

CAJUN PORK LOIN ROAST

Yield: 8 Servings

- ⅓ cup Club House Cajun One-Step Seasoning
- ¼ cup frozen limeade concentrate, thawed
- ¼ cup olive oil
- 1 boneless pork loin roast, 3–4 LBS

Combine seasoning, limeade and oil. Let stand for 10 minutes. Spread the seasoning mixture over the meat. Place in a plastic bag and refrigerate overnight. Bring to room temperature. Bake at 325°F for 1 to 1¼ hours or until the roast reaches an internal temperature of 160°F.



CHICKEN PARMESAN

Yield: 4 Servings

Chicken

- 4 small boneless chicken breasts
- 1½ cups fresh bread crumbs
- 6 TBSP Club House Parmesan & Herbs One-Step Seasoning
- 1 egg, beaten

Topping

- ½ cup tomato sauce
- ½ cup shredded mozzarella cheese
- 1 TBSP Club House Parmesan & Herbs One-Step Seasoning

Pound chicken between plastic wrap to ¼-inch thickness. Combine bread crumbs and seasoning. Dip chicken in egg, then into the crumb mixture. Place on parchment lined baking sheet. Bake at 350°F for 20 minutes, turning over half way. Drizzle about 2 TBSP of tomato sauce over each breast. Combine cheese and seasoning, and sprinkle it over the tomato sauce. Bake 5 to 10 minutes longer or until chicken is cooked through and cheese is melted.



Look for 6 great recipe ideas under every Club House One-Step Seasoning label. For more recipes visit www.clubhouse.ca

