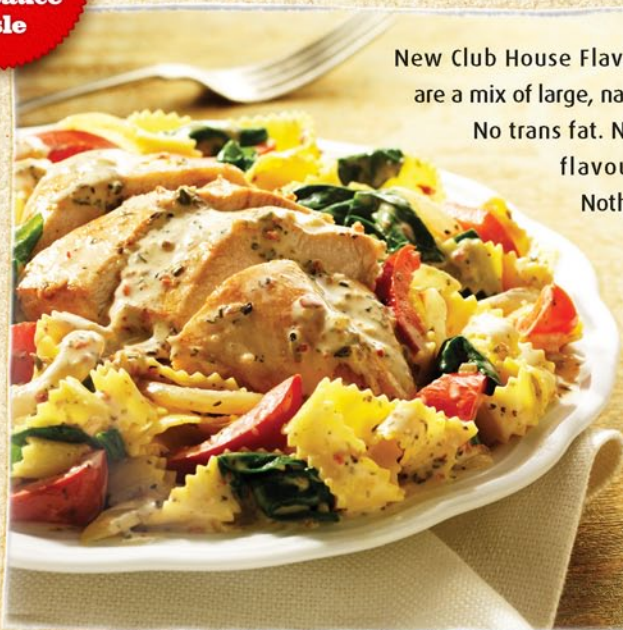


NEW NOTHING TO HIDE Recipe Mixes.



Find them
in the
Dry Sauce
aisle



New Club House Flavourful Recipe Mixes are a mix of large, natural herbs and spices. No trans fat. No artificial colours or flavours. No added MSG. Nothing to hide. We even put a window in the pack so you can see the flavourful ingredients for yourself.



Check out our other delicious flavours at clubhouse.ca

OTG | RECIPES

YOU CAN MAKE THIS GREAT RECIPE, AS SHOWN ON THE PACKAGE...

LEMON GINGER BEEF STIR-FRY MAKES 4 SERVINGS

ALL YOU NEED

- 2 Tbsp (30 mL) vegetable oil
- 1 lb (500 g) boneless beef, cut into thin strips
- 1 pkg (28 g) Club House Lemon Ginger Beef Stir-fry Flavourful Recipe Mix
- 1 carrot, thinly sliced on the diagonal
- 2½ cups (625 mL) broccoli florets
- 1 red bell pepper, sliced
- 1 Tbsp (15 mL) Corn Starch
- 1 Tbsp (15 mL) soy sauce
- 1 cup (250 mL) water

ALL YOU DO

- 1. Heat oil in large skillet over med-hi heat. Add beef and stir-fry 3 minutes.
- 2. Add seasoning mix and vegetables. Stir-fry until tender-crisp, 5-7 minutes.
- 3. Stir together corn starch and soy sauce. Add to pan with water.
- 4. Stir-fry 1-2 minutes or until sauce is thickened.
- 5. Serve over cooked rice or noodles.



OR TRY THIS ALTERNATIVE ONE...

LEMON GINGER SWEET POTATO VEGETABLE BAKE

MAKES 12 SERVINGS

ALL YOU NEED

- 1 Tbsp (15 mL) vegetable oil
- 1 cup (250 mL) each cubed carrot, onion, red pepper and zucchini (1 in/2 cm)
- 2 cups (500 mL) cubed sweet potato (1 in/2 cm)
- 1 pouch (28 g) Club House Lemon Ginger Beef Stir-fry Flavourful Recipe Mix
- 2 TSP (10 mL) Club House Rice Flour
- 1 can (160 mL) coconut milk
- ¼ cup (50 mL) slivered almonds

ALL YOU DO

- 1. In a large skillet, over medium heat, add oil, vegetables and sweet potato and sauté for 1 minute.
- 2. Add seasoning mix. Cook for 1 minute.
- 3. Add rice flour and stir well. Stir in coconut milk. Bring to a boil and cook for 1 minute.
- 4. Transfer to an oven safe baking dish (2 qt/2 L). Bake for 1 hour at 375°F (190°C).
- 5. In the last 15 minutes of baking, top with slivered almonds and continue to bake until bubbling and golden brown.
(See this dish featured on page 43.)