

## **Salmon with Pesto Zoodles**

Serves: 4

Prep Time: 10 min.

Cook Time: 15 min.

Total Time: 25 min.

Cuisine Type: **Italian**

When it comes to salmon recipes, this one that pairs grilled salmon with pesto zoodles is so simple, yet so delicious. The addition of sun dried tomatoes and a squeeze of lemon make the flavor that much more sublime.

### **Ingredients:**

4 zucchini

1 lemon

4 5-oz. salmon filets

½ tsp. kosher salt, divided

½ tsp. ground black pepper, divided

¼ cup Bella Sun Tomatoes sundried tomatoes julienne cut

7 oz. Rana pesto

1 Tbsp. Market District olive oil

### **Directions:**

Remove the ends of the zucchini and with a vegetable peeler shave ribbons. Cut the lemon into wedges. Pat the salmon dry and season each piece with a pinch of salt and pepper.

Heat your grill or grill pan on medium heat. Once heated, add the salmon to the pan. Cook for 5 minutes on each side or until cooked through.

Heat 1 tablespoon olive oil in a large frying pan. Once heated, add the zucchini to the pan with ¼ teaspoon salt and pepper. Cook for 2-3 minutes. Turn off the heat and toss in the pesto and sundried tomatoes.

Serve the salmon on top of zoodles with the lemon wedges and enjoy!

## **Bourbon Brown Sugar Pork and Beans**

Serves: 4

Prep Time: 10 min.

Cook Time: 2-3 hrs.

Total Time: 2-3 hrs., 10 min.

Cuisine Type: **American**

Pork and beans is an American classic, but when you add bourbon to this combo, you get a real feel for what a little southern flavor can do. Then add some brown sugar to the mix, serve it with warm Cheddar muffins, and you're all that and more!

### **Ingredients:**

½ bunch green onion

½ red onion

1 cup Giant Eagle light brown pure sugar

2 lbs. Giant Eagle pork Boston butt shoulder roast

2 tsp. kosher salt

½ tsp. ground black pepper

1 cup bourbon

1 can (22 oz.) Bush's best grilling beans, bourbon and brown sugar

1 box (8.5 oz.) Jiffy corn muffin mix

1 egg

1/3 cup Giant Eagle whole milk

¾ cup Giant Eagle shredded sharp Cheddar cheese, divided

### **Directions:**

Thin slice the green onions. Peel and fine dice the red onion. Cut the pork into 4 large chunks. Season the pork chunks with salt and black pepper.

Place the seasoned pork in a pressure cooker. Add the bourbon and brown sugar and secure the lid. Cook on high pressure for 1 hour and 15 minutes. (or combine in a heavy, covered pot and simmer slowly for 3 hours) Release the pressure from the pressure cooker. Skim off any excess fat and roughly shred the pork with tongs or a pair of forks. Add the baked beans and simmer another 10 minutes.

While the pork is cooking, make the corn muffins;

Preheat oven to 400°F. Combine the corn muffin mix with the egg, milk, sliced green onions and ½ cup of the shredded Cheddar cheese. Divide between 6 greased muffin tins. Top with the remaining ¼ cup of Cheddar cheese. Bake until a toothpick comes out clean, about 25 minutes.

Serve the pork and beans with red onions garnished on top and serve with the corn muffins.

## **Gazpacho With Shrimp**

Serves: 4

Prep Time: 15 min.

Cook Time: 10 min.

Total Time: 25 min.

Cuisine Type: **Spanish**

One of our favorite summer soups is Spanish gazpacho. A delicious, cool treat on a warm day, it's topped with fresh shrimp to add flavor and texture to an already fabulous mix of tomato, garlic, cucumbers and peppers. So refreshing!

### **Ingredients:**

6 stem tomatoes

2 seedless cucumbers

1 green bell pepper

½ red onion

2 cloves garlic

2 cups Giant Eagle tomato juice

2 Tbsp. red wine vinegar

1 tsp. McCormick ground cumin

1¼ tsp. kosher salt, divided

5 Tbsp. Market District olive oil, divided

1 ½ lbs. Nature's Basket peeled and deveined shrimp

1 tsp. McCormick smoked paprika

¼ tsp. ground black pepper

### **Directions:**

Cut the tomatoes, cucumbers, bell pepper, and onion into 1-inch pieces. Peel and roughly chop the garlic. In a blender or food processor combine the cucumber, pepper, onion, cucumber, garlic, tomato juice, red wine vinegar, cumin, 1 teaspoon salt, ¼ cup olive oil and puree until smooth. Let sit in fridge while prepping the rest of the meal or for a couple hours before serving.

Pat the shrimp dry. Toss with the paprika and ¼ teaspoon salt and pepper. Heat 1 tablespoon olive oil in a frying pan on medium heat. Once heated add the shrimp the pan and cook for 4 minutes on each side. Remove the shrimp from the pan and set aside.

Divide the soup between the four bowls and top with the shrimp and enjoy!

## Summer Pasta Bolognese

Serves: 4

Prep Time: 30 min.

Cook Time: 2½ hrs.

Total Time: 3 hrs.

Cuisine Type: **Italian**

Tired of your lasagna recipe? Mix things up with this authentic Italian Bolognese—one of our favorite pasta recipes. Rich with beef, heirloom tomatoes, garlic and wine, it takes a bit for the flavors to meld, but so worth the time!

### Ingredients:

1 large yellow onion

2 carrots

3 stalks celery

6 cloves garlic

1 Nature's Basket basil

12 oz. heirloom tomatoes

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

2 tsp. kosher salt, divided

1 cup white wine

1 can (6 oz.) Giant Eagle tomato paste

1 can (28 oz.) Giant Eagle crushed tomatoes

1 lb. Barilla Spaghetti Pasta

1 cup Giant Eagle whole milk

8 oz. Belgioioso fresh Mozzarella cheese, Burrata

2 oz. Market District shredded Parmesan cheese

### Directions:

Peel and small dice the onion and carrots. Small dice the celery. Chop the garlic. Tear the basil into bite size pieces. Cut the core out of the heirloom tomatoes and cut into large 1-inch dice.

Heat oil in a Dutch oven or other large pot over medium. Break beef into small clumps and add to pot, season with ½ teaspoon salt. Cook, stirring occasionally but breaking meat apart, until beef is lightly browned but not crisp, 6–8 minutes. Using a slotted spoon, transfer beef to a medium bowl.

Add diced onions, carrot, and celery to pot and cook, stirring occasionally, until vegetables are very soft and beginning to stick to surface, 6–8 minutes. Add chopped garlic and cook another minute.

Return beef to pot and pour in wine. Reduce heat to medium-low and cook until wine is evaporated, 8–10 minutes. Add tomato paste, crushed tomatoes and cook, stirring occasionally about 5 minutes.

Add milk to pot. Reduce heat to the lowest setting and cook, uncovered and stirring occasionally, until meat is very, very tender, 1½ - 2 hours. There shouldn't be any rapid bubbles at this stage. Instead, the sauce should release the occasional small bubble or two.

When finished, the sauce should have the texture of and look like a sloppy joe mixture. If the liquid reduces before the meat is completely tender, add an extra ½ cup water and continue cooking. Taste sauce and adjust seasoning with salt; keep warm.

Cook pasta in a large pot of boiling salted water. Cook until very al dente, about 2 minutes less than package directions.

Drain pasta, reserving 1 cup of the cooking water. Transfer pasta to pot with sauce. Add pasta water. Increase heat to medium, bring to a simmer, and cook, tossing constantly, until pasta is al dente and liquid is slightly thickened, about 2 minutes.

Add diced heirloom tomatoes and basil and toss gently to combine.

Transfer to a serving platter and top with Burrata, Parmesan, and a few basil leaves.

## **Prosciutto Chicken With Peach Salad**

Serves: 4

Prep Time: 10 min.

Cook Time: 30 min.

Total Time: 40 min.

Cuisine Type: **Italian**

We love the use of prosciutto in this recipe. Complementing and enhancing the chicken, it also makes a nice foil to the peaches for an intensely satisfying flavor and mouthfeel. Plus, it's super easy to make!

### **Ingredients:**

2 peaches

½ red onion

1 bunch Nature's Basket basil

½ Market District bakery baguette

4 6-oz. Giant Eagle boneless skinless chicken breast

8 slices Citterio fresco prosciutto

5 Tbsp. Market District olive oil, divided

2 tsp. kosher salt, divided

½ tsp. ground black pepper, divided

2 Tbsp. DeLallo red wine vinegar

### **Directions:**

Preheat oven to 375°F.

Slice the peaches. Thinly slice the red onion and chiffonade the basil. Tear the baguette into bite size pieces. Wrap the chicken in two slices of prosciutto each.

Toss the bread in 1 tablespoon olive oil and season with a pinch salt and pepper. Spread in an even layer on baking sheet and place in preheated oven for 10-12 minutes. Remove and set aside.

Heat 1 tablespoon olive oil in a frying pan on medium heat. Once heated, add the chicken to the pan. Cook for 2-3 minutes on each side and place in preheated oven for 10 minutes.\*

While the chicken is cooking, combine the peaches, onions, bread, red wine vinegar, 4 tablespoons olive oil and ½ teaspoon salt and pepper. Toss until well combined and fold in basil.

Serve the chicken on top of the peach salad and enjoy!

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