

Sweet Potato Nacho Casserole

Serves: 4

Prep Time: 10 min.

Cook Time: 35 min.

Total Time: 45 min.

Ingredients:

3 white sweet potatoes

½ bunch cilantro

½ red onion, divided

1.25-oz. packet Giant Eagle taco Seasoning

1½ Tbsp. Market District extra virgin olive oil, divided

1 lb. Giant Eagle ground beef

1/8 tsp. kosher salt

1/8 tsp. ground black pepper

1 cup ChiChi's restaurant-style salsa

1 cup Giant Eagle mild shredded Cheddar cheese

½ cup Giant Eagle sour cream

Directions:

Preheat oven to 425°F. Slice sweet potatoes in ¼-inch slices. Roughly chop the cilantro. Peel and dice half of the onion into ¼-inch dice.

Toss the sweet potatoes in the taco seasoning and 1 tablespoon of olive oil. Once coated, spread thinly on a sheet tray in a single layer and bake in oven for 20 minutes.

While the sweet potatoes are baking, heat ½ tablespoon of olive oil in a frying pan on high. Once heated, add the ground beef, half of the chopped red onions, and the salt and pepper. Cook for 5-6 minutes or until beef is nicely browned* and onions are tender. Stir in the salsa and turn off heat.

Pour the ground beef mixture in a baking dish and top with roasted sweet potatoes. Cover with the shredded Cheddar cheese and return to the oven for 15 minutes.

Cut into large squares and top with the remaining chopped red onions, sour cream, and cilantro.

*For food safety, cook ground beef to an internal temperature of 160°F.

ALLERGEN CALLOUTS: Tree Nut-Free, Peanut-Free, Egg-Free, Soy-Free

Nutritional Information (Per serving):

Calories **560**, Fat **33g**, Sat Fat **15g**, Trans Fat **1g**, Cholesterol **120mg**, Sodium **1290mg**, Total Carbohydrate **31g**, Fiber **5g**, Sugars **11g**, Protein **31g**

Nutritional values are based on data from the USDA National Nutrient Database for Standard Reference. Actual nutritional values may vary due to preparation techniques, variations related to suppliers, regional and seasonal differences, or rounding.

Turkey Saltimbocca

Serves: 4

Prep Time: 10 min.

Cook Time: 1 hr., 30 min.

Total Time: 1 hr., 40 min.

Ingredients:

2 lbs. acorn squash

1 Honeysuckle bone-in turkey breast

1 ½ tsp. kosher salt, divided

5/8 tsp. ground Black pepper

0.75-oz. pkg. Nature's Basket organic sage

4-oz. Citterio Fresco prosciutto

4 Tbsp. Giant Eagle unsalted butter

Directions:

Preheat oven to 325°F. Cut acorn squash in half and scoop out the seeds. Cut each half into 3 wedges and add to a bowl.

Remove the turkey breasts from the bone, peel off the skin, and cut in half. Season each half with ½ teaspoon salt and ¼ teaspoon ground black pepper. Place a few whole sage leaves on top of the turkey breasts then wrap with the sliced prosciutto, tucking the ends under the breast. Place the turkey breasts on a rack over a sheet pan and then in the oven. Roast for about 45 minutes.

While the turkey is roasting, melt the butter in a small saucepan with the remaining sage leaves. Cook over medium heat until the butter gets a little golden brown. Pour over the cut acorn squash with ½ teaspoon kosher salt and a pinch of black pepper and toss.

After the turkey has been roasting for about 45 minutes, arrange the squash wedges around the turkey breasts on the sheet pan and roast for another 45 minutes or until the turkey is cooked through* and the squash is tender.

Remove from the oven and let rest at least 10 minutes before slicing. Serve with the roasted squash.

*For food safety, cook turkey to an internal temperature of 165°F.

ALLERGEN CALLOUTS: Tree Nut-Free, Peanut-Free, Egg-Free, Soy-Free

Nutritional Information (Per serving):

Calories **690**, Fat **21g**, Sat Fat **10g**, Trans Fat **0.5g**, Cholesterol **275mg**, Sodium **1540mg**, Total Carbohydrate **29g**, Fiber **9g**, Sugars **0g**, Protein **96g**

Nutritional values are based on data from the USDA National Nutrient Database for Standard Reference. Actual nutritional values may vary due to preparation techniques, variations related to suppliers, regional and seasonal differences, or rounding.

Mini Turkey Meatloaves

Serves: 4

Prep Time: 15 min.

Cook Time: 30 min.

Total Time: 45 min.

Ingredients:

1 cup Idahoan buttery homestyle mashed potatoes

1½ cups Giant Eagle chicken broth

6-oz. pkg. Stove Top turkey stuffing

0.75-oz. pkg. Nature's Basket sage

1½ lbs. Nature's Basket ground turkey

1 Giant Eagle large egg

½ cup Homestyle Classic chicken gravy

Directions:

Preheat oven to 425°F. Mix mashed potatoes with 1 cup of hot water. Bring chicken broth to a boil, stir in the stuffing and turn off the heat. Roughly chop the sage, reserving 12 leaves for garnish.

In a large bowl, combine the ground turkey, egg, stuffing, chopped sage, and gravy. Mix and separate into 12 portions. Distribute 1 stuffing ball into each cup of a cupcake tin. Press firmly on each stuffing ball to fill each cup.

Bake in oven for 20 minutes. Remove and spread the stuffing cups with mashed potatoes. Return to oven for 10 more minutes. Once meatloaf muffins are cooked through* remove from tin and top with a sage leaf.

*For food safety, cook turkey to an internal temperature of 165°F.

ALLERGEN CALLOUTS: Tree Nut-Free, Peanut-Free

Nutritional Information (Per serving):

Calories **570**, Fat **19g**, Sat Fat **6g**, Trans Fat **0g**, Cholesterol **160mg**, Sodium **1580mg**, Total Carbohydrate **55g**, Fiber **3g**, Sugars **5g**, Protein **44g**

Nutritional values are based on data from the USDA National Nutrient Database for Standard Reference. Actual nutritional values may vary due to preparation techniques, variations related to suppliers, regional and seasonal differences, or rounding.

Pork Chops with Yams and Apple Slaw

Serves: 4

Prep Time: 20 min.

Cook Time: 30 min.

Total Time: 50 min.

Ingredients:

1 lb. yams

1 Fuji apple

2 stalks celery (plus leaves)

½ cup toasted Fisher walnuts

4 Giant Eagle bone-in pork chops

1½ tsp. salt, divided

¼ tsp. ground black pepper

1 cup Giant Eagle non-fat Greek yogurt

1 Tbsp. Market District extra virgin olive oil

¼ cup Giant Eagle red wine vinaigrette

Directions:

Peel yams and cut into 1-inch cubes. Julienne the apple. Slice celery thinly on the bias and pick the celery leaves. Chop the walnuts. Pat pork chops dry with a paper towel and season with ½ teaspoon of salt and ¼ teaspoon of pepper.

Place yams in a pot covered with cold water and 1 teaspoon of salt and place on stove over high heat. Cook for 20 minutes or until yams are tender. Once tender, drain and combine with Greek yogurt and mash together until smooth.

Heat 1 tablespoon of olive oil in a pan on high. Once heated, add pork chops and cook for 4 minutes on each side*.

While everything is cooking, combine the apples, celery and leaves, walnuts, and red wine vinaigrette in a mixing bowl. Lightly toss together. Serve the pork chops with the mashed yams and top with the apple salad.

*For food safety, cook pork to an internal temperature of 145°F.

ALLERGEN CALLOUTS: Egg-Free, Soy-Free

Nutritional Information (Per serving):

Calories **680**, Fat **37g**, Sat Fat **10g**, Trans Fat **0g**, Cholesterol **140mg**, Sodium **770mg**, Total Carbohydrate **28g**, Fiber **5g**, Sugars **14g**, Protein **57g**

Nutritional values are based on data from the USDA National Nutrient Database for Standard Reference. Actual nutritional values may vary due to preparation techniques, variations related to suppliers, regional and seasonal differences, or rounding.

White Chicken Chili

Serves: 6

Prep Time: 15 min.

Cook Time: 1 hr.

Total Time: 1 hr., 15 min.

Ingredients:

1 yellow onion
1 red onion
5 cloves garlic
1 bunch cilantro
1 lime
12-oz. Nature's Basket fresh boneless, skinless chicken breast
1 qt. Giant Eagle chicken broth, divided
2 tsp. vegetable oil
2 tsp. Giant Eagle ground cumin
1 tsp. dried oregano
1 cup Bob's Red Mill corn flour - whole grain
12-oz. pkg. Giant Eagle frozen corn
2 (15.5-oz.) cans Giant Eagle cannellini beans, drained
2 (4-oz.) cans hatch peeled green chiles - diced - mild - flame roasted
1 tsp. ground black pepper
½ tsp. crushed red pepper
8-oz. pkg. Giant Eagle original cream cheese, softened
1 cup Giant Eagle shredded mild Cheddar cheese

Directions:

Peel and finely dice the onions. Chop the garlic and the cilantro. Cut lime into wedges.

Place the chicken breasts in a large pot with the chicken broth and bring to a boil. Reduce heat and let simmer 10 minutes or until cooked through*. Remove chicken from broth and set broth aside. Once cool enough, shred chicken.

Heat a large stock pot over medium heat. Once hot, add the vegetable oil and the onions, garlic, cumin, and oregano. (Reserve ½ diced red onion for garnish.) Sweat over medium heat until soft but not brown. Add 3 cups of the reserved chicken cooking liquid and bring to a boil.

In a small bowl, combine remaining 1 cup chicken cooking liquid with corn flour and whisk until smooth. Then whisk corn flour mixture into soup, return to a boil, whisking constantly.

Add corn, cannellini beans, green chilies, shredded chicken breast, black pepper, and crushed red pepper. Reduce heat and simmer 7 minutes.

Turn off heat and whisk in cream cheese. (To help the cream cheese distribute evenly, put the softened cream cheese in a bowl and whisk in some of the hot liquid from the soup until smooth. Return to the rest of the soup.)

Serve chili garnished with the shredded Cheddar, reserved diced red onions, chopped cilantro, and lime wedges.

*For food safety, cook chicken to an internal temperature of 165°F.

ALLERGEN CALLOUTS: Tree Nut-Free, Peanut-Free, Egg-Free, Soy-Free

Nutritional Information (Per serving): Calories **590**, Fat **23g**, Sat Fat **13g**, Trans Fat **0.5g**, Cholesterol **90mg**, Sodium **1250mg**, Total Carbohydrate **56g**, Fiber **9g**, Sugars **8g**, Protein **30g**