

## **BBQ Chicken Pizza**

Serves: 4

Prep Time: 10 min.

Cook Time: 20 min.

Total Time: 30 min.

Cuisine Type: **American**

You don't have to go to Pizza Hut for a tasty, fast pizza, this BBQ chicken pizza recipe is just as easy!

### **Ingredients:**

4-6 sprigs cilantro

4 organic mini bell peppers

½ red onion

2 defrosted loaves Rhodes pizza dough

3 cups Giant Eagle shredded Mozzarella cheese

2 cups Giant Eagle pulled rotisserie chicken

½ cup Sweet Baby Ray's BBQ sauce

### **Directions:**

Preheat oven to 400°F.

Pick the cilantro leaves. Thinly slice the peppers and onion. Combine the balls of dough and stretch into a circle.

Place the dough on a sheet tray and top with the cheese, chicken, onions and peppers. Drizzle with the BBQ sauce. Place in preheated oven for 20 minutes or until dough is cooked through.

Let sit for a few minutes before slicing. Garnish with the cilantro and enjoy!

## Sheet Tray Chicken With Chickpeas

Serves: 4

Prep Time: 10 min.

Cook Time: 30 min.

Total Time: 40 min.

Cuisine Type: **American**

With so many recipes for chicken, it's hard to stand out—but this one does!

### **Ingredients:**

1 red onion

1 bunch Nature's Basket tarragon

2 cans Giant Eagle chickpeas

10 oz. Market District cherry tomatoes

3 Tbsp. Market District olive oil, divided

½ tsp. kosher salt, divided

½ tsp. ground black pepper, divided

2 lbs. Nature's Basket boneless, skinless chicken breast

### **Directions:**

Preheat oven to 375°F.

Slice the onion into ½-inch pieces. Pick the tarragon leaves. Drain and rinse the chickpeas. Dry with a towel. Toss the chickpeas, onions, and tomatoes in a bowl with 2 tablespoons olive oil and ¼ teaspoon salt and pepper. Pat the chicken dry and toss with 1 tablespoon olive oil and ¼ teaspoon salt and pepper.

Spread the chickpea mixture on a sheet tray in an even layer. Place in oven and roast for 10 minutes. Place the chicken on top of the chickpeas and roast for another 20 minutes or until chicken is cooked through.\* Garnish with the tarragon and enjoy!

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

## **Steak Tartine With Parmesan Vinaigrette**

Serves: 4

Prep Time: 10 min.

Cook Time: 20 min.

Total Time: 30 min.

Cuisine Type: **American**

Tartine refers to bread spread with butter, or in this case, Parmesan vinaigrette, served with roasted flank steak and arugula.

### **Ingredients:**

1 lemon

2 cloves garlic

1 bunch Nature's Basket chives

½ red onion

1 loaf Market District ciabatta bread

¼ cup + 2 Tbsp. + 1 tsp. Market District olive oil, divided

½ cup organic Divina green olives

1½ lbs. Market District flank steak

¾ tsp. kosher salt, divided

¾ tsp. ground black pepper, divided

½ cup Market District grated Parmesan

1 Tbsp. Nature's Basket Dijon mustard

⅛ tsp. McCormick crushed red pepper

2 cups baby arugula

### **Directions:**

Preheat oven to 400°F.

Juice the lemon. Peel and finely mince the garlic. Thinly slice the chives and the red onion. Cut the bread in half down the middle and cut each side into 4 pieces. Drizzle with about 2 tablespoons of olive oil. Cut the olives in half. Pat the meat dry and season with ½ teaspoon salt, pepper, and 1 teaspoon olive oil.

In a mixing bowl, whisk together the garlic, chives, Parmesan, red onions, lemon juice, Dijon, crushed red peppers, ¼ teaspoon salt and pepper, ¼ cup olive oil. Whisk until combined.

Place the steak on a sheet tray and roast in the oven for 10-12 minutes.\* Let rest for 5 minutes and slice thinly against the grain. Toast the bread in the oven for 5 minutes or until golden brown.

Drizzle the bread with some of the dressing, divide the steak between the bread, top with the remaining dressing, olives, and arugula.

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

## **Chipotle Tilapia Salad**

Serves: 4

Prep Time: 10 min. +1 hr. marinate

Cook Time: 20 min.

Total Time: 30 min. +1 hr. marinate

Cuisine Type: **Mexican**

Tilapia is one of our favorite fish: mild, tender, flakey and a bit sweet, it is delicious on a fresh salad.

### **Ingredients:**

1 lime

1 can Embassa chipotle peppers in adobo

8 organic mini sweet bell peppers

¼ bunch cilantro

1½ lbs. Giant Eagle tilapia filets

1 Tbsp. Nature's Basket honey

2 Tbsp. Market District olive oil, divided

½ tsp. kosher salt, divided

½ tsp. ground black pepper, divided

6 cups Giant Eagle slaw mix

¼ cup Cindy's Kitchen avocado vinaigrette

### **Directions:**

Juice ½ lime and cut the other half into wedges. Finely mince one chipotle pepper from the can and collect 2 tablespoons of the adobo sauce. Thinly slice the peppers. Pick the cilantro leaves. Pat the tilapia dry. Whisk the chipotle, honey, lime juice, 1 tablespoon olive oil and a pinch of salt and pepper. Toss the fish in the marinade and let sit for up to 1 hour if you have time.

Heat 1 tablespoon of olive oil in a frying pan on medium heat. Once heated, add the fish to the pan cook for 5-6 minute on each side.

In a large bowl, combine the slaw mix, peppers, and cilantro and toss with the dressing. Flake the fish on top, serve with lime wedges and enjoy!

## **Mandarin Pudding**

Serves: 4

Prep Time: 10 min.

Cook Time: 20 min. +2 hrs. chill

Total Time: 30 min. +2 hrs. chill

Cuisine Type: **American**

A mandarin is a small orange with a citrusy vanilla and spice flavor, exceptional in this dessert recipe for mandarin pudding.

### **Ingredients:**

10 mandarin oranges, satsuma

¾ cup + 2 Tbsp. granulated sugar, divided

3 Tbsp. Argo 100% pure corn starch

¼ tsp. salt

3 Giant Eagle large eggs

2 cups Giant Eagle heavy cream, divided

3 Tbsp. Giant Eagle unsalted butter

1 lime

1 tsp. vanilla extract, divided

4 sprigs Nature's Basket organic mint

### **Directions:**

Juice the oranges into a bowl, reserve one for the peel and garnish. Measure one cup of juice. Remove the peel in thin strips with a vegetable peeler and segment the one remaining orange.

In a medium bowl, whisk ½ cup sugar with the cornstarch and salt. Add the eggs and whisk until smooth; add 1 cup of cream and whisk again. Combine the 1 cup orange juice with ¼ cup sugar in a 3-qt., heavy saucepan. Remove 1 (2-inch) strip of peel from orange with a vegetable peeler and add to pan. Bring to a boil over medium-low heat. Add about half of this mixture to the egg mixture and whisk quickly to not cook the eggs, return to the pan with the rest of the mixture and whisk until smooth. Return to heat, and cook, stirring constantly, 2 minutes or until thickened. Transfer mixture to a medium bowl; stir in butter, the juice of one lime and ½ teaspoon vanilla until butter is melted. Place heavy-duty plastic wrap directly onto warm custard (to prevent a film from forming); chill 2 hours. (Mixture will thicken as it chills.) Discard peel.

Whip the remaining cup of cream with 2 tablespoons sugar and ½ teaspoon vanilla extract.

Spoon the pudding into individual glasses. Top with the whipped cream, reserved orange segments and mint sprigs.