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**Sesame Garlic Sirloin Stir Fry**

Serves 4

Ingredients

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

1 Stir Fry Veggie Kit

Kosher salt and freshly ground black pepper\*

1 lb. Sirloin Steak Strips

1 bottle The Fresh Market Sesame Garlic Sauce

The Fresh Market Rice

Preparation

Cook rice to package directions.

Heat 2 tbsp. oil in a large skillet over medium-high heat until it shimmers. Add chopped vegetables, season with salt and pepper, and sauté 5-7 minutes until softened. Reduce heat to medium if vegetables begin to burn. Remove to plate and set aside.

In the same pan, add remaining 2 tbsp. oil until it shimmers. Add steak, season with salt and pepper and cook on all sides until lightly pink, 6-8 minutes.

Reduce heat to medium and add bottle of The Fresh Market Sesame Garlic Sauce, stirring to combine.

Return vegetables to pan and stir to combine. Simmer until warmed through, about 5 minutes.

Serve stir fry mixture over cooked rice.

\*Product not included in Little Big Meal

**Pot Sticker Cooking Instructions**

1. Microwave Instructions:
   1. Submerge Pot Stickers in water for 10 seconds.
   2. Place Pot stickers in microwave safe dish. Microwave for 2-2½ minutes on high.
2. Pan Fry Instructions:
   1. Heat 1 tbsp. oil in skillet over medium heat.
   2. Gently add Pot stickers and fry for 2 minutes or until the bottom is golden brown.
   3. Add 2 tbsp. water to skillet and cover. Reduce heat to low and simmer 3 minutes or until water evaporates. Use caution when adding water to hot oil as oil will pop.

**Spring Roll Cooking Instructions**

Preheat oven or toaster oven to 400°F. Place Spring Rolls on a cookie sheet and bake 5-6 minutes on one side. Turn Spring Rolls over and bake 5-6 minutes until crispy. For crispier skins, spray Spring Rolls with cooking oil prior to baking.

**Teriyaki Chicken Stir Fry**

Serves 4

Ingredients

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

1 Stir Fry Veggie Kit

Kosher salt and freshly ground black pepper\*

1½ lb. Chicken Breast Strips

1 bottle The Fresh Market Teriyaki Sauce

The Fresh Market Rice

Preparation

Cook rice to package directions.

Heat 2 tbsp. oil in a large skillet over medium-high heat until it shimmers. Add chopped vegetables, season with salt and pepper, and sauté 5-7 minutes until softened. Reduce heat to medium if vegetables begin to burn. Remove to plate and set aside.

In the same pan, add remaining 2 tbsp. oil until it shimmers. Add chicken, season with salt and pepper and cook on all sides until juices run clear and no pink remains, 7-10 minutes.

Reduce heat to medium and add 1 bottle of The Fresh Market Teriyaki Sauce, stirring to combine. Return vegetables to pan and stir to combine. Simmer until warmed through, about 5 minutes.

Serve stir fry mixture over cooked rice.

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**Pot Sticker Cooking Instructions**

1. Microwave Instructions:
   1. Submerge Pot Stickers in water for 10 seconds.
   2. Place Pot stickers in microwave safe dish. Microwave for 2-2½ minutes on high.
2. Pan Fry Instructions:
   1. Heat 1 tbsp. oil in skillet over medium heat.
   2. Gently add Pot stickers and fry for 2 minutes or until the bottom is golden brown.
   3. Add 2 tbsp. water to skillet and cover. Reduce heat to low and simmer 3 minutes or until water evaporates. Use caution when adding water to hot oil as oil will pop.

**Spring Roll Cooking Instructions**

Preheat oven or toaster oven to 400°F. Place Spring Rolls on a cookie sheet and bake 5-6 minutes on one side. Turn Spring Rolls over and bake 5-6 minutes until crispy. For crispier skins, spray Spring Rolls with cooking oil prior to baking.

**Thai Peanut Shrimp Stir Fry**

Serves 4

Ingredients

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

1 Stir Fry Veggie Kit

Kosher salt and freshly ground black pepper\*

1 lb. Peeled/Deveined Shrimp

1 bottle The Fresh Market Thai Peanut Sauce

The Fresh Market Rice

Preparation

Cook rice to package directions.

Heat 2 tbsp. oil in a large skillet over medium-high heat until it shimmers. Add chopped vegetables, season with salt and pepper, and sauté 5-7 minutes until softened. Reduce heat to medium if vegetables begin to burn. Remove to plate and set aside.

In the same pan, add remaining 2 tbsp. oil until it shimmers. Add shrimp, season with salt and pepper and cook on all sides until barely pink, 2-3 minutes.

Reduce heat to medium and add 1 bottle of The Fresh Market Thai Peanut Sauce, stirring to combine.

Return vegetables to pan and stir to combine. Simmer until warmed through, about 5 minutes.

Serve stir fry mixture over cooked rice.

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**Pot Sticker Cooking Instructions**

1. Microwave Instructions:
   1. Submerge Pot Stickers in water for 10 seconds.
   2. Place Pot stickers in microwave safe dish. Microwave for 2-2½ minutes on high.
2. Pan Fry Instructions:
   1. Heat 1 tbsp. oil in skillet over medium heat.
   2. Gently add Pot stickers and fry for 2 minutes or until the bottom is golden brown.
   3. Add 2 tbsp. water to skillet and cover. Reduce heat to low and simmer 3 minutes or until water evaporates. Use caution when adding water to hot oil as oil will pop.

**Spring Roll Cooking Instructions**

Preheat oven or toaster oven to 400°F. Place Spring Rolls on a cookie sheet and bake 5-6 minutes on one side. Turn Spring Rolls over and bake 5-6 minutes until crispy. For crispier skins, spray Spring Rolls with cooking oil prior to baking.

**Italian Meatloaf with Risotto and Asparagus**

Serves 4

Ingredients

1 The Fresh Market Italian Meatloaf

¼ c. The Fresh Market Bread Crumbs\*

2 tbsp. fresh flat-leave parsley, finely chopped\*

1 ½ tbsp. The Fresh Market Extra Virgin Olive Oil\*

1 pkg. Lundberg Risotto

Preheat oven to 350°F. Remove Italian Meatloaf from plastic wrap and place the tin on a foil-lined baking sheet. Bake 45 minutes.

Remove from oven and drain meatloaf of excess grease. Return to oven and bake additional 15-30 minutes or until internal temperature reaches 160°.

While meatloaf cooks, prepare Lundberg Risotto to package directions. Serve meatloaf with risotto and sautéed asparagus (recipe on back).

Sautéed Asparagus

Ingredients

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

1 bunch asparagus tips

Kosher salt and freshly ground black pepper\*

Preparation

Heat 2 tbsp. oil in a skillet over medium-high heat until it shimmers. Add asparagus, season with salt and pepper and cook, stirring frequently, until crisp-tender, 7-10 minutes.

**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

1 lime, cut into 8 wedges

Fresh radishes, thinly sliced\*

Heat 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.

Heat small skillet over medium high heat. Place tortilla in skillet and toast until lightly browned, 1-2 minutes per side. Repeat with remaining tortillas.

To serve, spoon beef in warm tortillas and top with cheese, sour cream, guacamole and sliced radishes. Serve with lime wedges on the side.

\*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

1 lime, cut into 8 wedges

Heat 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.

Heat small skillet over medium high heat. Place tortilla in skillet and toast until lightly browned, 1-2 minutes per side. Repeat with remaining tortillas.

To serve, spoon chicken in warm tortillas and top with cheese, sour cream and guacamole. Serve with lime wedges on the side.

\*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 package Near East Rice Pilaf

Fresh parsley, chopped\*

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

Heat oil and 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.

Meanwhile, cook Near East Rice Pilaf to package instructions.

To serve, discard bay leaf. Spoon chicken and veggie mixture over prepared 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 30-60 minutes 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 tbsp. 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, toss with remaining 2 tbsp. 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 prepared rice pilaf.

\*Product not included in Little Big Meal