

Corn Carbonara

Serves: 4

Prep Time: 10 min.

Cook Time: 30 min.

Total Time: 40 min.

Cuisine Type: **Italian**

Description:

Pasta recipes come and go, but this carbonarra recipe is a real keeper! Made with fresh corn and crispy bacon, it's as satisfying as it is creamy and flavorful!

Ingredients:

1 lb. Giant Eagle bacon

1 shallot

4 ears corn

1 bunch Nature's Basket chives

2 Nature's Basket eggs

½ cup heavy cream

1 lb. Barilla bucatini

¼ cup Market District grated Parmesan

¼ sp. kosher salt

¼ tsp. ground black pepper

Directions:

Bring a large pot of water to a boil. Cut the bacon into 1-inch pieces. Peel and dice the shallot. Remove the corn from the cob and thinly slice the chives. Crack the eggs, discard the whites and whisk yolks with the heavy cream.

Add the bacon to a cold frying pan and turn on to medium heat. Cook for 10-12 minutes or until crispy. Remove bacon from pan with a slotted spoon. Add corn and shallots to the pan and cook for 5 minutes or until corn is cooked through.

While the bacon is cooking add the pasta to the boiling water. Cook pasta according to instructions on the box. Strain and reserve ½ cup of the pasta water. Add half of the water to the egg mixture and whisk.

Add the remaining pasta water and pasta to the pan with corn on medium heat. Stir everything together. Add the egg yolk mixture and turn off the heat. Toss the pasta so it gets fully coated and starts to appear creamy. Season with ¼ teaspoon salt and pepper. Top with the chives and Parmesan and enjoy!

Roast Pork Loin with Grapes and Peppers

Serves: 4

Prep Time: 10 min.

Cook Time: 1 hr.

Total Time: 1 hr., 10 min.

Cuisine Type: **American**

Description:

If you're tired of recipes for pork chops, switch things up and try this recipe for pork loin. Seasoned with sage and garlic and served with a grape and bell pepper stew, it's a fusion of savory and sweet you won't soon forget!

Ingredients:

1 pkg. sage
6 cloves garlic
1 red onion
1 red bell pepper
1 yellow pepper
1 cup Giant Eagle seedless red grapes
1 cup Giant Eagle seedless green grapes
3 tsp. kosher salt, divided
2½ lbs. Market District center-cut, boneless pork loin
½ tsp. ground black pepper
1 Tbsp. Market District olive oil
1/3 cup Giant Eagle light brown pure sugar
2 Tbsp. butter
1/3 cup DeLallo balsamic vinegar of Modena

Directions:

Preheat oven to 450°F.

Pick the sage leaves from the stems. Thin slice the garlic. Peel and slice the red onion about ¼-inch thick. Cut the bell peppers into strips about ¼-inch thick. Remove the grapes from their stems.

Place the garlic slices and about half of the sage leaves in a small bowl. Add 1 teaspoon of salt and rub into garlic and sage. Using a long, thin knife make holes, about every ½ inch or so in the pork loin, then using a skewer or chopstick push a sage leaf and garlic slice into each hole. Season the outside of the pork loin with 1½ teaspoons of salt and ½ teaspoon of ground black pepper.

Place the pork loin on a rack over a foil-lined sheet pan. Place in the oven and roast until lightly browned, about 15 minutes. Reduce heat to 300°F and continue to roast until internal temperature of 145°F is reached, about 45 minutes. Remove from the oven and set aside in a warm place to rest for at least 20 minutes before slicing.

While the pork is roasting, heat a large fry pan over medium heat. Once hot, add olive oil and the red onion. Cook, stirring occasionally until softened a little, about 2 minutes. Add the pepper slices and continue to cook, stirring occasionally until very soft, about 7 minutes. Add the grapes, balsamic vinegar, brown sugar, butter, remaining sage leaves and ½ teaspoon salt.

Continue to cook until the grapes just start to burst, the butter has melted and everything is glazed, about 7 minutes

Slice the pork loin and serve over the pepper and grape stew.

French Onion Soup-Inspired Patty Melt

Serves: 4

Prep Time: 10 min.

Cook Time: 30 min.

Total Time: 40 min.

Cuisine Type: **French**

Description:

Proving that all burger are not the same, this burger recipe is inspired by French onion soup and served on rye! Topped with Gruyère cheese and sautéed onions, it's a classic unto itself!

Ingredients:

8 oz. Giant Eagle Gruyère cheese

2 yellow onions

2 sprigs Nature's Basket thyme

¼ cup Giant Eagle mayo

1 Tbsp. Maille whole-grain mustard

4 Market District lean ground beef burger patties

½ tsp. kosher salt

½ tsp. ground black pepper

2 Tbsp Market District olive oil, divided

½ cup Market District beef stock

8 slices rye bread

2 Tbsp. butter

Directions:

Grate the cheese. Peel and thinly slice the onions and strip the thyme from the sprigs. Combine the mayo and mustard. Season each burger patty with a pinch of salt and pepper.

Heat 1 tablespoon olive oil in a frying pan on low heat. Add the onions to the pan, stirring every few minutes. After about 10 minutes, add the thyme and a pinch of salt and pepper. Cook for another 10 minutes or until deeply caramelized. Deglaze the pan with the beef stock and reduce liquid by three quarters.

Heat 1 tablespoon of olive oil in a frying pan on medium-high heat. Once heated, add the burger patties and cook for 4 minutes on each side or until cooked through to desired doneness.

Arrange the rye bread on a flat surface. Sprinkle half of the cheese on the bottom layer, top with half of the onions, add burger patty on top, and top the patty with the remaining onions and cheese.

Melt the butter in a frying pan on medium heat. Add the sandwiches to the pan. Cook for 2-3 minutes on each side or until bread is toasted.

Cut burgers in half and serve with the mayo sauce on the side!

Chipotle Chicken Salad

Serves: 4

Prep Time: 10 min. + 2 hr. marinate

Cook Time: 30 min.

Total Time: 40 min. + 2 hr. marinate

Cuisine Type: **Mexican**

Description:

Everyone's collection of chicken recipes should include one for chicken salad, and this chipotle chicken salad is the best! Surprisingly topped with avocados and strawberries, Feta and cilantro, it takes flavorful to the next level!

Ingredients:

1 lb. strawberries

½ red onion

2 avocados

18 oz. pack Giant Eagle romaine hearts

½ bunch cilantro

2 each limes

1 tsp. Simply Organic chipotle powder

1 Tbsp. Giant Eagle honey

¼ cup Market District olive oil, divided

2 tsp. kosher salt, divided

2 lbs. Giant Eagle chicken thighs

½ cup Giant Eagle crumbled Feta

½ tsp. ground black pepper

Directions:

Remove the stems and slice the strawberries. Thinly slice the red onion. Remove the skin and pit from the avocado and slice. Slice the romaine hearts. Roughly chop the cilantro. Juice the limes. Combine the chipotle powder, honey, 1 tablespoon of lime juice, 2 teaspoons of olive oil and ¼ teaspoon of salt. Toss the chicken with the marinade and marinate for 2 hours or overnight.

Heat your grill or grill pan on medium heat. Once heated, add the chicken to the grill. Cook for 8 minutes on each side slightly rotating until cooked through. Once chicken is cooked, let rest for 5 minutes and cut into 1-inch large dice.*

While the chicken is cooking, combine half of the cilantro with remaining lime juice, 2 tablespoons olive oil, ¼ teaspoon salt and pepper.

Arrange the lettuce on platter and drizzle with the dressing. Arrange the strawberries, onions, avocado, cheese and chicken on top of the lettuce, sprinkle with the cilantro and enjoy!

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Walnut Crusted Salmon

Serves: 4

Prep Time: 10 min.

Cook Time: 15 min.

Total Time: 25 min.

Cuisine Type: **American**

Description:

Our Chefs have many salmon recipes, but this one for walnut crusted salmon is in the top 10. Served with sautéed zucchini and chickpeas, it's both light and satisfying for dinner or a Sunday afternoon brunch.

Ingredients:

1 cup Mezzetta Castelvetrano olives
3 medium zucchini
1 lemon
½ bunch fresh parsley
½ cup Nature's Basket walnut halves and pieces
2 cans (15 oz.) Nature's Basket garbanzo beans, organic
½ cup Market District panko bread crumbs
1 Tbsp. + 2 tsp. Market District olive oil, divided
1½ tsp. kosher salt, divided
4 pieces Giant Eagle farm-raised salmon
8 tsp. Giant Eagle mayo
2 Tbsp. Maille mustard, whole-grain, old-style Dijon

Directions:

Preheat oven to 450°F.

Drain and roughly chop the olives. Cut the zucchini lengthwise in quarters then cut into ½-inch cubes. Cut the lemon into wedges and chop the parsley. Using a food processor or knife, chop the walnuts into small pieces. Drain the chickpeas.

Combine the parsley, panko bread crumbs and chopped walnuts in a small bowl. Add 1 tablespoon of olive oil and ¼ teaspoon salt. Stir to combine.

Season the salmon with ¼ teaspoon salt each. Place the salmon filets on a parchment-lined sheet pan. Spread each filet with 2 teaspoons of mayonnaise and then press the walnut-bread crumb mixture into the mayonnaise coating. Place in the oven and bake until cooked through, and browned on top, about 12 minutes.*

While the salmon is cooking, heat a large fry pan over medium-high heat. Once hot, add 2 teaspoons of olive oil and the diced zucchini. Cook, stirring occasionally until slightly softened. Add the olives, mustard, chickpeas, ½ teaspoon of salt and ¼ cup water. Continue to cook until the zucchini is tender, about 3 minutes.

Divide the zucchini mixture between four plates and top with the baked salmon.

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