



Garlic & Fine Herbs Sweet Potatoes

Makes approximately 24 appetizers

Ingredients:

2 large sweet potatoes

¼ cup olive oil

1 tsp salt

½ tsp paprika

1 – 5.2 oz Boursin® Garlic & Fine Herbs, softened

½ cup dried cranberries, chopped

½ cup Wonderful® Salt & Pepper Pistachios, chopped

Instructions:

Preheat oven to 500 F. Cut sweet potatoes into ½ inch rounds. In a medium bowl, toss sweet potato rounds with olive oil. Place sweet potatoes on a baking sheet. Sprinkle with salt and paprika. Bake 8 to 10 minutes on each side, or until golden. Transfer to a serving tray and let cool for 5 minutes. Spread with cheese. Top with cranberries and pistachios. Serve immediately.

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





Garlic & Fine Herbs Stuffed Mini Sweet Peppers

Makes 24 appetizers

Ingredients:

12 mini sweet peppers (red, yellow and orange)
1 – 5.2 oz Boursin® Garlic & Fine Herbs, softened
2 Tbsp fresh chives, chopped

Instructions:

Cut each sweet pepper in half lengthwise, leaving stems intact and removing seeds. Place on a platter cut sides up. Spoon softened cheese evenly among pepper halves. Top with chives.

For more recipe ideas, go to Costco.com and search: **Quick & Easy**





Shallot & Chive Shrimp Cucumbers

Makes 24 appetizers

Ingredients:

1 English cucumber

1 – 5.2 oz Boursin® Shallot & Chive

1 Kirkland Signature™ Shrimp Cocktail (found in Costco Service Deli)

Zest of 1 lemon

Instructions:

Cut cucumber into slices about ¼ inch thick. Spread with cheese. Remove tails from 12 shrimp and slice each shrimp in half lengthwise. Place shrimp on top of cheese. Garnish with lemon zest.

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