

Ground Beef and Potato Curry

Serves: 4

Prep Time: 10 min.

Cook Time: 30 min.

Total Time: 40 min.

Cuisine Type: **Indian**

This warm and hearty dinner is great for a cold night! Ground beef, gold potatoes, and basmati rice make the base for this flavorful dish. Serve with buttered naan to balance the flavor and texture.

Ingredients:

3 plum tomatoes

1 yellow onion

1 bunch cilantro

12 oz. gold potatoes

2 tsp. Market District olive oil, divided

1 ½ lbs. Giant Eagle lean ground beef

3 Tbsp. Simply Organic Curry Powder

¼ tsp. kosher salt, divided

2 cups Royal Basmati Rice

4 pc. Stonefire Original Naan

4 Tbsp. Giant Eagle unsalted butter

Directions:

Dice the tomatoes into ½-inch pieces. Peel the onion and cut it into pieces the same size as the tomato. Separate the cilantro stems and leaves. Finely slice the stems and set them aside.

Roughly chop the leaves. Cut the potatoes into ½-inch slices.

Heat 2 teaspoons of oil in a pan on medium heat. Once heated add the onion and cook for 5-6 minutes or until tender. Add the diced tomatoes and cook until they start to break apart. Add the ground beef and cook for another 5-6 minutes or until browned. Add the curry powder and ¼ teaspoon of salt. Stir around the pan, coating the beef. Add 2 cups of water, the chopped cilantro stems and the sliced potatoes. Bring to a boil and then lower the heat. Simmer for 20 minutes or until potatoes are tender. About ¾ of the liquid should reduce.

Combine the rice in a pot that has a lid with 4 cups of water. Bring to a boil, then lower the heat and cover. Cook for 15-20 minutes or until rice is tender.

Heat the naan in a toaster oven or air fryer. Spread with the butter.

Serve the curry with the naan and rice and top with the chopped cilantro leaves.

Greek Chicken Salad

Serves: 4

Prep Time: 10 min.

Cook Time: 20 min.

Total Time: 30 min.

Cuisine Type: **Greek**

There's nothing like a classic Greek salad. Mix tomatoes, olives, cucumber, spinach, chicken, Feta and more to make this refreshing dish.

Ingredients:

10 oz. Market District cherry tomatoes

½ red onion

1 bunch That's Tasty Organic Dill

½ cup Mezzetta Sliced Greek Olives

1 seedless cucumber

1 clove garlic

2 Tbsp. Delallo Red Wine Vinegar

1 tsp. Giant Eagle dried oregano leaves

½ tsp. kosher salt

½ tsp. ground black pepper

½ cup Market District olive oil

1 ½ lbs. Giant Eagle boneless skinless chicken breast

10 oz. Giant Eagle baby spinach

½ cup Giant Eagle crumbled Feta

Directions:

Halve the cherry tomatoes. Thinly slice the red onion. Pick the dill off the stems. Drain the olives. Cut the cucumber in half lengthwise, then into half-moons. Peel and finely chop the garlic.

Make a dressing by whisking together the garlic, red wine vinegar, dried oregano, salt, pepper and olive oil. Pat the chicken dry and season with a splash of the dressing.

Heat a frying pan on medium heat. Add the chicken to the pan and cook for 5-6 minutes on each side or until cooked through. Let sit for 5 minutes and dice into 1-inch pieces.

Toss everything together in a large mixing bowl and enjoy!

Cajun Steak with Spicy Slaw

Serves: 4

Prep Time: 20 min.

Cook Time: 20 min.

Total Time: 40 min.

Cuisine Type: **Cajun**

This spice is nice! Enjoy the complimentary flavors of lime, chipotle peppers and Cajun seasoning with steak and potatoes. Add some kick with this sweet and spicy slaw!

Ingredients:

1 lb. Giant Eagle butter red potatoes

1 red cabbage

½ bunch cilantro

1 lime

2 Tbsp. Embasa Chipotle Peppers in Adobo Sauce

1 pkg. Market District beef boneless strip steaks, value pack, Certified Angus Beef®

1 ½ Tbsp. McCormick Cajun Seasoning, divided

4 tsp. Market District olive oil, divided

2 tsp. granulated sugar

2 tsp. kosher salt

⅓ cup Giant Eagle mayo

⅓ cup Giant Eagle original sour cream

Directions:

Preheat oven to 425°F.

Cut the potatoes in half. Shred the red cabbage into fine slices. Chop the cilantro. Juice the lime into a small bowl. Finely chop the chipotle peppers. Season the steaks with 1 teaspoon Cajun seasoning each.

Toss the potatoes with 2 teaspoons olive oil and the remaining Cajun seasoning. Spread in an even layer on a sheet pan and place in the oven to roast. Roast until tender and lightly browned, about 20 minutes.

Sprinkle the cabbage with 2 teaspoons sugar and 2 teaspoons salt. Rub the sugar and salt into the cabbage and let sit for 10 minutes. Squeeze the cabbage dry and place it in the bowl with the lime juice. Add the cilantro, mayo, sour cream, and chipotle. Stir well to combine.

While the potatoes are cooking, heat a heavy pan (preferably cast iron) over medium-high heat. Once hot add 2 teaspoons olive oil and the steaks. Cook to your liking, turning occasionally and adjusting heat to not burn the spices. Cook time will take about 15 minutes per inch of thickness for medium-rare.

Remove the steaks from the pan and set them aside to rest for 5 minutes before slicing. Serve with the roasted potatoes and slaw.

Baked Shrimp and Grits

Serves: 4

Prep Time: 10 min.

Cook Time: 40 min.

Total Time: 50 min.

Cuisine Type: **Creole**

This Creole shrimp and grits dish is cheesy and savory with just a hint of spice. Some like it hot, so add your favorite hot sauce to complete this meal!

Ingredients:

1 bunch green onions

8 cups Market District chicken stock

2 cups Quaker Quick 5-Minute Grits

1 can Ro-Tel Diced Tomatoes & Green Chilies

1 cup Giant Eagle shredded Pepper Jack cheese

1 cup Giant Eagle shredded Cheddar cheese

2 Tbsp. unsalted butter

1 Tbsp. Market District Cajun spice

1 ½ lbs. Nature's Basket extra-large peeled & deveined raw shrimp

1 Tbsp. hot sauce (optional)

Directions:

Preheat oven to 350°F. Thinly slice the green onions.

In a large baking dish, combine broth and grits. Bake uncovered for 30-35 minutes until the liquid absorbs and grits are tender.

Stir in the tomatoes with the green chilies, Pepper Jack and Cheddar. Bake uncovered for about 10 minutes until heated through and cheese melts.

In a large skillet, heat butter over medium-high heat. Once the butter melts add the shrimp. Cook for 5-6 minutes. Add in the Cajun seasoning and cook for another minute.

Spoon the shrimp on top of the grits and top with the green onions. Drizzle with your favorite hot sauce for some spice!

Chicken Piri Piri

Serves: 4

Prep Time: 10 min. + 1 hr. marinade time

Cook Time: 30 min.

Total Time: 1 hr. 40 min.

Cuisine Type: **West African**

This mouthwatering West African dish takes some time to marinate, but only a few minutes to prep. The bold flavors of spices and herbs combine with chicken and yams to make a deliciously satisfying meal.

Ingredients:

4 cloves garlic, divided
⅓ cup + 2 tsp. Market District olive oil, divided
⅓ cup Delallo Red Wine Vinegar
2 Tbsp. Giant Eagle chili powder
2 tsp. Giant Eagle cayenne
2 tsp. McCormick Smoked Paprika
1 tsp. dried McCormick Oregano Leaves
1 tsp. Market District dried thyme
1 Tbsp. Giant Eagle light brown pure sugar
½ tsp. ground black pepper
2 ½ tsp. kosher salt, divided
4 boneless skinless chicken breasts
4 yams
1 bunch cilantro
1 jalapeno
1 lemon

Directions:

Preheat oven to 425°F.

In a blender, combine 3 cloves of garlic, ⅓ cup olive oil, the red wine vinegar, chili powder, cayenne, paprika, oregano, thyme, sugar, ½ teaspoon black pepper and 1 ½ teaspoons salt. Blend until smooth. Transfer to a ziplock bag.

Without cutting all the way through, score the chicken breast with 3-4 slashes straight down. Transfer to the ziplock bag and push around to coat the breasts with the marinade. Refrigerate for at least an hour, but no longer than overnight.

Cut the yams into wedges. Place on a sheet pan and toss with 2 teaspoons olive oil and ½ teaspoon salt. Place the chicken breasts on top and spoon any remaining marinade over the chicken. Roast for about 30 minutes, until cooked through (165°F internal temperature).

While the chicken is roasting, rough chop the cilantro. Remove the stem from the jalapeno. Place both in the blender with 1 clove of garlic, the juice of the lemon, ½ teaspoon salt and ½ cup olive oil. Blend until smooth.

Remove the chicken from the oven and drizzle with the cilantro sauce.