

GOURMET SCOOP

So Easy. So Delicious!

Indulge in our Gourmet Scoop this month! Take advantage of our March savings and enjoy these recipes created for you to enjoy!



ONE PAN CHICKEN DINNER

- 3 small boneless, skinless chicken breasts
- 1 tsp. **Sunset Seasoned Salt**
- ¼ cup **Meyer Lemon Infused Olive Oil**
- 2 tsp. **Onion, Garlic & Herb Seasoning**
- 2 tsp. **Garlic Pepper with a Twist of Lemon**
- 2 zucchini, sliced
- 1 red pepper, sliced
- 15-20 cherry tomatoes
- 15 -20 small mushrooms

Lightly pound the chicken breasts to an even ½" thickness (this will help them cook more quickly and evenly). Sprinkle the chicken with 1 teaspoon **Sunset Seasoned Salt**. Place the chicken, **Meyer Lemon infused Olive Oil** and remaining seasonings in a large bowl and mix to ensure the chicken is evenly coated with oil and seasonings. Place in the refrigerator to marinate for 30 minutes or more. While the chicken is marinating clean and prepare the vegetables. Add the vegetables to the bowl with the chicken and mix until well coated, and place back in the refrigerator. When you are ready to cook, preheat oven to 400°F. Remove the chicken and veggies from the refrigerator and let stand at room temperature while the oven heats. Generously coat a large, rimmed baking dish with nonstick spray or line with parchment paper. Arrange the veggies and chicken in the prepared pan. The veggies can overlap a little, but make sure the chicken is not sitting on top of them. Bake for 15 to 25 minutes, until the chicken reaches an internal temperature of 165°F.



SWEET & SPICY COCKTAIL MEATBALLS

- 1 ½ lbs. (.680kg) lean ground beef
- 2 tsp. **Onion, Garlic & Herb Seasoning**
- 1 tsp. **Sunset Seasoned Salt**
- 1 Tbsp. **Oh! So Onion**
- ¾ tsp. freshly ground black pepper
- ⅓ cup seasoned breadcrumbs
- 1 egg
- 1 Tbsp. water
- 1 Tbsp. soy sauce

MEATBALL SAUCE:

- ⅓ cup **Sweet & Spicy Brown Sugar Bourbon Sauce**
- ⅓ cup **Blackberry Lemon Amaretto Jelly**

Mix all seasonings and breadcrumbs in a large bowl, add water, eggs and soy sauce. Mix well and add ground beef. Mix until all seasonings have been evenly distributed; do not overmix. Form into small meatballs and place on a cookie sheet. Bake in the oven at 350°F for 20 minutes or until cooked through. Combine **Sweet & Spicy Brown Sugar Bourbon Sauce** and **Blackberry Lemon Amaretto Jelly**, set aside. Place meatballs in a small crockpot or casserole dish, cover with sauce and heat. Serve warm.

LEMONY DILL CRAB CAKES

- 1 ¼ cups mayonnaise
- Fresh lemon juice (one lemon)
- 1 Tbsp. Worcestershire sauce
- 2 Tbsp. **Lemony Dill Seasoning**
- 1 ¼ cups crushed saltines (1 sleeve)
- 1 ½ lbs (.680 kg) crabmeat
- 1 tsp. **Oh! So Onion**
- 3-4 Tbsp. olive oil

Combine mayonnaise, lemon juice, Worcestershire sauce and **Lemony Dill Seasoning** in a large bowl. Reserve ½ cup sauce for serving. Fold crabmeat, saltines and **Oh! So Onion** into remaining sauce and mix. Form crabmeat mixture into eight x 1-inch patties. Heat 2 tablespoons olive oil in large nonstick skillet over medium-high heat until just smoking. Add half of crab cakes and cook until golden brown, approx. 2½ to 3 minutes per side. Transfer to platter and tent with foil. Repeat with remaining oil and crab cakes. Serve with reserved sauce.



APRICOT & MAPLE SWEET PEPPER GLAZED CHICKEN LEGS

- 12-14 chicken drumsticks
- 3 Tbsp. Olive Oil
- 2 tsp. **Sunset Seasoned Salt**
- 1 Tbsp. **Mango Chili Lime Seasoning**
- 2 tsp. **Onion, Garlic & Herb Seasoning**
- ¼ cup **Apricot & Maple Sweet Pepper Jelly**
- ¼ cup **Sunset Gourmet's Smoky Sweet Grilling Sauce**
- ¼ cup orange juice

Preheat the oven to 375°F. In a large zip-lock bag place chicken legs, add oil and seasoning. Massage until evenly coated. Line a large baking sheet with foil and spray with cooking spray. Arrange the chicken in an even layer on prepared baking sheet and bake in the preheated oven for 35 minutes. Mix **Apricot & Maple Sweet Pepper Jelly**, **Smoky Sweet Grilling Sauce** and orange juice. Brush over chicken legs and continue baking for 15 minutes, until cooked through. Serve with rice, drizzling some of the sauce over rice.



HOMESTYLE CHILI CHICKEN

- 1 pkg Homestyle Chili Seasoning Mix
- 2 lbs. (.908 kg) lean ground chicken
- 2 Tbsp. oil
- 6 Tbsp. tomato paste
- 1 ½ cups beef/chicken broth or lager-style beer
- 2 cans (796 mL each) diced tomatoes
- 1 can (540 mL) red kidney beans, drained & rinsed
- 1 can niblet corn, drained
- 1 can black beans, drained and rinsed

In a large skillet over medium heat, heat oil; add ground chicken; break up the ground chicken while cooking. Stir in Homestyle Chili Seasoning Mix and tomato paste, mix until well combined. Add broth and diced tomatoes. Bring to a boil. Reduce heat and simmer for 30 minutes, stirring occasionally. Add beans and corn. Simmer for another 15 minutes. Garnish with parsley and sliced jalapeno peppers.(optional)



CREAMY PARM CHICKEN PENNE

- 1 pkg **Creamy Parmesan & Artichoke Dip Mix**
- 1 ½ cup fresh cream
- ½ cup white wine or chicken stock
- ⅓ cup freshly grated Parmesan cheese
- 1 tsp. **Oh! So Garlic**
- Juice from ½ lemon
- Salt & pepper to taste
- penne
- 2 Sliced cooked chicken breast
- 6 slices of bacon cooked and cut into ½" pieces

Combine first 8 ingredients and simmer gently for 20 minutes. While sauce is simmering, cook penne according to package directions. Add cubed cooked chicken breast and bacon to the pasta sauce. Add the cooked penne to the pasta sauce or spoon sauce over top of cooked pasta and add additional grated parmesan cheese.