

Quick & Easy

THE COSTCO WAY

Steamed Dumpling Noodle Soup

Makes 2 servings

Ingredients:

4 cups unsalted chicken broth
1 celery stalk, sliced
1 medium carrot, peeled and sliced
½ medium onion, peeled and diced
2 tsp salt, or to taste
Black pepper, to taste
1 cup dry egg noodles
12 (2 – 6 packs) Bibigo Chicken & Vegetable Steamed Dumplings
½ bunch of kale, roughly chopped (optional)

Instructions:

In a medium saucepan, combine chicken broth, celery, carrot, onion, salt and pepper. Bring to a boil over medium-high. Add noodles. Cook for 4 minutes, stirring occasionally. Add dumplings and kale, if desired. Cook for 4 more minutes, or until noodles are al dente and dumplings are hot. Serve hot.

Tip: Substitute kale with your favorite greens.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**



Quick & Easy

THE COSTCO WAY

Pan-Fried Steamed Dumplings

Makes 1 serving

Ingredients:

6 (1 pack) Bibigo Chicken & Vegetable Steamed Dumplings

2 Tbsp neutral cooking oil

1 scallion, sliced (optional)

Instructions:

Microwave dumplings according to package directions. In a skillet, heat cooking oil over medium-high. Carefully remove the dumplings from the tray. Place in the skillet. Be careful not to puncture the dumplings. Fry for 1 to 2 minutes, or until golden brown on the bottom. Gently remove dumplings from the skillet. Place on a plate or baking sheet to cool for 1 minute. Garnish with scallions, if desired.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**

