



Campari Tomato Toast

Makes 4 servings

Ingredients:

4 1-inch slices Kirkland Signature™ French Bread, toasted
1 clove garlic, peeled
¼ cup olive oil, plus more for bread and tomatoes
4 large eggs
Coarse salt and freshly ground pepper
4 Campari tomatoes, halved
2 large avocados, sliced
Parsley

Instructions:

Rub toasted bread with garlic and brush with olive oil. Heat ¼ cup olive oil in a large, heavy skillet over medium. Fry eggs in skillet. Cook until whites are set, 2 to 3 minutes. Season with salt and pepper, and transfer to a plate. Increase heat to medium high. Brush cut sides of tomatoes with oil. Sear cut sides down until charred (without disturbing), 3 to 4 minutes.

Place sliced avocado slices on each slice of toast. Sprinkle lightly with salt. Top with two tomato halves, charred side up, and lightly mash. Top each toast with a fried egg. Garnish with parsley.

For more recipe ideas, go to Costco.com and search: **CostcoWay**





Carne Asada Mexican Bruschetta

Makes 15 to 18 servings

Ingredients:

1 Kirkland Signature™ Baguette
Olive oil for brushing on bread
1 package Bill Bailey's Carne Asada
2 medium avocados
1 lb Campari tomatoes, chopped coarsely
Salt and pepper to taste

Instructions:

Place oven on broil. Slice baguette in ½-inch slices diagonally. Place bread slices on a large baking sheet. Brush bread slices on one side with a generous swipe of oil. Toast bread slices under broiler and when golden brown, flip over and toast other side. Watch closely.

Grill carne asada until still pink in the center. Let meat rest for 15 minutes and slice thinly. Roughly mash avocado. Assemble bruschetta by spreading each slice with mashed avocado and one or two strips of carne asada. Top with chopped tomato. Sprinkle with salt and pepper before serving. Serve bruschetta at room temperature.

Tip: Carne asada can be grilled, refrigerated and sliced the next day.

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Roasted Campari Tomato Pasta Sauce

Makes 4 to 6 servings

Ingredients:

2 lbs Campari tomatoes
2/3 cup olive oil
6 to 8 peeled garlic cloves
Coarse salt and ground pepper
1 lb spaghetti
1/4 cup fresh basil leaves, sliced
1 cup Parmesan cheese, freshly grated

Instructions:

Preheat oven to 400 F. Cut tomatoes in half. Place on a large baking sheet, and sprinkle with salt and pepper. Roast until soft and charred in some places. In a small saucepan, bring the olive oil and garlic cloves to a boil. Simmer until tender and golden, about 20 minutes. In a medium Dutch oven, combine the tomatoes, garlic and the oil. Using an immersion blender, blend until smooth. Season the sauce with salt and pepper. Simmer on low.

Cook spaghetti in a large pot of salted boiling water until al dente. Drain spaghetti and place in a large serving bowl adding desired amount of sauce. Toss. Transfer to serving bowls. Top with basil and cheese.

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