

Quick & Easy

THE COSTCO WAY

Classic Guacamole

Makes 4 to 6 servings

Ingredients:

3 Avocados from Peru, halved and pitted

1 to 2 garlic cloves, minced

1 lime, juiced

Large pinch of salt

Tortilla chips

Butter lettuce (optional)

Instructions:

In a medium bowl, gently mash Avocados from Peru. Add garlic, lime juice and salt. Stir to combine. Serve with tortilla chips and butter lettuce.

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



Quick & Easy

THE COSTCO WAY

Guacamole Tea Sandwiches

Makes 4 servings

Ingredients:

2 Tbsp dill, finely chopped
2 Tbsp chives, finely chopped
3 Avocados from Peru, halved, pitted, peeled and diced
2 Tbsp tahini
1 cup sprouts or microgreens, divided
2 Tbsp lime juice
¼ tsp sea salt (optional)
8 pieces whole grain bread
½ cucumber, thinly sliced

Instructions:

In a medium bowl, gently combine dill, chives, Avocados from Peru, tahini, ¼ cup sprouts, lime juice and salt, if desired. Cut the crust off the bread. Cut into quarters. Spread guacamole over half of the bread squares. Top with one cucumber slice and remaining ¾ cup sprouts. Place the remaining slices of bread on top.

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



Quick & Easy

THE COSTCO WAY

Guacamole on Grilled Crostini

Makes 4 to 6 servings

Ingredients:

3 Avocados from Peru, halved, peeled, pitted and diced
3 Tbsp cilantro, chopped
2 Tbsp scallions, minced
1 Tbsp garlic, minced
3 Tbsp lime juice
2 Tbsp avocado oil or olive oil
1 baguette, sliced
Salt, to taste
Pepper, to taste

Instructions:

Preheat grill or grill pan to medium. In a medium bowl, mash cilantro, scallions, garlic, Avocados from Peru and lime juice. Brush oil over baguette slices. Sprinkle with salt and pepper. Grill 2 to 3 minutes per side, or until toasted. Top with guacamole.

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

