

Beef Stroganoff Casserole

Serves: 4

Prep Time: 15 min.

Cook Time: 45 min.

Total Time: 1 hr.

Ingredients:

1 tsp. salt

2 Tbsp. + 2 tsp. Market District extra virgin olive oil, divided

1 lb. Nature's Basket 90% lean ground beef

8-oz. Giant Eagle Life's Getting Fresher sliced baby bella mushrooms

1 red onion, sliced

26-oz. can Giant Eagle cream of mushroom soup

1 cup Giant Eagle whole milk

2 Tbsp. Giant Eagle Worcestershire sauce

10-oz. Cascadian Farm organic sweet peas

1 lb. pkg. Giant Eagle extra wide egg noodles

1 cup Market District Italian-style bread crumbs

Directions:

Preheat oven to 425°F. Bring a large pot of water and 1 teaspoon salt to a boil.

Heat another large pot over medium-high heat. Once hot, add 2 teaspoons of olive oil and ground beef. Cook beef over medium-high heat 5 to 7 minutes, stirring occasionally, until thoroughly cooked*; drain. Add mushrooms and onions to the beef and continue to cook another 2 minutes. Add the cream of mushroom soup, milk, Worcestershire sauce, and peas and stir well to combine. Bring back to a boil and turn off heat.

While the beef is cooking, cook the noodles in boiling water for 5 minutes and drain well. It will be a little undercooked but it will cook more in the oven.

Combine the noodles with the beef mixture then transfer to an 8x12-inch baking dish. Toss the bread crumbs with 2 tablespoons olive oil and scatter over the casserole. Bake 20 to 25 minutes or until hot and bubbly. Let stand 5 minutes before serving.

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

ALLERGEN CALLOUTS: Tree Nut-Free, Peanut-Free

Nutritional Information (Per serving):

Calories **1050**, Fat **38g**, Sat Fat **10g**, Trans Fat **0g**, Cholesterol **210mg**, Sodium **2410mg**, Total Carbohydrate **128g**, Fiber **4g**, Sugars **15g**, Protein **50g**

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.

NY Steak Wedge Salad

Serves: 4

Prep Time: 15 min.

Cook Time: 10 min.

Total Time: 25 min.

Ingredients:

2 heads iceberg lettuce

½ red onion, julienned

¼ cup Colavita red wine vinegar

1 tsp. kosher salt, divided

4 strip loins

¼ tsp. ground black pepper

2 Tbsp. Salemville blue cheese crumbles

½ cup Giant Eagle ranch dressing

1 Tbsp. Market District extra virgin olive oil

10-oz. Market District cherry tomatoes, halved

Directions:

Remove outer leaves from iceberg. Cut in half and then cut into quarters. In a small bowl, mix the red onions, red wine vinegar, and ½ teaspoon of salt. Set aside to marinate.

Season steaks with ½ teaspoon of salt and ¼ teaspoon pepper. Combine blue cheese crumbles with the ranch dressing.

Heat a frying pan on the stove on high. Once heated, add olive oil and the steak to the pan. Cook for 4 minutes on each side*. Remove from pan and let rest for 5 minutes. After resting, slice steak.

Arrange the iceberg on platter, drizzle with blue cheese dressing, scatter the cherry tomatoes, and pickled onions and top with the steak!

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

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

Nutritional Information (Per serving):

Calories **710**, Fat **47g**, Sat Fat **15g**, Trans Fat **0g**, Cholesterol **160mg**, Sodium **1050mg**, Total Carbohydrate **17g**, Fiber **5g**, Sugars **11g**, Protein **55g**

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.

Shrimp Pad Thai

Serves: 4

Prep Time: 5 min.

Cook Time: 20 min.

Total Time: 25 min.

Ingredients:

16-oz. pkg. A Taste of Thai rice noodles

1 bunch green onions, divided

½ cup Giant Eagle dry roasted lightly salted peanuts

½ bunch cilantro, divided

2 Giant Eagle eggs

1 lime

1 Tbsp. Giant Eagle canola oil

1 lb. Nature's Basket peeled deveined shrimp, defrosted

½ cup Market District pad Thai sauce

Directions:

Heat a pot of boiling water. Once water is boiling, add the noodles and cover. Let sit for 10 minutes until soft and then drain well. Slice the green onions. Chop the peanuts and the cilantro. Crack the eggs in a small bowl and whisk together. Cut the lime into wedges.

In a wok or large frying pan, heat the canola oil on medium-high. Once hot, add the eggs and stir for one minute. Add the shrimp and cook for 2-3 minutes. Add the noodles, pad Thai sauce, half of the scallions, and half of the cilantro. Toss until everything comes together and the eggs and shrimp are cooked through*.

Serve the noodles topped with the peanuts, the remaining chopped cilantro and green onions, and the lime wedges.

*For food safety, cook eggs until they are firm and cook shrimp until pink and opaque.

ALLERGEN CALLOUTS: Tree Nut-Free, Dairy-Free

Nutritional Information (Per serving):

Calories **840**, Fat **26g**, Sat Fat **3.5g**, Trans Fat **0g**, Cholesterol **275mg**, Sodium **1350mg**, Total Carbohydrate **112g**, Fiber **3g**, Sugars **13g**, Protein **38g**

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.

Greek Chicken

Serves: 4

Prep Time: 20 min.

Cook Time: 10 min.

Total Time: 30 min.

Ingredients:

1 tsp. Giant Eagle dried oregano leaves

2 tsp. Giant Eagle paprika

2 Tbsp. + 2 tsp. Market District extra virgin olive oil, divided

1½ tsp. kosher salt, divided

¾ tsp. ground black pepper, divided

4 Nature's Basket boneless, skinless thin-sliced chicken breasts

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

2 ears fresh corn

1 cucumber

10-oz. pkg. Market District true rebel mix tomatoes, halved

1 small red onion, diced

2-oz. Giant Eagle crumbled Feta

2 Tbsp. Giant Eagle red wine vinegar

Directions:

Preheat grill. In a small bowl, combine oregano and paprika with 2 teaspoons of olive oil, 1 teaspoon of salt, and ½ teaspoon of black pepper. Toss chicken breasts in this mixture and coat well.

Separate mint leaves from the stems and roughly chop. Shuck the corn and cut off the cob. Cut the cucumber in half lengthwise and scoop out the seeds, cut into small dice.

Toss the mint, corn, cucumber, tomatoes, red onion, and Feta together with 2 tablespoons of olive oil, red wine vinegar, ½ teaspoon of salt, and ¼ teaspoon of black pepper. Set aside and let marinate for about 10 minutes.

Grill the chicken breasts over high heat until cooked through, about 2 minutes per side*. Serve the grilled chicken with the corn salad.

*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 **350**, Fat **17g**, Sat Fat **4.5g**, Trans Fat **0g**, Cholesterol **85mg**, Sodium **1110mg**, Total Carbohydrate **20g**, Fiber **4g**, Sugars **8g**, Protein **33g**

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.

London Broil with Loaded Potato Cakes

Serves: 4

Prep Time: 10 min.

Cook Time: 30 min.

Total Time: 40 min.

Ingredients:

½ bunch green onions

3 large Russet potatoes

2 lbs. Market District London broil top round

½ tsp. ground black pepper

¼ tsp. kosher salt

1 egg

½ cup Giant Eagle shredded Cheddar, divided

¼ cup Oscar Mayer real bacon bits

¼ cup Giant Eagle flour

3 Tbsp. canola oil

4 Tbsp. Giant Eagle sour cream

Directions:

Preheat oven to 450°F. Thinly slice green onions. Peel and grate the potatoes. Season the beef with pepper and salt. In a small bowl, crack the egg and whisk.

In a large mixing bowl, combine the green onions, potatoes, egg, ¾ of the cheddar, bacon, and flour. Mix until everything is well combined. Heat canola oil in a frying pan on medium. Once heated, add ½-cup portions of the potato mixture to the pan and flatten with a spatula. Cook for 5 minutes on each side.

While the potato cakes are cooking, place the beef on a sheet tray and place in the oven. Cook for 5 minutes, flip over, and cook for an additional 5 minutes*. Allow the beef to rest for 5 minutes. Slice the steak thinly against the grain. Place the potato cakes on the plate and top them with the sour cream and the remaining Cheddar.

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

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

Nutritional Information (Per serving):

Calories **690**, Fat **35g**, Sat Fat **11g**, Trans Fat **0g**, Cholesterol **220mg**, Sodium **480mg**, Total Carbohydrate **33g**, Fiber **4g**, Sugars **3g**, Protein **62g**

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