

Sheet Pan Salmon & Asparagus

Serves: 4

Prep Time: 10 min.

Cook Time: 10 min.

Total Time: 20 min.

Ingredients:

4 blood oranges

2 tsp. kosher salt, divided

1 tsp. McCormick® smoked paprika

2 Tbsp. Market District extra virgin olive oil, divided

1 bunch asparagus

4 6-oz. Atlantic salmon filets

2 fennel bulbs

1 lime, juiced

Directions:

Preheat oven to 450°F. Using a fine grater, grate the zest of the oranges into a small bowl. Add 1 teaspoon of salt, the smoked paprika and 2 teaspoons of extra virgin olive oil. Trim the asparagus.

Line a sheet pan with foil or parchment paper. Spread the orange zest mixture on the salmon and place on the sheet pan. Toss the asparagus with 1/2 teaspoon of salt and 2 teaspoons of olive oil and place on the sheet pan next to the salmon. Place in oven and roast until salmon reaches a minimum internal temperature of 145°F, about 7 minutes.

While the salmon is cooking, with a sharp knife, peel the oranges and cut into sections. Trim the fennel, reserving some of the green fronds. Using a sharp knife or mandoline, thin slice the fennel. Toss the fennel, orange segment and fennel fronds with the juice from the lime, 1/2 teaspoon of salt and 2 teaspoons of olive oil.

Serve the salmon with the roasted asparagus and orange salad.

Sheet Pan Salmon & Asparagus

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

Nutritional Information (Per serving):

Calories 500, Fat 26g, Sat. Fat 5g, Trans Fat 0g, Cholesterol 95mg, Sodium 1120mg, Total Carbohydrate 30g, Fiber 9g, Sugars 19g, Protein 39g

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.

Ravioli Mac N Cheese

Serves: 4

Prep Time: 5 min.

Cook Time: 25 min.

Total Time: 30 min.

Ingredients:

½ tsp. kosher salt

½ cup shredded Parmesan cheese

½ cup Market District panko bread crumbs

1 Tbsp. Market District extra virgin olive oil

1/8 tsp. ground black pepper

2 Tbsp. Giant Eagle unsalted butter

3 Tbsp. Giant Eagle flour

4 cups Giant Eagle whole milk

1 Tbsp. Giant Eagle Dijon mustard

3 cups shredded cheddar cheese

1 pkg. Buitoni® four cheese ravioli, family size

Directions:

Boil a pot of water with ½ teaspoon of salt. Preheat oven to 375°F. In a bowl, combine the Parmesan, panko, olive oil and a pinch of salt and pepper.

Melt butter in a sauté pan on medium heat. Once melted, add the flour, and with a whisk, stir until the butter and flour are combined. Continue to whisk for another minute. Slowly pour in the milk and whisk until everything is uniform. Simmer the mixture for 3-4 minutes or until it starts to thicken. Once thickened, whisk in the mustard and the Cheddar cheese. Turn off heat and set aside.

Once water is boiling, add ravioli and cook for 4 minutes. Strain and transfer to a large bowl. Gently toss the cheese sauce and ravioli together. Transfer to a baking dish. Sprinkle with the panko-Parmesan mixture and bake for 20 minutes.

Remove from the oven and enjoy with your favorite salad.

Ravioli Mac & Cheese **(Vegetarian)**

ALLERGEN CALLOUTS: Tree Nut-Free, Peanut-Free

Nutritional Information (Per serving):

Calories 1110, Fat 64g, Sat. Fat 32g, Trans Fat 1.5g, Cholesterol 205mg, Sodium 1970mg, Total Carbohydrate 82g, Fiber 0g, Sugars 15g, Protein 51g

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.

Spam Potato Cakes with Sauerkraut Slaw

Serves: 4

Prep Time: 15 min.

Cook Time: 15 min.

Total Time: 30 min.

Ingredients:

1 (12-oz.) can Spam® classic canned meat

½ bunch green onions

½ red onion

2 stalks celery

2 cups Giant Eagle whole milk

4 oz. pkg. Idahoan® homestyle buttery potatoes

½ cup Giant Eagle shredded mozzarella

¼ tsp. ground black pepper

2 Tbsp. canola oil

2 cups Giant Eagle sauerkraut, drained and rinsed

1 Tbsp. Maille® whole grain mustard

1 Tbsp. Market District extra virgin olive oil

Directions:

Open and grate Spam on a box grater. Slice green onions. Peel and thinly slice red onion. Thinly slice celery on a bias.

Bring milk to a boil. Once boiling, stir in mashed potatoes, turn off heat and cover for 5 minutes. After 5 minutes, stir in shredded mozzarella cheese, Spam, green onions and black pepper.

Form mixture into golf balls and flatten into patties. Heat canola oil in a large sauté pan for one minute on high. After oil is heated, gently place cakes into pan (do not overcrowd). Sear for 2 minutes on each side and set aside until they are all done.

While cakes are cooking, mix together the sauerkraut, mustard, sliced onions, sliced celery and olive oil; mix well and set aside.

Serve cakes with sauerkraut garnish and enjoy!

Spam Potato Cakes with Sauerkraut Slaw

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

Nutritional Information (Per serving):

Calories 620, Fat 45g, Sat. Fat 16g, Trans Fat 0g, Cholesterol 85mg, Sodium 2350mg, Total Carbohydrate 34g, Fiber 3g, Sugars 10g, Protein 20g

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Reference. Actual nutritional values may vary due to preparation techniques, variations related to suppliers, regional and seasonal differences, or rounding.

Stir Fried Orange Chicken

Serves: 4

Prep Time: 10 min.

Cook Time: 15 min.

Total Time: 25 min.

Ingredients:

1¼ lbs. Giant Eagle boneless, skinless chicken thighs

1 bunch asparagus

1 bunch green onions

1 bunch Nature's Basket basil

4 clementines

2 Tbsp. fresh ginger

½ cup Giant Eagle soy sauce

¼ cup Marukan® rice vinegar

½ cup Giant Eagle orange juice concentrate

2 Tbsp. cornstarch

¼ cup water

2 Tbsp. + 2 tsp. vegetable oil, divided

2 (8.5-oz.) pkgs. Uncle Ben's Ready Rice® Jasmine

Directions:

Trim and dice the chicken thighs into 1-inch cubes. Trim and slice the asparagus on the bias.

Thin slice the white part of the green onions and cut the green part into long thin strips. Pick the leaves from the basil.

Carefully peel the clementines, keeping the peel in as large of pieces as possible. Cut 2 clementines worth of peel into thin strips, the white part is ok to leave on. Separate the peeled clementine into segments. Grate the ginger and combine with the soy sauce, rice vinegar, orange juice concentrate, cornstarch and water.

Toss the diced chicken with ¼ cup of the sauce. Heat a large sauté pan or wok over high heat. Once hot, add in 2 tablespoons of vegetable oil and the diced chicken. Let sear well on one side, about 2 minutes, then stir and continue to stir-fry until chicken reaches a minimum internal temperature of 165°F.

Remove the chicken from the pan and set aside. Wipe the pan clean and heat again over high heat. Add 2 teaspoons of vegetable oil and the asparagus and clementine peel. Stir-fry for about 30 seconds. Then add in the pre-mixed sauce, asparagus, clementines and cooked chicken. Continue to cook until the sauce thickens and everything is well coated with sauce. Toss in basil leaves.

Meanwhile, heat the rice according to package directions and stir in the thin-sliced green onions.

Serve the chicken and rice together, garnished with the thin sliced green onion tops.

Stir Fried Orange Chicken

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

Nutritional Information (Per serving):

Calories 610, Fat 20g, Sat. Fat 3g, Trans Fat 0g, Cholesterol 130mg, Sodium 1880mg, Total Carbohydrate 75g, Fiber 5g, Sugars 19g, Protein 36g

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.

Mustard Crusted Corned Beef with Cabbage Potato Cake

Serves: 8

Prep Time: 10 min.

Cook Time: 3 hrs., 30 min.

Total Time: 3 hrs., 40 min.

Ingredients:

3½ lbs. Giant Eagle corned beef

½ lb. carrots

2 cups Giant Eagle angel hair slaw

1 cup water

1 (32-oz.) pkg. Giant Eagle homestyle mashed potatoes

½ tsp. ground black pepper

½ stick Giant Eagle butter, divided

½ cup Maille® whole grain mustard

¼ cup Giant Eagle brown sugar

Directions:

Submerge corned beef into a pot of cold water and cook on high to bring to a boil. Once boiling, lower to a simmer. Cook for three hours flipping every 30 minutes. Peel carrots and cut on the bias.

Place angel hair slaw in the microwave in a heat-safe bowl with water, cover with plastic wrap and cook for one minute. Rinse with cold water, drain and set aside. Combine the cooked cabbage with the mashed potatoes and black pepper.

In a large, nonstick sauté pan, heat half of the butter on medium-low. Once melted, place the mashed potato cabbage mixture into the pan firmly packing it down with a spatula so it resembles a large cake. Every minute or so, continue to press the cake down with the spatula. After 10 minutes, place large plate over the pan and flip cake onto pan. Melt the remaining butter and carefully place the potato cake back into the pan, unseared side down, repeat the same process and set aside for serving.

Once corned beef is tender, very carefully remove from the pan (reserve cooking liquid) and place on a baking sheet. Heat oven to 425°F. Spread corned beef with the whole grain mustard in a thin layer and sprinkle brown sugar on top. Place in oven for 10 minutes or until a nice crust forms. Ensure that corned beef has reached a minimum internal temperature of 145°F before serving.

Meanwhile, bring the corned beef cooking liquid to a boil if it's not already boiling. Submerge carrots and cook for 3 minutes. Remove and set aside.

Slice corned beef against the grain with a sharp knife and serve on top of a wedge of the potato cake and a helping of carrots.

Mustard Crusted Corned Beef with Cabbage Potato Cake

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

Nutritional Information (Per serving):

Calories 600, Fat 28g, Sat. Fat 12g, Trans Fat 0g, Cholesterol 165mg, Sodium 2300mg, Total Carbohydrate 31g, Fiber 3g, Sugars 10g, Protein 29g

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.