

## Apple Fennel Roast Pork Loin

Serves: 4

Prep Time: 10 min.

Cook Time: 45 min.

Total Time: 55 min.

### Ingredients:

2 fennel bulbs

1 yellow onion

2 Honeycrisp apples

0.75-oz. pkg Nature's Basket organic sage

½ cup Giant Eagle cider vinegar

½ cup Nature's Basket 100% pure organic honey

2½ tsp. kosher salt, divided

¾ tsp. ground black pepper, divided

2 lbs. Giant Eagle boneless pork top loin center roast

### Directions:

Preheat oven to 400°F. Remove tops from fennel, reserving some of the fronds for garnish; then cut bulb in half, remove the core, and cut into strips. Peel and cut the yellow onion into strips. Remove the core from the apples and cut into wedges. Remove the sage leaves from the stems and roughly chop.

Place the fennel, onion, apple, and sage in a 8x12-inch baking dish and toss with the apple cider vinegar, honey, 1 teaspoon of salt, and ¼ teaspoon of pepper.

Season the pork loin with 1½ teaspoons of salt and ½ teaspoon of pepper, and place on top of the vegetables in the baking dish. Place in the oven and roast for about 30 minutes. After 30 minutes, baste the pork with any juices that have accumulated in the bottom of the baking dish. Continue to cook, basting occasionally, another 15 minutes\*. Remove from oven and let rest at least 10 minutes before slicing the pork.

Slice the pork and serve with the roasted vegetables and any juices in the bottom of the pan; garnish with the reserved fennel fronds.

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

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

### Nutritional Information (Per serving):

Calories **520**, Fat **14g**, Sat Fat **4.5g**, Trans Fat **0g**, Cholesterol **120mg**, Sodium **1330mg**, Total Carbohydrate **59g**, Fiber **6g**, Sugars **50g**, Protein **42g**

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.

## **Chili Tortilla Bake**

Serves: 4

Prep Time: 5 min.

Cook Time: 45 min.

Total Time: 50 min.

### **Ingredients:**

5 Chi-Chi's flour burrito-style tortillas

½ bunch cilantro

15-oz. jar Giant Eagle thick & chunky mild salsa

2 15-oz. cans Hormel chili with beans

16-oz. bag Cascadian Farm organic sweet corn

3 cups Giant Eagle shredded Mexican 4 cheese blend

8-oz. Giant Eagle original sour cream

### **Directions:**

Preheat oven to 350°F. Cut tortillas into quarters. Roughly chop cilantro.

Spread ½ cup of salsa on the bottom of a 8x12-inch baking dish. Arrange 6 of the tortilla quarters over the salsa. Spread with ⅓ of the chili, ½ cup salsa, 1 cup of corn, and sprinkle with ½ cup of the shredded cheese. Make two more layers of tortillas, chili, salsa, corn, and cheese, finishing with the remaining cheese.

Bake uncovered for about 45 minutes or until brown and bubbly. Serve with the cilantro and sour cream.

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

### **Nutritional Information (Per serving):**

Calories **990**, Fat **46g**, Sat Fat **26g**, Trans Fat **0g**, Cholesterol **115mg**, Sodium **2340mg**, Total Carbohydrate **104g**, Fiber **9g**, Sugars **13g**, Protein **43g**

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## **Pickle Brine Fried Chicken**

Serves: 4

Prep Time: 20 min.

Cook Time: 15 min.

Total Time: 35 min.

### **Ingredients:**

Canola oil

20-oz. jar Claussen's kosher dill sandwich slice pickles

2 lbs. Nature's Basket chicken thighs

2 cups flour

1 Tbsp. Market District seasoning salt

16-oz. Giant Eagle coleslaw mix

¼ cup Giant Eagle ranch dressing

2 cups Giant Eagle buttermilk

### **Directions:**

Fill a large pot halfway with canola oil and heat to 350°F. Strain pickles and cover the chicken thighs in the pickle juice (this can be done overnight). Cut the pickle slices into thin strips. Combine the flour and seasoning salt.

In a large mixing bowl, combine the cut pickles, coleslaw mix, and ranch dressing.

Strain chicken from pickle juice and pat dry with a paper towel. Cover the chicken in the buttermilk. Dip the chicken in the seasoned flour making sure it is fully coated.

Once chicken is coated in flour, carefully place in the oil. Cook for 10-15 minutes or until cooked through\*. Serve chicken with ranch slaw and enjoy!

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

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

### **Nutritional Information (Per serving):**

Calories **460**, Fat **21g**, Sat Fat **5g**, Trans Fat **0g**, Cholesterol **155mg**, Sodium **1750mg**, Total Carbohydrate **17g**, Fiber **0g**, Sugars **8g**, Protein **45g**

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## Shrimp Tacos Gobernador

Serves: 4

Prep Time: 10 min.

Cook Time: 20 min.

Total Time: 30 min.

### Ingredients:

1 bunch cilantro

2 tsp. Market District extra virgin olive oil

1 yellow onion, sliced thinly

5 cloves garlic, sliced

2 10-oz. cans Ro-Tel tomatoes with green chilies

4-oz. can hatch peeled green chiles, diced, mild, flame roasted

1 lb. Nature's Basket extra-large peeled & deveined raw shrimp, thawed

½ tsp. kosher salt

¼ tsp. ground black pepper

24 La Banderita corn tortillas

8-oz. Supremo Mexican quesadilla melting cheese, grated

2 limes, cut into wedges

### Directions:

Chop half of the cilantro. In a large frying pan, heat olive oil, add onion and cook over medium-high heat until soft. Add the garlic and continue to cook another 30 seconds. Add the diced tomatoes and chilies. Reduce heat to medium and simmer for about 5 minutes. Add the shrimp and cook, stirring occasionally, until the shrimp are cooked through, about 5 minutes\*. Add the salt and pepper. Stir in the chopped cilantro, remove from heat, and set aside.

Heat another frying pan over medium-high heat. Once hot, place a tortilla in the pan and sprinkle with about 2 tablespoons of cheese, then top with another tortilla. Cook until the cheese has melted, then flip and cook another 30 seconds. Continue with the remaining tortillas and cheese.

Fill the hot cheese-filled tortillas with the shrimp mixture. Serve with the lime wedges and remaining cilantro leaves.

\*For food safety, cook shrimp until pink and opaque.

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

### Nutritional Information (Per serving):

Calories **600**, Fat **18g**, Sat Fat **11g**, Trans Fat **0g**, Cholesterol **170mg**, Sodium **2090mg**, Total Carbohydrate **76g**, Fiber **2g**, Sugars **6g**, Protein **37g**

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## **Bacon and Tomato Rigatoni**

Serves: 6

Prep Time: 5 min.

Cook Time: 20 min.

Total Time: 25 min.

### **Ingredients:**

1 lb. Giant Eagle thick-cut sliced bacon

6-oz. pkg. Giant Eagle Life's Getting Fresher broccolini

28.8-oz. can Giant Eagle crushed tomatoes

24-oz. Market District spicy arrabiata pasta sauce

1 lb. Giant Eagle rigatoni

16-oz. basket Giant Eagle Life's Getting Fresher grape tomatoes

4-oz. Market District plain goat cheese log

### **Directions:**

Cut the bacon into 1-inch pieces. Cut the broccolini into 2-inch lengths. Bring a large pot of salted water to a boil.

Place the bacon in another large pot and place over medium-high heat and cook, stirring occasionally until brown and crisp. Drain off excess fat and add in the crushed tomatoes and arrabiata sauce. Bring to a boil, reduce heat to low, and simmer for about 10 minutes.

Add the pasta to the boiling water and cook according to the package directions; add the broccolini for the last minute. Drain the pasta and broccolini and add to the simmering sauce.

Cook, stirring occasionally for 1 minute to combine flavor. Stir in the grape tomatoes. Serve with goat cheese crumbled over the pasta.

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

### **Nutritional Information (Per serving):**

Calories **830**, Fat **40g**, Sat Fat **12g**, Trans Fat **0g**, Cholesterol **90mg**, Sodium **2360mg**, Total Carbohydrate **80g**, Fiber **9g**, Sugars **16g**, Protein **46g**

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