

## **Portuguese Sausage Rice**

Serves: 4

Prep Time: 10 min.

Cook Time: 45 min.

Total Cook Time: 55 min.

Cuisine Type: **Portuguese**

A perfect one-pot solution to dinnertime, this authentic Portuguese meal marries smoked sausage, rice and vegetables with a host of spices, and even eggs! Delicious, simple and inspiring!

### **Ingredients:**

1 yellow onion

5 cloves garlic

1 red bell pepper

1 lb. Giant Eagle sausage, smoked

1 Tbsp. Market District olive oil

1 Tbsp. McCormick smoked paprika

¼ cup Giant Eagle tomato paste

4 ½ cups Market District chicken stock, divided

1 tsp. kosher salt

2 cups Giant Eagle long-grain white rice

3 McCormick bay leaves

1 pkg. Nature's Basket organic rosemary

4 Giant Eagle large eggs

### **Directions:**

Preheat oven to 350°F.

Peel and dice the onion. Chop the garlic. Dice the red bell pepper. Slice the sausage into ¼-inch thick slices.

Add 1 tablespoon olive oil to a medium-sized oven-safe pot or Dutch oven. Over low heat, let the oil heat up for about 5 minutes. Add the sausage coins to the pot and spread them out evenly. Cook until the sausage is brown and crispy on both sides, flipping halfway through, about 5 to 7 minutes. Remove the cooked sausage from the pot and set aside on a plate.

Add the bell pepper, onion, and garlic to the pan. Cook over medium heat, stirring until the vegetables soften, about 4 to 5 minutes.

Add the smoked paprika and stir until fragrant, about 1 to 2 minutes. Add the tomato paste and stir until everything is combined and the paste starts to caramelize, about 2 to 3 minutes.

Add 4 cups of chicken stock to deglaze the pan, stirring until all the crispy bits come off the bottom into the mix. Add 1 teaspoon kosher salt.

Add the rice, bay leaves, rosemary branches, and reserved sausage and stir until everything comes to a boil.

Cover your pot and place it in the oven for 35 to 40 minutes, until the rice is cooked through. If you find your rice needs more liquid toward the end of the cooking time, add the extra ½ cup of chicken stock to the pot, stir, and place back into the oven.

When the rice is fully cooked, remove the pot from the oven, make 4 depressions in the rice and crack the eggs into these four depressions. Cover and return the rice to the oven for 5 minutes. Remove the pot from the oven and keep it covered, off the heat, for 5 to 10 minutes.

Sprinkle with extra smoked paprika and serve from the pot.

## Easy Fall Chicken Grain Bowls

Serves: 4

Prep Time: 10 min.

Cook Time: 40 min.

Total Cook Time: 50 min.

Cuisine Type: **American**

Looking for a fall-flavored, quick, and easy meal? Easy Fall Chicken Grain Bowls pairs seasonal ingredients like Honeycrisp apples, Brussels sprouts, and honey mustard dressing for a sweet and nutty flavored meal.

### Ingredients:

1 Honeycrisp apple

12 oz. Giant Eagle Brussels sprouts

½ butternut squash

2 cups Lundberg wild rice

¾ tsp. kosher salt, divided

1 Tbsp. Market District olive oil

¼ tsp. ground black pepper

2 cups Giant Eagle rotisserie pulled shredded chicken

½ cup Ken's steakhouse honey mustard dressing

### Directions:

Preheat oven to 375°F.

Thinly slice the apples. Halve the Brussels sprouts. Peel and cut the butternut into 1-inch pieces.

Combine the rice with 3 ½ cups water and a ½ teaspoon of salt. Bring to a boil. Once boiling, cover with lid and lower heat. Simmer for 30-40 minutes or until tender. Fluff with a fork.

Toss the Brussels sprouts and butternut with 1 tablespoon olive oil and ¼ teaspoon salt and pepper. Spread in single layer on sheet tray. Roast for 25 minutes or until tender.

Divide the rice between 4 bowls. Top with the chicken, apple slices and roasted veggies. Drizzle with the honey mustard and enjoy!

## **Salmon Salad with Cucumbers**

Serves: 4

Prep Time: 10 min.

Cook Time: 20 min.

Total Cook Time: 30 min.

Cuisine Type: **American**

Not truly a salad, Salmon Salad with Cucumbers is a hearty, yet fresh citrusy, pasta dish tossed with a lemon dressing and mixed with salmon and cucumbers.

### **Ingredients:**

1 cucumber

1 pkg. Nature's Basket fresh dill

1 bulb fresh fennel

2 lemons

1 ½ tsp. kosher salt, divided

⅓ cup Market District olive oil

12 oz. Giant Eagle farm-raised salmon

1 lb. Giant Eagle spaghetti

¼ cup Crosse & Blackwell 100% non-pareil capers

### **Directions:**

Preheat oven to 350°F.

Cut the cucumber in half lengthwise and scoop out the seeds, slice thin. Roughly chop the dill, discarding any large stems. Thin slice the fennel. Cut one lemon in half and juice into a medium bowl. Slice the other lemon.

Add ½ teaspoon kosher salt to the lemon juice then whisk in ⅓ cup olive oil.

Season the salmon with ¼ teaspoons kosher salt. Place on a sheet pan and then in the oven, cook until just cooked through, about 10 minutes. Remove from the oven and let cool to room temperature.

Cook the pasta according to package directions. Rinse with cold water and let drain well.

In a large bowl, combine the cooked spaghetti with the chopped dill, capers, cucumbers, sliced fennel and the lemon dressing. Toss well to combine and adjust seasoning with more lemon juice and salt as needed.

Break the salmon into large chunks and gently toss into the pasta salad.  
Serve with the lemon slices.

## **Steak Pizzaiola**

Serves: 4

Prep Time: 10 min.

Cook Time: 20 min.

Total Cook Time: 30 min.

Cuisine Type: **Italian**

A traditional Neapolitan recipe, Steak Pizzaiola is easy to make and marries juicy steak with the deep flavor of tomato sauce! Mangiare!

### **Ingredients:**

1 yellow onion

1 pkg. Nature's Basket basil

5 cloves garlic

1 yellow bell pepper

1 red bell pepper

4 Market District beef boneless strip steak, Certified Angus Beef®

1 tsp. kosher salt, divided

½ tsp. ground black pepper

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

¼ cup Mezzetta Deli-Sliced Golden Greek Peperoncini

1 cup Giant Eagle crushed tomatoes

1 tsp. dried oregano

1 loaf Market District bakery fresh ciabatta

### **Directions:**

Peel and slice the onion. Pick the basil leaves from the stems. Thin slice the garlic. Cut the red and yellow peppers into strips. Season each steak with ¼ teaspoon kosher salt and a large pinch of ground black pepper.

Heat a medium pan over medium heat. Once it's hot, add 1 tablespoon olive oil and the onion and bell peppers and cook, stirring occasionally, until they soften slightly, about 4 minutes. Add the garlic to the skillet, cook another minute. Add the peperoncini, tomatoes, oregano and ¾ cup water and stir to combine. Bring to a rapid simmer reduce heat to low and simmer about 10 minutes.

Meanwhile, heat 2 teaspoon olive oil in a large skillet over medium-high heat. Add the steak and sear cook turning occasionally until cooked to desired doneness, about 15 minutes for medium.

Stir the basil leaves into the sauce and season with salt.

Transfer the steak to a cutting board and let rest about 5 minutes. Thinly slice the steak against the grain and divide among plates. Top with the sauce. Serve with ciabatta.

## **Pork Chops with Stuffing**

Serves: 4

Prep Time: 15 min.

Cook Time: 25 min.

Total Cook Time: 40 min.

Cuisine Type: **American**

Leave the stuffing on the outside with Pork Chops with Stuffing. This delicious, hearty meal brings together the tangy taste of Dijon mustard with the mildly sweet fall flavor of yams.

### **Ingredients:**

1 red onion

1 lb. yams

1 lb. Giant Eagle red potatoes

4 Giant Eagle bone-in pork loin center cut chops

1 ½ tsp. kosher salt, divided

½ tsp. ground black pepper, divided

¼ cup Giant Eagle unsalted butter

1 Tbsp. Market District olive oil

1 box Stove Top stuffing mix for pork

¼ cup Nature's Basket Dijon mustard

½ bunch fresh parsley

### **Directions:**

Preheat oven to 375°F.

Peel and cut the onion into wedges. Peel and slice the yams. Slice the red potatoes. Season the pork chops with ¼ teaspoon of salt and a pinch of pepper for each chop.

In a medium saucepan, bring 1 cup water and ¼ cup butter to boil. Stir in contents of stuffing mix pouch; cover. Remove from heat and let stand 5 minutes. Fluff with fork.

Toss the onion, yam, and potatoes with 1 tablespoon olive oil, ½ teaspoon salt, and a pinch of ground black pepper. Spread in an even layer on a sheet pan.

Place the pork chops on top of the vegetables. Spread the pork chops with the mustard then top with the stuffing.

Bake the pork chops until they reach 145°F, about 25 minutes.

Sprinkle with parsley leaves and serve from the pan.