

Steak & Blue Cheese Potato Salad

Serves: 4

Prep Time: 10 min.

Cook Time: 25 min.

Total Time: 35 min.

Ingredients:

1½ lbs. small red potatoes

1 fennel bulb

1 red onion

½ bunch green onions

2 Tbsp. Market District extra virgin olive oil, divided

½ tsp. kosher salt

¼ tsp. ground black pepper

4 semi-boneless strip steaks

¼ cup Ken's steakhouse chunky blue cheese dressing

3 Tbsp. crumbled gorgonzola cheese

Directions:

Preheat oven to 425°F. Cut potatoes in half and then into quarters. Remove core from fennel and cut into ¼-inch slices. Peel onion and cut in half and cut into ½-inch julienne. Thinly slice the green onions.

Toss the potatoes, fennel, and onion and with 1 tablespoon of olive oil, salt, and pepper. Once evenly coated, spread in a thin layer on a nonstick sheet tray and cook in oven for 25 minutes stirring halfway through.

Heat 1 tablespoon of olive oil in a sauté pan. Once heated, carefully add the strip steaks. Cook for 5 minutes on each side and allow to rest for five minutes*. Slice thinly.

Toss the roasted vegetables with the blue cheese dressing and crumbles. Serve with sliced steak and garnish with the green onions.

*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 **870**, Fat **53g**, Sat Fat **18g**, Trans Fat **0g**, Cholesterol **205mg**, Sodium **580mg**, Total Carbohydrate **37g**, Fiber **6g**, Sugars **6g**, Protein **59g**

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.

Everything-Crusted Chicken

Serves: 4

Prep Time: 10 min.

Cook Time: 30 min.

Total Time: 40 min.

Ingredients:

3 cups Kellogg's corn flakes
2 Tbsp. toasted sesame seeds
2 Tbsp. Sushi Chef black sesame seeds
2 Tbsp. Simply Organic poppy seeds
1 Tbsp. coarse ground black pepper
1 Tbsp. McCormick gourmet organic garlic powder
1 Tbsp. McCormick gourmet organic onion powder
3 Giant Eagle vine ripe tomatoes
1 bunch green onions
4 Giant Eagle boneless skinless chicken breasts
¼ cup Giant Eagle classic ranch
Giant Eagle canola oil non-stick cooking spray
¼ cup Giant Eagle mayo
1 sleeve Giant Eagle original saltines crackers

Directions:

Preheat oven to 450°F. Combine cornflakes, sesame seeds, poppy seeds, black pepper, garlic powder, and onion powder and crush until bread crumb consistency. Core and cut tomatoes into 1-inch dice. Slice the green onions. Toss the chicken breasts in the ranch dressing and set aside.

Place a rack over a sheet pan and spray with non-stick spray. Dip the chicken breasts into the cornflake mixture and press the mixture into the chicken. Place on the rack and press any remaining crumbs on the chicken breasts. Spray the chicken with non-stick spray and place in oven. Roast until golden brown, crispy and cooked through, about 25 minutes*.

Just before the chicken is done cooking, combine the diced tomatoes with the mayo and half the sliced green onions. Roughly crush the saltines and gently stir into the tomatoes.

Serve the chicken with the tomato salad and the remaining sliced green onions.

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

ALLERGEN CALLOUTS: Tree Nut-Free, Peanut-Free

Nutritional Information (Per serving):

Calories **620**, Fat **29g**, Sat Fat **4g**, Trans Fat **0g**, Cholesterol **85mg**, Sodium **720mg**, Total Carbohydrate **55g**, Fiber **6g**, Sugars **7g**, Protein **35g**

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Greek Pizza

Serves: 6

Prep Time: 10 min.

Cook Time: 10 min.

Total Time: 20 min.

Ingredients:

1 cup Redpack petite diced tomatoes
14-oz. jar Del Grosso New York-Style pizza sauce
10-oz. Market District cherry tomatoes
½ cup Giant Eagle medium black pitted olives
1 green bell pepper
24-oz. pkg. Mama Mary's original pizza crusts
2 cups Giant Eagle shredded Mozzarella
½ cup Atheno's crumbled feta
½ tsp. Giant Eagle oregano leaves
1 Tbsp. Market District extra virgin olive oil

Directions:

Preheat oven to 425°F. Combine diced tomatoes and pizza sauce. Halve the cherry tomatoes. Drain and halve the black olives. Thinly slice the green pepper.

Spread the pizza crusts with tomato sauce mixture. Sprinkle with the Mozzarella cheese and Feta. Arrange the green peppers and olives. Place in oven and bake 8-10 minutes or until cheese is golden brown.

While the pizza is cooking, combine the cherry tomatoes, oregano, and olive oil. Top pizza with cherry tomatoes mixture, cut into slices, and enjoy!

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

Vegetarian

Nutritional Information (Per serving):

Calories **650**, Fat **29g**, Sat Fat **10g**, Trans Fat **0g**, Cholesterol **45mg**, Sodium **1560mg**, Total Carbohydrate **74g**, Fiber **4g**, Sugars **11g**, Protein **21g**

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Mediterranean Chicken Stew

Serves: 4

Prep Time: 10 min.

Cook Time: 35 min.

Total Time: 45 min.

Ingredients:

1 red onion

1 head of cauliflower

¾ cup. (4-oz.) Mezzetta Castelvetro olives

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

1 lb. Giant Eagle boneless skinless chicken breast

½ cup walnut halves

1 Tbsp. Market District extra virgin olive oil, divided

1¼ tsp. kosher salt, divided

1 cup Giant Eagle chicken broth

28-oz. can Giant Eagle crushed tomatoes

2 McCormick cinnamon sticks

¼ tsp. ground black pepper

Directions:

Preheat oven to 350°F. Peel and dice the red onion. Remove the stem and cut the cauliflower into florets. Pit and rough chop the olives. Remove the leaves from the stems of the mint. Dice the chicken into 1-inch cubes.

Toss the walnuts with 1 teaspoon of olive oil and ¼ teaspoon salt. Spread on a sheet pan and roast in preheated oven until light brown and fragrant.

In a large stock pot, heat 2 teaspoons of olive oil over medium-high heat. Once hot, add the diced chicken and sauté until light golden brown, about 5 minutes. Remove the chicken with a slotted spoon and add the onion and sauté until softened, about 3 minutes. Add the chicken broth, crushed tomatoes, cinnamon, cauliflower, and sautéed chicken pieces. Season with 1 teaspoon of salt and ¼ teaspoon of pepper. Bring to a boil and simmer, stirring occasionally until the cauliflower is tender, about 25 minutes*. Remove the cinnamon sticks.

Stir in the olives and half the mint leaves. Serve, garnished with the walnuts and remaining mint leaves.

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

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

Nutritional Information (Per serving):

Calories **410**, Fat **21g**, Sat Fat **2g**, Trans Fat **0g**, Cholesterol **65mg**, Sodium **1960mg**, Total Carbohydrate **27g**, Fiber **10g**, Sugars **14g**, Protein **32g**

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 Louie Toast

Serves: 4

Prep Time: 10 min.

Cook Time: 10 min.

Total Time: 20 min.

Ingredients:

½ bunch green onions

3 stalks of celery

1 cup Market District cherry tomatoes

1 avocado

1 lb. extra-large peeled and cooked Nature's Basket shrimp, defrosted

½ cup Ken's steak house thousand island dressing

¼ tsp. kosher salt

¼ tsp. ground black pepper

8 slices St. Pierre brioche loaf

8-oz. Giant Eagle shredded iceberg lettuce

Directions:

Thinly slice green onion, cut celery into ¼-inch dice. Halve cherry tomatoes. Slice avocado into thin slices.

Remove tails from the shrimp, roughly chop, and add to a large mixing bowl. Combine with the green onions, celery, thousand island dressing, salt, and pepper.

Toast Brioche in a toaster until golden brown. Place toasts on a platter, add a layer lettuce, and then scoop a big spoonful of shrimp mixture onto each toast. Garnish each toast with avocados and cherry tomatoes.

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

Nutritional Information (Per serving):

Calories **530**, Fat **27g**, Sat Fat **5g**, Trans Fat **0g**, Cholesterol **150mg**, Sodium **1470mg**, Total Carbohydrate **50g**, Fiber **7g**, Sugars **14g**, Protein **24g**

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