**Texas Beef Tacos**

Serves 4

2 tbsp. The Fresh Market Canola Oil\*

1 lb. Extra Lean Ground Sirloin

kosher salt and freshly ground black pepper\*

1 pouch Frontera Texas Original Taco Skillet Sauce

1 package La Tortilla Hand Made Style Green Chile Corn Tortillas, warmed

The Fresh Market Shredded Mexican Mix Cheese

Daisy Sour Cream

The Fresh Market Guacamole

radishes, thinly sliced\*

Heat canola oil in a large skillet over high heat until it shimmers. Add ground sirloin and season with salt and pepper. Cook until crumbled and brown with no pink remaining, about 4-5 minutes.

Reduce heat to medium and add Frontera Texas Original Taco Skillet Sauce to the pan. Simmer until the mixture is warm and bubbling, about 5 minutes.

To serve, spoon beef in warm tortillas and top with cheese, sour cream, guacamole and sliced radishes.

\*Product not included in Little Big Meal

**New Mexico Chicken Tacos**

Serves 4

2 tbsp. The Fresh Market Canola Oil\*

1 lb. Chicken Breast Strips

kosher salt and freshly ground black pepper\*

1 pouch Frontera New Mexico Taco Skillet Sauce

1 package La Tortilla Hand Made Style White Corn Tortillas, warmed

The Fresh Market Shredded Mexican Mix Cheese

Daisy Sour Cream

The Fresh Market Guacamole

Roasted Corn & Black Bean Salad

cilantro\*

Heat canola oil in a large skillet over high heat until it shimmers. Add chicken and season with salt and pepper. Cook until brown on all sides and the juices run clear, about 5-6 minutes.

Reduce heat to medium and add Frontera New Mexico Taco Skillet Sauce to the pan. Simmer until the mixture is warm and bubbling, about 5 minutes.

To serve, spoon mixture in warm tortillas and top with cheese, sour cream, guacamole, Roasted Corn and Black Bean Salad and cilantro.

\*Product not included in Little Big Meal

**Key Lime Cilantro Shrimp Tacos**

Serves 4

2 tbsp. The Fresh Market Canola Oil\*

¾ lb. peeled/deveined shrimp

kosher salt and freshly ground black pepper\*

1 pouch Frontera Key Lime Cilantro Taco Skillet Sauce

1 package La Tortilla Hand Made Style Yellow Corn Tortillas, warmed

Daisy Sour Cream

The Fresh Market Guacamole

radishes, thinly sliced\*

red onion, thinly sliced\*

Heat canola oil in a large skillet over high heat until it shimmers. Add the shrimp, season with salt and pepper, and cook until just barely pink, about 3-4 minutes.

Reduce heat to medium and add Frontera Key Lime Cilantro Taco Skillet Sauce to the pan. Simmer until the mixture is warm and bubbling, 3-5 minutes.

To serve, divide mixture among warm tortillas and top with sour cream, guacamole, radishes and red onion.

\*Product not included in Little Big Meal

**Slow Cooker Coq Au Vin with Vegetables**

Serves 4

1 Slow Cooker Veggie Kit

kosher salt and freshly ground black pepper\*

2 tbsp. The Fresh Market Extra Virgin Olive Oil\*

1 tbsp. The Fresh Market Unsalted Butter\*

2 lb. boneless, skinless chicken thighs

1 jar Stonewall Kitchen Coq Au Vin Simmering Sauce

1 c. water or The Fresh Market Chicken Stock\*

1 box Near East Rice Pilaf, cooked to package directions

fresh parsley, chopped\*

Place veggie kit in slow cooker and turn heat to high. Season with salt and pepper, to taste.

Heat The Fresh Market Extra Virgin Olive Oil and The Fresh Market Unsalted Butter in large sauté pan over medium-high heat until it shimmers, about 5 minutes. If oil begins to smoke remove from heat to cool down slightly.

Season chicken thighs with salt and black pepper, to taste. Add chicken to pan and sear until they are a golden brown on all sides, about 5-6 minutes per side. Transfer the chicken and any juices to slow cooker on top of veggies.

Pour 1 jar Stonewall Kitchen Coq Au Vin Simmering Sauce and water or chicken stock over the chicken and vegetables. Cover and cook on low 3-4 hours or high for 1 ½-2 ½ hours, or until chicken pulls apart easily and vegetables are fork tender.

To serve, discard bay leaf. Spoon chicken and veggies mixture over Near East Rice Pilaf. Garnish with chopped fresh parsley, if desired.

**Cook’s note:** If you wish to prepare this dish on the stove, add vegetables, simmering sauce and water or chicken stock to the sauté pan when you are finished browning the chicken. Simmer 30 minutes – 1 hour or until chicken pulls apart easily and vegetables are fork tender.

\*Product not included in Little Big Meal

**Slow Cooker Pulled Pork Barbecue with Roasted Vegetables and Rice Pilaf**

Serves 4

4 tbsp. The Fresh Market Extra Virgin Olive Oil\*

2 lb. Boneless Boston Butt

kosher salt and freshly ground black pepper\*

1 Slow Cooker Veggie Kit

1 jar Stonewall Kitchen Pulled Pork Simmering Sauce

1 box Near East Rice Pilaf, cooked to package directions

In a large skillet, heat 2 tablespoon The Fresh Market Extra Virgin Olive Oil over medium-high heat until it shimmers.

Season boneless Boston butt liberally on all sides with salt and pepper. When pan is ready, add meat and brown on all sides, 1-2 minutes per side. Transfer the pork to slow-cooker along with onions and bay leaves from slow cooker veggie kit.

Pour 1 jar of Stonewall Kitchen Pulled Pork Simmering Sauce in the slow cooker over onions and Boston butt. Cover and cook on low for 6 hours or on high for 3-4 hours. Pork is ready when meat pulls apart easily with a fork.

Meanwhile, preheat oven to 400°F. Place remaining vegetables on baking sheet and toss with remaining 2 tablespoons The Fresh Market Extra Virgin Olive Oil and season with salt and pepper, to taste. Roast vegetables 20-30 minutes or until lightly browned and fork tender.

Discard bay leaf. Serve warm pulled pork alongside roasted vegetables and rice pilaf.

\*Product not included in Little Big Meal

**Slow Cooker Coconut Curry Chicken with Vegetables and Rice**

Serves 4

1 Slow Cooker Veggie Kit

kosher salt and freshly ground black pepper\*

2 tbsp. The Fresh Market Canola Oil\*

2 lb. boneless, skinless chicken thighs

1 jar Stonewall Kitchen Coconut Curry Simmering Sauce

1 box Near East Toasted Almond Rice Pilaf, cooked to package directions

fresh cilantro, chopped\*

Place veggie kit in slow cooker and turn heat to high. Season with salt and pepper, to taste.

Heat The Fresh Market Canola Oil in large sauté pan over medium-high heat until it shimmers, about 5 minutes. If oil begins to smoke remove from heat to cool down slightly.

Season chicken thighs with salt and black pepper, to taste. Add chicken to pan and sear until golden brown on all sides, about 5-6 minutes per side. Transfer the chicken and any juices to slow cooker on top of veggies.

Pour 1 jar Stonewall Kitchen Coconut Curry Simmering Sauce over the chicken and vegetables. Cover and cook on low 3-4 hours or on high for 1 ½-2 ½ hours, or until chicken pulls apart easily and vegetables are fork tender.

Discard bay leaf. Spoon chicken and veggie mixture over Near East Rice Pilaf. Garnish with chopped fresh cilantro, if desired.

**Cook’s note:** If you wish to prepare this dish on the stove, add vegetables and simmering sauce to the sauté pan when you are finished browning the chicken. Simmer 30 minutes – 1 hour or until chicken pulls apart easily and vegetables are fork tender.

\*Product not included in Little Big Meal