

BBQ Pot Roast

Serves: 6

Prep Time: 10 min.

Cook Time: 3 hrs.

Total Time: 3 hrs., 10 min.

Ingredients:

1 yellow onion

2.7 lbs. Market District beef chuck spencer roast

1 tsp. kosher salt

½ tsp. ground black pepper

2 cups Market District beef stock

2 cups Market District Memphis-style BBQ sauce

4 stalks celery

4 carrots

1 lb. Giant Eagle Yukon gold potatoes

½ bunch fresh parsley

Directions:

Preheat oven to 500°F. Peel and slice the onion. Season beef with salt and pepper and place in a roasting pan.

Place pan in the oven and roast until the meat starts to brown, about 15 minutes. Add the onions to the pot, turn the meat over and let the other side brown another 15 minutes. Add the beef stock and barbeque sauce to the pot, stir to combine and coat the onions and beef. Cover the pot tightly and reduce the oven temperature to 350°F. Let cook for 2 hours, turning once or twice. While the beef is cooking, cut the celery and carrots into 1-inch cubes. Quarter the potatoes. Chop the parsley.

After 2 hours in the oven, add the potatoes, celery, and carrots and stir into the sauce. Cover and return the pot to the oven. Cook another 30 minutes or until the meat and vegetables are both tender. Garnish with the parsley.

Ribeye with Warm Mushroom Salad

Serves: 4

Prep Time: 10 min.

Cook Time: 20 min.

Total Time: 30 min.

Ingredients:

4 portabella mushrooms (00000000046503)

1 bunch Nature's Basket chives (00030034301651)

½ red onion (00000000032865)

2 heads frisee lettuce (00000000031677)

8 oz. Giant Eagle thick-cut bacon (00030034915971)

4 6-oz. Giant Eagle NY striploin fillets (00201411000003)

½ tsp. kosher salt, divided

½ tsp. ground black pepper, divided

¼ cup DeLallo balsamic vinegar (00072368340173)

1 Tbsp. Market District olive oil

Directions:

Remove the stems from the portabellas and discard, cut the mushrooms in half and into ½-inch slices. Cut chives into 1-inch pieces. Julienne the onion. Remove the core from the frisee. Wash and dry. Cut bacon into 1-inch pieces. Pat the steaks dry and season each steak with a pinch of salt and pepper.

Add the bacon to a cold frying pan and turn on to medium heat. Cook bacon for about 10 minutes or until crispy. Remove with a slotted spoon leaving the bacon fat in the pan. Add the mushrooms and onions and cook for another 10 minutes. Add ¼ tsp salt and pepper. Add the balsamic vinegar and turn off the heat.

While everything is cooking in the pan, heat 1 tablespoon olive oil in another frying pan. Add the steak to the pan and let cook for 5 minutes on each side for medium rare.*

In a mixing bowl add the frisee, bacon, and warm mushroom mixture. Toss until combined. Serve the steak with the warm salad, top with the chives and enjoy!

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

Pork Loin Chops with Pistachio Salsa Verde

Serves: 4

Prep Time: 10 min.

Cook Time: 20 min.

Total Time: 30 min.

Ingredients:

1 bunch Nature's Basket organic mint

½ bunch fresh parsley

1½ lbs. Giant Eagle bone-in pork loin center cut chops

2 tsp. kosher salt, divided

½ tsp. ground black pepper, divided

1 bag (24 oz.) Market District honey gold potatoes

¼ cup + 4 tsp. Market District olive oil, divided

2 cloves garlic

¾ cup Wonderful shelled pistachios, roasted & salted

1 lemon

Directions:

Preheat oven to 425°F.

Pick the mint leaves from the stems, discard the stems. Trim the large stems from the parsley. Season the pork chop with ¼ teaspoon salt and a pinch of black pepper on each.

Toss the potatoes with 2 teaspoons olive oil, ½ teaspoon salt and a pinch of ground black pepper. Spread on a sheet pan and place in the oven to roast. Roast until easily pierced through with a fork.

Meanwhile, place the garlic, ½ teaspoon salt and ¼ cup olive oil in the jar of a blender and blend until smooth. Add the mint and parsley (reserve a few leaves for garnish), a little at a time, blend until smooth. Add ½ cup of the pistachios and process to a chunky consistency. You may need to add a little more olive oil. Stir in the juice of the lemon.

Heat a large, heavy skillet over medium-high heat. Once hot, add 2 teaspoons olive oil and the pork chops. Sear on the first side until nicely browned, turn and cook on the second side until cooked through (145°F), about 5 minutes on each side.

Serve the pork chops with the roasted potatoes and pistachio salsa.

Mustard Grilled Chicken with Roasted Vegetables

Serves: 4

Prep Time: 10 min. + 1 hr. marinate

Cook Time: 25 min.

Total Time: 35 min. + 1 hr. marinate

Ingredients:

1 pkg. Nature's Basket organic thyme

1 red onion

1 pkg. Nature's Basket basil

5 cloves garlic

3 zucchini

3 Roma tomatoes

¼ cup Maille mustard, whole grain, old-style Dijon

¼ cup + 2 Tbsp. Market District olive oil, divided

2 tsp. kosher salt, divided

½ tsp. ground black pepper, divided

1½ lbs. Nature's Basket all-natural chicken breasts, thinly sliced, boneless, skinless

Directions:

Chop the thyme. Peel and cut the red onion into thin wedges. Pick the basil leaves from the stems and roughly chop. Slice the garlic. Cut the zucchini into 1-inch cubes. Cut the tomatoes into thin wedges.

Whisk the whole grain mustard with half the chopped thyme, 2 tablespoons olive oil, 1 teaspoon salt and ¼ teaspoon ground black pepper. Place this marinade in a zip lock bag with the chicken breasts and toss to coat. Refrigerate for at least an hour or up to eight hours.

When ready to cook the chicken, preheat oven to 425°F and heat grill.

Toss the zucchini and red onions with 2 tablespoons olive oil, remaining chopped thyme, 1 teaspoon salt and ¼ teaspoon ground black pepper. Spread on a sheet pan and place in oven to roast. Roast until the zucchini is just tender, about 15 minutes. Remove from the oven and toss with the chopped basil and tomato wedges.

Meanwhile, grill the chicken breasts until cooked through (165°F internal temperature), about 10 minutes.

Serve the vegetables and chicken on large platter.

Pasta with Avocado Pesto

Serves: 4

Prep Time: 10 min.

Cook Time: 15 min.

Total Time: 25 min.

Ingredients:

1 bunch Nature's Basket basil

2 avocados

1 basket Giant Eagle grape tomatoes

1 lb. cavatappi

2 cloves garlic

2 cups Giant Eagle baby spinach

½ tsp. kosher salt

1/3 cup Market District olive oil

4 oz. Market District crumbled natural Feta cheese

Directions:

Pick the basil leaves from the stems. Cut the avocados in half and remove the pits, scoop out the flesh. Dice two of the halves of avocado. Cut the tomatoes in half.

Cook the pasta in a large pan of boiling, salted water following package instructions.

Meanwhile, put the garlic, spinach, basil, and ½ teaspoon kosher salt in a blender with 1/3 cup of olive oil until smooth. Add a splash of the pasta cooking water if need to make smooth. Add the flesh of one avocado and blitz again until smooth.

Drain the pasta, reserving a cupful of the cooking water, and place back into the pan you cooked the pasta adding a few splashes of the water. Pour over the sauce and toss together with the tomatoes, seasoning to taste. Divide between bowls, crumble Feta and the remaining diced avocado over top.