

Aldi's 7 Weekly Random Recipes

Ingredients:

2 bunches parsley 7 cloves garlic 1 tablespoon stonemill iodized salt 1 teaspoon stonemill ground black pepper 1½ teaspoons stonemill crushed red pepper 3 tablespoons fresh lemon juice 2 tablespoons simply nature organic apple cider vinegar ¼ cup carlini vegetable oil ¾ cup water 2½ pounds black angus skirt steak 6 specially selected ciabatta sandwich rolls ¼ cup countryside creamery unsalted butter, melted 3 cups simply nature organic arugula 6 slices emporium selection deli sliced havarti cheese 1 cup caramelized onions

carlini canola cooking spray ¼ cup plus 2 tablespoons carlini pure olive oil, divided 2 tablespoons stonemill paprika ¼ teaspoon stonemill chili powder 1 large eggplant, cut into 5 equal slices, lengthwise stonemill iodized salt, to taste stonemill ground black pepper, to taste ¼ cup southern grove slivered almonds 3 cloves garlic, minced ¼ cup diced red onion 28 ounces simply nature organic diced tomatoes, drained 5 ounces simply nature organic baby spinach 3 1½ ounces specially selected smoked gouda, shredded

1 cup winking owl chardonnay ½ cup nature's nectar lemon juice ¼ cup carlini extra virgin olive oil zest of 1 lemon 1 tablespoon stonemill oregano ½ teaspoon stonemill iodized salt ½ teaspoon stonemill ground black pepper ¼ cup countryside creamery unsalted butter, cut into tablespoons ¼ cup fresh oregano, leaves only 4 kirkwood chicken leg quarters, thawed

5 fresh apples such as fuji, sliced into 8-10 wedges each 2 large onions, halved and sliced 1 teaspoon stonemill iodized salt, plus additional to taste stonemill ground black pepper, to taste 4 tablespoons baker's corner brown sugar, divided 3 tablespoons baker's corner corn starch, divided* ¼ cup countryside creamery unsalted butter, cut into cubes 1 appleton farms spiral sliced 1/2 ham* 4 cups nature's nectar apple cider* 2 cups priano balsamic vinegar* 2 tablespoons water

6 ounces lunch mate grilled chicken strips, chopped 15.5 ounces dakota's pride black beans, drained 15.25 ounces happy harvest whole kernel corn 5 ounces simply nature organic baby spinach, chopped 12 ounces happy farms mexican shredded cheese carlini canola cooking spray 20 ounces pueblo lindo burrito tortillas

1 teaspoon carlini extra virgin olive oil ½ teaspoon stonemill ground black pepper ½ teaspoon stonemill iodized salt 2 roma tomatoes, cored and sliced 8 slices specially selected thick sliced peppercorn bacon 11.25 ounces mama cozzi's garlic texas toast, thawed 4 slices happy farms deli sliced pepper jack cheese 8 ounces deli sliced ham 4 slices happy farms colby jack cheese

¼ cup simply nature original organic soymilk 1 tablespoon simply nature organic apple cider vinegar ¼ teaspoon stonemill ground black pepper ½ cup simply nature organic extra virgin olive oil stonemill iodized salt, to taste 15.5 ounces dakota's pride garbanzo beans, drained and rinsed 1 great gherkins kosher baby dill pickle, diced ¼ cup diced celery ¼ cup diced red onion 1/8 teaspoon simply nature organic ground cumin ¼ teaspoon stonemill ground black pepper stonemill iodized salt, to taste 4 leaves romaine lettuce, halved 4 slices simply nature seedtastic 21 whole grains & seeds bread 8 slices roma tomatoes

Grilled Chimichurri Steak Sandwich



SERVING SIZE:

6

DIRECTIONS:

1. combine parsley, garlic, salt, black pepper, crushed red pepper, lemon juice, vinegar, oil and water in a blender until smooth to make a chimichurri sauce. 2. reserve ½ cup of chimichurri sauce. 3. pour remaining chimichurri sauce in a recloseable gallon sized bag. add skirt steak and marinate for at least 30 minutes. 4. using a cast iron grill pan, grill skirt steak to desired temperature. let meat rest for 10 minutes. 5. split each ciabatta roll and brush with butter. grill bread on the grill pan until toasted. reserve. 6. in a medium bowl, toss arugula with reserved chimichurri sauce. reserve. 7. slice steak against the grain to desired width. reserve. 8. to assemble the sandwiches, layer the steak on the bottom pieces of the ciabatta rolls, followed by 1 slice of havarti and caramelized onions. finish with arugula and top of ciabatta roll.

Ingredients:

2 bunches parsley 7 cloves garlic 1 tablespoon stonemill iodized salt 1 teaspoon stonemill ground black pepper 1½ teaspoons stonemill crushed red pepper 3 tablespoons fresh lemon juice 2 tablespoons simply nature organic apple cider vinegar ¼ cup carlini vegetable oil ¾ cup water 2½ pounds black angus skirt steak 6 specially selected ciabatta sandwich rolls ¼ cup countryside creamery unsalted butter, melted 3 cups simply nature organic arugula 6 slices emporium selection deli sliced havarti cheese 1 cup caramelized onions

Eggplant Fold-Over



SERVING SIZE:

5

DIRECTIONS:

1. preheat oven to 375°. coat a baking sheet with cooking spray. 2. in a small bowl, combine the 1/4 cup oil, paprika and chili powder. 3. place eggplant slices on baking sheet. brush each side evenly with the paprika oil. season to taste with salt and pepper. bake for 10 minutes. turn and finish baking for 8 minutes or until tender. 4. in a large skillet, over medium-high heat, toast the almonds, about 2 minutes. reserve. 5. in the same skillet, heat the remaining 2 tablespoons oil over medium-high heat. sauté the garlic and onions for 2 minutes. add the tomatoes, sauté for 4 minutes. 6. add the spinach in batches, stirring until wilted. season to taste with salt and pepper. transfer to a colander to drain excess liquid for 10 minutes. 7. in a large bowl, combine the spinach mixture, almonds and gouda. place 1/5 of the mixture on the larger half of each eggplant slice. fold the smaller half over the spinach mixture. bake for 15 minutes or until the cheese is melted.

Ingredients:

carlini canola cooking spray 1/4 cup plus 2 tablespoons carlini pure olive oil, divided 2 tablespoons stonemill paprika 1/4 teaspoon stonemill chili powder 1 large eggplant, cut into 5 equal slices, lengthwise stonemill iodized salt, to taste stonemill ground black pepper, to taste 1/4 cup southern grove slivered almonds 3 cloves garlic, minced 1/4 cup diced red onion 28 ounces simply nature organic diced tomatoes, drained 5 ounces simply nature organic baby spinach 3 1/2 ounces specially selected smoked gouda, shredded

Roasted Mediterranean Chicken



SERVING SIZE:

4

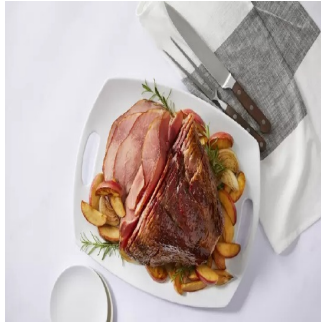
DIRECTIONS:

1. in a small mixing bowl, combine wine, lemon juice, olive oil, lemon zest, dried oregano, salt and pepper. whisk to combine. 2. gently place slices of butter and whole fresh oregano leaves under the skin of each piece of chicken. 3. place chicken, skin side up, in a large casserole dish and pour marinade over the top. cover and allow to marinate for at least 3 hours in the refrigerator. 4. preheat oven to 375°. 5. remove chicken from marinade. place on baking sheet, skin side up, bake for 25-35 minutes or until internal temperature reaches 145°. increase oven temperature to 400° for the final 10-15 minutes or until internal temperature reaches 165°.

Ingredients:

1 cup winking owl chardonnay ½ cup nature's nectar lemon juice ¼ cup carlini extra virgin olive oil zest of 1 lemon 1 tablespoon stonemill oregano ½ teaspoon stonemill iodized salt ½ teaspoon stonemill ground black pepper ¼ cup countryside creamery unsalted butter, cut into tablespoons ¼ cup fresh oregano, leaves only 4 kirkwood chicken leg quarters, thawed

Apple Cider and Balsamic Glazed Spiral Ham



SERVING SIZE:

12

DIRECTIONS:

1. preheat oven to 325°. place apples and onions in the bottom of a roasting pan. season with salt and pepper to taste, 2 tablespoons brown sugar and 1 tablespoon corn starch and toss to coat evenly. scatter butter cubes evenly over top. place ham on top of apple and onion mixture and bake for 1 hour. stir apples and onions and continue baking for about 30 minutes or until ham has about 15 minutes remaining to bake. 2. to make the glaze: in a medium saucepan, combine apple cider and balsamic vinegar and bring to a boil. cook until liquid has reduced by about half. turn off heat, add 2 tablespoons brown sugar and 1 teaspoon salt and whisk to dissolve. in a small bowl, whisk together 2 tablespoons of cold water with 2 tablespoons corn starch. bring sauce to a boil again and add corn starch mixture, whisking constantly until sauce has thickened and coats the back of a spoon. remove from heat. 3. when the ham has 10-15 minutes remaining to bake, remove from oven and adjust oven temperature to 375°. apply glaze evenly over entire ham and drizzle over apple and onion mixture. return the ham to the oven until ham is heated through and glaze is beginning to caramelize. 4. serve each slice of ham with the glazed apples and onions.

Ingredients:

5 fresh apples such as fuji, sliced into 8-10 wedges each 2 large onions, halved and sliced 1 teaspoon stone-milled iodized salt, plus additional to taste stone-milled ground black pepper, to taste 4 tablespoons baker's corner brown sugar, divided 3 tablespoons baker's corner corn starch, divided 1/4 cup country-side creamery unsalted butter, cut into cubes 1 appleton farms spiral sliced 1/2 ham* 4 cups nature's nectar apple cider* 2 cups prano balsamic vinegar* 2 tablespoons water*

Southwestern Chicken Quesadilla



SERVING SIZE:

8

DIRECTIONS:

1. in a large bowl, combine chicken, black beans, corn, spinach and cheese. reserve. 2. heat a large sauté pan over medium-high heat. lightly spray with cooking spray, add one tortilla to the pan. place a generous portion of chicken mixture on only half of the tortilla, fold the other half on top. cook for one minute, turn and cook for an additional minute or until golden brown. repeat for remaining 7 tortillas. tip: pair with your favorite salsa or sour cream.

Ingredients:

6 ounces lunch mate grilled chicken strips, chopped 15.5 ounces dakota's pride black beans, drained 15.25 ounces happy harvest whole kernel corn 5 ounces simply nature organic baby spinach, chopped 12 ounces happy farms mexican shredded cheese carlini canola cooking spray 20 ounces pueblo lindo burrito tortillas

Ultimate Grilled Cheese Sandwich



SERVING SIZE:

4

DIRECTIONS:

1. preheat oven to 400°. 2. in a medium bowl, combine olive oil, pepper, salt and tomatoes. on a foil-lined baking sheet, roast tomatoes in oven for 20 minutes. 3. on a foil-lined baking sheet, cook bacon for 12 minutes, or until crispy. 4. assemble sandwiches as follows: 1 slice of garlic toast, 1 slice pepper jack cheese, 1 half of a tomato, 3 slices ham, 2 slices of bacon, 1 slice colby jack cheese and top with 1 slice of garlic toast. 5. in a large sauté pan over medium heat, cook grilled cheese sandwiches 2 minutes per side.

Ingredients:

1 teaspoon carlini extra virgin olive oil ½ teaspoon stonemill ground black pepper ½ teaspoon stonemill iodized salt 2 roma tomatoes, cored and sliced 8 slices specially selected thick sliced peppercorn bacon 11.25 ounces mama cozzi's garlic texas toast, thawed 4 slices happy farms deli sliced pepper jack cheese 8 ounces deli sliced ham 4 slices happy farms colby jack cheese

Tuna Less Sandwich



SERVING SIZE:

4

DIRECTIONS:

1. for the vegan mayonnaise: in a blender, combine the soymilk, vinegar and pepper. pulse until combined. slowly add the oil, blending on high speed, until thick and creamy. season to taste with salt. reserve. 2. for the tuna: in a food processor, pulse the garbanzo beans. 3. in a medium bowl, combine the garbanzo beans, 3 tablespoons vegan mayonnaise, pickle, celery, red onion, cumin and pepper. season to taste with salt. 4. evenly divide the lettuce onto each slice of bread, followed by tuna and tomatoes. tip: leftover vegan mayonnaise (approximately 9 tablespoons) will keep for one week in the refrigerator.

Ingredients:

1/4 cup simply nature original organic soymilk 1 tablespoon simply nature organic apple cider vinegar 1/4 teaspoon stonemill ground black pepper 1/2 cup simply nature organic extra virgin olive oil stonemill iodized salt, to taste 15.5 ounces dakota's pride garbanzo beans, drained and rinsed 1 great gherkins kosher baby dill pickle, diced 1/4 cup diced celery 1/4 cup diced red onion 1/8 teaspoon simply nature organic ground cumin 1/4 teaspoon stonemill ground black pepper stonemill iodized salt, to taste 4 leaves romaine lettuce, halved 4 slices simply nature seedtastic 21 whole grains & seeds bread 8 slices roma tomatoes