 min.

Cook Time: 40 min.

Total Time: 50 min.

Cuisine Type: **Caribbean**

Description:

Embrace rich Caribbean flavors with this recipe for jerk pork. Serve this Caribbean pork chop with a homemade jerk marinade and a side of collard greens with tomatoes for a New Orleans-style feast!

Ingredients:

2 bunches collard greens
2 yellow onions
1 serrano chile
3 plum tomatoes
1 can Giant Eagle kidney beans
4 pork loin chops, bone in
2 Tbsp. Market District Caribbean Jerk Seasoning
1 can Giant Eagle unsweetened coconut milk
2 Tbsp. canola oil
½ tsp. McCormick ground turmeric
½ tsp. McCormick ground cumin
½ tsp. salt
1 Tbsp. Giant Eagle all-purpose flour

Directions:

Wash collard greens well in several changes of water to remove any grit. Remove the stems and cut into ½-inch wide strips. Peel and dice the onions. Remove the seeds from the serrano and finely chop. Dice the tomatoes into ½-inch dice. Strain the kidney beans. Pat the pork chops dry and season with the jerk seasoning. In a small bowl, whisk the coconut milk until smooth.

Bring 1¼ cup of water to a boil in a large skillet. Add greens, cover and cook over medium heat, stirring often, until barely tender, about 10 minutes. Drain greens well.

Heat 1 tablespoon oil in a large skillet over medium heat; add onion and chile pepper and cook until translucent, approximately 5 minutes. Add the tomatoes, turmeric and cumin, and cook for 2 minutes. Stir greens into the onion mixture and add kidney beans. Season with salt. Stir the flour into the greens; cook, stirring until the sauce has thickened, approximately 3 minutes.

Heat 1 tablespoon olive oil in a frying pan on medium-high. Once heated, add pork chops; cook for 5 minutes on each side or until pork is cooked through.*

Serve the pork chops with the greens and enjoy!

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Beef Wellington

Serves: 4

Prep Time: 2 hrs.

Cook Time: 1 hr.

Total Time: 3 hrs.

Cuisine Type: **English**

Description:

Eat like a king with this classic Beef Wellington recipe. Traditionally a beef tenderloin wrapped in puff pastry, this holiday beef dish is a royal way to celebrate any night of the year.

Ingredients:

1 pkg. thyme
2 shallots
½ pkg. chives
3 eggs, divided
2 lbs. Giant Eagle beef tenderloin grass fed, natural
2 tsp. kosher salt, divided
¾ tsp. ground black pepper, divided
1 Tbsp. + 2 tsp. Market District olive oil, divided
2 Tbsp. Nature's Basket organic Dijon
2 lbs. cremini mushrooms
5 Tbsp. Giant Eagle unsalted butter, divided
1 cup Giant Eagle whole milk
1 cup Giant Eagle all-purpose flour
1 sheet Pepperidge farms puff pastry
1 cup red wine (any brand will do)
4 cups College Inn bold unsalted beef stock
2 bunches asparagus

Directions:

Strip the thyme leaves from the stems and roughly chop the leaves. Reserve the stems. Peel and slice the shallots. Reserve the peels and trimmings. Thin slice the chives. Beat one egg with 1 teaspoon of water in a small bowl. Trim the beef of any fat or sinew. Season with 1 ½ teaspoons kosher salt and ½ teaspoon of ground black pepper and refrigerate for 10 minutes.

Heat a heavy cast iron pan over high heat. Once hot, add 2 teaspoons olive oil. Sear the beef all over, including the ends about 3 to 4 minutes. Once the beef is seared, remove from heat and smear all over with Dijon mustard. Refrigerate for another half hour.

While the beef is chilling make the duxelle:

Place mushrooms, sliced shallots and half the thyme to a food processor, pulsing until finely chopped. Add 1 tablespoon butter and 1 tablespoon olive oil to a large sauté pan and set over medium heat. Add the shallot and mushroom mixture and sauté for 8 to 10 minutes until most of the liquid has evaporated. Season with ½ teaspoon salt and a pinch of ground black pepper, stir in the chives and set aside to cool.

Make the crepes;

Combine the 2 eggs, 1 cup milk, 1 cup flour, remaining thyme leaves and a pinch of salt in a blender or whisk in a bowl. Transfer to the refrigerator to rest for at least 30 minutes. Lightly

spray a 10-inch nonstick pan with oil and place over low heat. Add 1/4-cup batter to the pan and swirl the pan so the batter spreads evenly along the bottom into a very thin pancake. Let it cook for 25 to 30 seconds until set, then using an offset spatula to lift one side, flip and cook on other side for just a few seconds. Move quickly because you don't want any browning to occur. Remove crepe to plate. Continue cooking until batter is finished, making about 5 crepes.

Layer two pieces of plastic wrap overlapping each other on your counter. Lay the puff pastry on the plastic wrap. Brush with a little beaten egg. Shingle the crepes over the pastry to make an area big enough to wrap around the beef. Spread the mushroom duxelle over the crepes. Then place the beef at the bottom of the crepe. Using the plastic wrap to lift as you pull the pastry and crepes over the beef, roll the beef up completely, smoothing plastic and twisting the ends to form a tight package. Refrigerate for 20 minutes.

Combine 1 cup red wine with the reserved thyme stems, shallot peels and trimmings, and place over high heat. Reduce down until almost dry. Add the beef stock and cook down over medium heat until about 3/4 cup remains and the mixture is lightly thickened. Remove from heat and keep warm.

Preheat convection oven to 450°F or non-convection to 475°F.

Unwrap the wellington, discard the plastic, smooth the ends and brush with egg wash. Use the back of a knife to gently score the wellington and create a decorative pattern. Place on a parchment-lined sheet pan in the center of the oven and bake for 18 to 20 minutes, until golden brown. If the pastry starts browning too much, reduce the oven temp to 350°F. Roast until the internal temperature is 125°F, about another 20 minutes. Remove and let rest for 10 minutes before slicing and serving. The temperature will continue to rise to 135°F. For a perfect medium. Cook to 115°F. for medium-rare.

While the beef is resting, cook the asparagus. Trim the ends and place in a large pan with 2 tablespoons butter, 1/4 cup water and a large pinch of salt. Cover and place over high heat. Cook stirring occasionally until just tender.

Reheat the sauce and whisk in 2 tablespoons butter.

Divide the sauce between 4 plates. Top with the asparagus and the beef slices.

Cod and Saffron Stew

Serves: 4

Prep Time: 10 min.

Cook Time: 45 min.

Total Time: 55 min.

Cuisine Type: **French**

Description:

Try your hand at French-style cooking with this delectable saffron and fish stew. Full of meaty cod, red potatoes and juicy tomatoes, and artfully topped with a few sprigs of fennel, this fish soup is just as beautiful and filling as it is delicious.

Ingredients:

12 oz. Market District ruby sensation red potatoes
2 bulbs fennel
1 yellow onion
3 cloves garlic
1½ lbs. Giant Eagle cod filet
1 Tbsp Market District olive oil
¼ tsp. McCormick crushed red pepper
28 oz. can Giant Eagle crushed tomatoes
¼ tsp. kosher salt
¼ tsp. ground black pepper
4 cups Market District vegetable stock
1 pinch Market District saffron

Directions:

Cut the red potatoes in half. Cut both fennel bulbs in half and remove the core from each. Dice one bulb of fennel and thinly slice the other. Peel and dice the onion. Peel and chop the garlic. Pat the cod dry and cut into 1-inch pieces.

Heat 1 tablespoon of olive oil in a pot on medium heat. Once heated, add the onions, garlic and diced fennel. Sauté for 5-6 minutes or until tender. Add the crushed red pepper, crushed tomatoes, ¼ teaspoon of salt and pepper and bring to a simmer. Stir in the vegetable stock, saffron and red potatoes and cook for 15 minutes or until potatoes are tender. Stir in cod and cook for another 5-10 minutes or until fish is cooked through.*

Taste stew for seasoning and serve with the thinly sliced fennel on top.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Japanese Kale and Chicken Salad

Serves: 4

Prep Time: 10 min.

Cook Time: 25 min. + 2 hrs. chill

Total Time: 35 min. + 2 hrs. chill

Cuisine Type: **Japanese**

Description:

Bring far east flavors to your next kale chicken salad with this recipe for Japanese chicken and kale salad. Full of bright, crispy kale and a peanut and sesame dressing, this Japanese salad is a light, tasty option for lunch or dinner.

Ingredients:

1 lb. boneless skinless, chicken breast
1½ tsp. kosher salt, divided
1 bunch kale
1 bunch green onions
2 mini cucumbers
½ cup Nature's Basket organic roasted salted peanuts
1 oz. ginger
3 Tbsp. Kikkoman soy sauce
3 Tbsp. Marukan rice vinegar
2 Tbsp. granulated sugar
1 Tbsp. Giant Eagle creamy peanut butter
1 tsp. Sun Luck sesame oil
1 cup matchstick carrots

Directions:

Place the chicken breasts in a medium pot, cover with cool water and 1 teaspoon kosher salt. Cover the pot and place over medium-high heat. Once it comes to a simmer, reduce to low and cook until the chicken reaches an internal temperature of 165°F, about 15 minutes. Let cool to room temperature in the liquid then drain and refrigerate.

While the chicken is cooling, strip the kale leaves from the stems and roughly chop. Place in a large bowl and add ½ teaspoon kosher salt and massage the kale until it turns bright green and wilts, about 5 minutes.

Slice the green onions. Thin slice the cucumbers. Crush or chop the peanuts. Slice the ginger (no need to peel).

In a blender, combine the soy sauce, rice vinegar, ginger, sugar, peanut butter and sesame oil. Blend until smooth; add a little water if the dressing is too thick.

Shred the chilled chicken and toss in a large bowl with the kale, cucumbers, green onions, matchstick carrots, half the crushed peanuts and the dressing. Toss well to combine.

Divide between 4 bowls and top with the remaining crushed peanuts.