**Pizza LBM Recipe for Website – 09/28-10-04**

**The Fresh Market Pizza Supreme**

Serves 4-6

2 Rustic Crust Tuscan Six Grain 12” pizza crusts

1 jar The Fresh Market Pizza Sauce

1 lb Country Sausage, cooked, crumbled and drained

1 Pizza Veggie Kit

1 pkg Shredded Mozzarella

Preheat oven to 425°F. Meanwhile, divide pizza sauce evenly over pizza crusts, leaving a 1” border around the edge of each crust. Top each pizza with sausage and veggie toppings, breaking them up into smaller pieces, if desired. Sprinkle cheese evenly over both pizzas. Place the pizzas directly on the racks in the oven and bake until the cheese melts and the crust is crispy, 10-14 minutes. Remove the pizzas from the oven and let rest at least 5 minutes before slicing and serving.

**Our favorite way to serve it up?**

Serve your supreme pizzas with a Caesar salad on the side and a decadent scoop of Ciao Bella Sorbetto for dessert.

**Chili LBM Recipe for Website – 10/05-10/11**

**Quick Chili**

¼ c. The Fresh Market Canola Oil\*

Chili Veggie Kit

Kosher salt\* and freshly ground black pepper\*

1 lb. Ground Turkey or Extra Lean Ground Sirloin

1 can The Fresh Market Beans, rinsed and drained

1 jar Frontera Chili Starter

1 c. water

Kosher salt and freshly ground black pepper

In a Dutch oven, heat oil over medium heat. Add the Chili Veggie Kit and sauté until crisp-tender, about 3-4 minutes. Season with salt and pepper, to taste. Push the vegetables to the outer edge of the pot, and add the ground turkey or sirloin. Using a wooden spoon, crumble the meat and continue cooking until no longer pink. Add the beans, Frontera Chili Starter, and water and simmer for 20 minutes. Season with salt and pepper, to taste.

**Our favorite way to serve it up?**

Combine ground turkey with The Fresh Market Organic Cannellini Beans and Frontera White Bean Chili Starter. Serve chili with a sprinkle of shredded cheese, a dollop of sour cream and chopped green onions\*. Crumble a corn muffin into your chili as you eat. Leftover chili freezes well and is great as a topping for baked potatoes or nachos!

\*Item not included with the meal.

**Pasta LBM Recipe for Website – 10/12-10/18**

**Italian Pasta Meal**

Serves 4

8 oz. Sidari’s fresh pasta

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

1 lb. Ground Turkey or Extra Lean Ground Sirloin

Kosher salt\* and freshly ground black pepper\*

1 jar DeLallo Pesto Sauce in Olive Oil or Mario Batali Pasta Sauce

Freshly grated Parmigiano Reggiano\* (optional)

Fresh basil\*, for garnish (optional)

Heat a large pot of water over high heat until boiling. While the water is coming to temperature, heat a large skillet over medium heat and add olive oil. Add the protein of your choice, season with salt and pepper, to taste, and cook until crumbled and brown, with no pink remaining. Add the sauce of your choice to the cooked protein and simmer until warmed through and bubbly.

While the sauce simmers, add pasta to the boiling water and cook according to package directions. Drain pasta, return to the pot and add the sauce, tossing to combine. Serve in bowls with a few leaves of torn basil and shaved Parmigiano Reggiano, if desired.

**Our favorite way to serve it up?**

Combine extra lean ground sirloin with Mario Batali Cherry Tomato Sauce over Sidari’s Spaghetti. Serve alongside chargrilled romaine lettuce dressed with The Fresh Market Roasted Garlic Balsamic Vinegar Salad Dressing\* and a sourdough boule split, grilled, and rubbed with garlic\*. For dessert, serve Chocolate Decadence Bar Cake with a dollop of whipped cream\*.

\*Item not included with the meal.

**Burger LBM Recipe for Website – 10/19-10/25**

**The Fresh Market Cheeseburger**

Serves 4

4 The Fresh Market Gourmet Burgers

8 slices Market Style Bacon (from our Meat Department), cooked until crisp\*

4 slices The Fresh Market Thin-Sliced Cheese

4 Gourmet Brioche Hamburger Buns, toasted

¼ c Mayonnaise\*

Leaf Lettuce\*

1 Heirloom tomato, sliced thickly into 4 pieces\*

Dill pickle chips\*

Grill burgers according to Grilling Tips. When burgers have been flipped, top each patty with 2 pieces cooked bacon and a slice of cheese. Cover burgers to steam and slightly melt the cheese.

To assemble, spread 1 tbsp mayonnaise on each bottom bun, then top with leaf lettuce and a tomato slice. Place the burger patty on top of the tomato slice (cheese side up), pickle chips on top of the burger, and top with the remaining buns.

**Grilling Tips**

* **Shape your burgers.** Be sure to make a divot in the center of each burger before grilling. This will keep your burger fat and flat, not dome-shaped.
* **Season your burgers.** Just before grilling, season once side liberally with salt and pepper and place the seasoned side on the grill. Just before flipping, season the other side.
* **Leave them alone.** Once a burger hits the grill, you should only touch it 3 times: once to rotate it 180°, once to flip it, and once to rotate it again. For medium-doneness, cook time should take about 4 minutes per side. Make sure the burger rests before serving to redistribute the juices.
* **Serve the burgers.** Don’t forget to grill or toast the buns!

**Our Favorite Way to Serve it Up**

Serve your cheeseburgers alongside Alexia Sweet Potato Julienne Fries and Caesar salad. For dessert, serve crispie cookies on top of a scoop of The Fresh Market Vanilla Ice Cream.\*

\*Item not included with the meal.

**Noodle/Rice Bowl LBM Recipe for Website – 10/26-11/01**

**Noodle/Rice Bowls**

Serves 4

3 tbsp. The Fresh Market Canola Oil\*, divided

1 Stir Fry Vegetable Kit, cilantro reserved for garnish

Kosher salt\* and freshly ground black pepper\*

Shrimp, Sirloin Strips, or Chicken Strips

1 pouch Saffron Road Simmer Sauce

Hakubaku Noodles or Nishiki Rice, cooked to package directions

Heat 2 tbsp. oil in a large skillet over medium-high heat. Add vegetables and sauté 7-10 minutes. Season with salt and pepper, to taste. Transfer vegetables to a plate.

To the same skillet add 1 tbsp. oil and your protein of choice. Season with salt and pepper and sauté until almost cooked through. Return vegetables to skillet and pour in your chosen Saffron Road Simmer Sauce. Reduce heat to low and allow to simmer until vegetables are tender and protein is cooked through.

Meanwhile cook noodles or rice according to package directions.  To serve, pour vegetable/protein mixture over cooked noodles or rice and garnish with fresh cilantro.

**Our favorite way to serve it up?**

Cook Sirloin Strips and Stir Fry veggies in Saffron Road Korean Stir Fry Simmer Sauce. Serve over Hakubaku Udon Noodles.

\*not included with the meal