

Sirloin Tip Skewers

Serves: 4

Prep Time: 10 min.

Cook Time: 20 min.

Total Time: 30 min.

Ingredients:

1½ lbs. sirloin tip steak (002

1 red onion

8 oz Nature's Basket baby bella mushrooms

¼ cup Market District Texas BBQ seasoning

1 Tbsp. Market District olive oil

Directions:

Preheat grill to medium heat. Soak skewers in warm water. Cut steak into 1-inch pieces. Cut onion into the same size. Remove the stems from the mushrooms.

Toss the steak, onions and mushrooms in the seasoning and olive oil. Place the meat and veggies on the skewer. Start with 1 piece of steak, then onion, another piece of steak, mushroom and repeat. Makes about 8 skewers.

Place the skewers on grill and cook for 2 minutes on each side rotating so that every part gets nice grill marks.*

Enjoy with your favorite side!

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

Mexican Street Corn Salad

Serves: 4

Prep Time: 10 min.

Cook Time: 20 min.

Total Time: 30 min.

Ingredients:

1 pkg. Giant Eagle romaine hearts
3 ears white corn
1 bunch radishes (
4 oz. Supremo queso fresco
1 lime
2 cloves garlic
1 bunch cilantro
1 lb. Nature's Basket peeled and deveined shrimp
 $\frac{3}{4}$ tsp. kosher salt, divided
 $\frac{3}{4}$ tsp. ground black pepper, divided
1 Tbsp. Market District olive oil
1 cup Daisy sour cream

Directions:

Cut the romaine into quarters lengthwise. Shuck the corn. Thinly slice the radish. Crumble the cheese. Juice the lime. Peel and roughly chop the garlic. Roughly chop the cilantro. Pat the shrimp dry and toss with $\frac{1}{2}$ tsp salt, pepper and 1 tablespoon olive oil.

In a blender, combine the sour cream, cilantro, lime juice, garlic and a pinch of salt and pepper. Puree until smooth.

Preheat grill or grill pan on medium heat. Place the corn on the grill. Cook for 10 minutes turning every minute or so. Add shrimp to the grill and cook for 3-4 minutes on each side.*

Once cool enough, remove the kernels from the corn cob. Arrange the romaine on a large platter. Top with the corn, radish, cheese and shrimp. Drizzle with the dressing and serve extra on the side.

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Whole Wheat Spaghetti with Chicken and Asparagus

Serves: 4

Prep Time: 10 min.

Cook Time: 20 min.

Total Time: 30 min.

Ingredients:

1 bunch asparagus

5 oz. cremini mushrooms

4 cloves garlic

1 lb. boneless, skinless chicken breast

1 Tbsp. + 1 tsp. kosher salt, divided

¼ tsp. ground black pepper

2 tsp. Market District olive oil

2 cups Market District chicken stock

2 oz. Giant Eagle unsalted butter

1 lb. Nature's Basket spaghetti, 100% whole wheat, organic

¼ cup Market District shredded Parmesan cheese

Directions:

Trim the woody stalks from the asparagus then slice on the bias. Cut the mushrooms into quarters. Chop the garlic. Slice the chicken into bite size pieces. Season the chicken pieces with 1 teaspoon kosher salt and ¼ teaspoon ground black pepper.

Bring a large pot of water to a boil and add 1 tablespoon of salt.

Heat a large fry pan over medium-high heat. Once hot, add 2 teaspoons olive oil and the chicken. Cook, stirring occasionally, until lightly browned and cooked through, about 5-6 minutes. Remove the chicken from the pan and add the mushrooms; sauté until softened. Add the garlic and sauté another 30 seconds. Add the chicken stock to the pan and cook until the chicken stock is reduced by half. Add the asparagus, chicken and butter back to the pan.

Boil the pasta according to the package directions. Drain well and add to the pan with the chicken. Toss the pasta in the sauce over low heat until the butter is melted and the pasta well-coated with the sauce.

Serve with the grated Parmesan cheese.

Brined Pork Chops with Zucchini

Serves: 4

Prep Time: 10 min.

Cook Time: 25 min.

Total Time: 35 min.

Ingredients:

1 lb. zucchini

2 oz. DeLallo anchovy filets

1 lemon

6 cloves garlic

½ bunch fresh parsley

2 red bell peppers

2 Tbsp. granulated sugar

4 bonless center-cut pork chops

¼ cup Crosse & Blackwell 100% non-pareil capers

¼ cup kosher salt

2 Tbsp. Market District olive oil

Directions:

Preheat oven to 375°F. Grate the Cheddar. Cut the bread into 1-inch cubes. Remove the ribs from the Swiss chard and cut into 10-inch ribbons. Whisk 3 of the eggs and heavy cream and add ½ teaspoon salt and pepper.

In a large frying pan, heat 1 teaspoon olive oil on medium heat. Add the sausage once heated. Break the sausage into bite size crumbles. Cook for 10 minutes or until golden brown and cooked through. Add the Swiss chard to the pan and cook for another 2 minutes.

In a large mixing bowl, combine the bread, sausage mixture, egg mixture, shredded cheese and ¼ teaspoon salt and pepper. Stir until everything is combined and bread has absorbed liquid. Spread in an even layer of a baking dish.

Place in the oven and cook for 30 minutes. Once cooked 30 minutes, create 8 wells in the dough and crack the remaining eggs inside. Sprinkle each egg with a pinch of salt and pepper. Return to oven for 30 minutes.

10 oz. Giant Eagle extra sharp white Cheddar (00030034099015)

1 loaf Giant Eagle bakery sourdough bread (00257696000009)

1 bunch Swiss chard (00000000045872)

11 Nature's Basket large eggs, divided(00030034033415)

½ cup Giant Eagle heavy whipping cream (00030034930455)

¾ tsp. kosher salt, divided

$\frac{3}{4}$ tsp. ground black pepper, divided

1 tsp. Market District olive oil

1 lb. Jimmy Dean breakfast bulk sausages (00077900115530)

Tilapia Po' Boy

Serves: 4

Prep Time: 10 min. + 30 min. marinating

Cook Time: 20 min.

Total Time: 1 hr.

Ingredients:

1 Market District bakery fresh ciabatta
2 tomatoes
½ head iceberg lettuce
6 Giant Eagle hamburger pickle chips, kosher dill
1½ cups saltine crackers (about 30 crackers)
½ bunch fresh parsley
1 lemon
1 egg
1⅓ cups Giant Eagle mayo, divided
2 tsp. Nature's Basket Dijon mustard, organic, divided
2 tsp. Giant Eagle savory Worcestershire sauce, divided
2½ tsp. Old Bay seafood seasoning, divided
1 lb. tilapia filets
2 Tbsp. Crosse & Blackwell 100% non-pareil capers
2 Tbsp. Market District olive oil

Directions:

Cut the ciabatta into 4 equal sections and split lengthwise. Slice the tomatoes, shred the lettuce and finely mince the pickles. Place the crackers in a food processor until finely ground. Rough chop the parsley. Juice the lemon into a small bowl.

Whisk the egg, ⅓ cup mayonnaise, ½ the chopped parsley, 1 teaspoon Dijon mustard, 1 teaspoon Worcestershire sauce, 1½ teaspoons Old Bay seasoning and 1 teaspoon lemon juice together in a large bowl. Place the tilapia in this mixture. Cover tightly and refrigerate for at least 30 minutes and up to 1 day.

Meanwhile, combine the remaining cup of mayonnaise with the chopped pickles, capers, remaining chopped parsley, 1 teaspoon lemon juice, 1 teaspoon Dijon mustard, 1 teaspoon Worcestershire sauce, and 1 teaspoon Old Bay Seasoning. Stir well to combine, cover and refrigerate.

Place the cracker crumbs on a plate or shallow bowl. Coat the tilapia filets with the cracker crumbs, pressing gently into the surface.

Heat a large skillet over medium-high heat. Once hot, add 2 tablespoons olive oil. Gently place the tilapia in the pan. You may have to do this in batches depending on the size of your pan. Cook until nicely golden brown on the first side, turn and cook on the second side until golden brown and crispy. About 7 minutes total.* Remove from the pan and let drain on paper towels.

Meanwhile, warm the ciabatta in the oven or toaster.

Assemble the sandwiches by spreading the bottom with some of the tartar sauce then the lettuce, tomatoes, and fish.

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