

Quick & Easy

THE COSTCO WAY

Avocado Shrimp Ceviche

Makes 8 to 10 servings

Ingredients:

1 lb shrimp, cooked, peeled and deveined
6 Tbsp freshly squeezed lime juice
6 Tbsp freshly squeezed lemon juice
½ cup freshly squeezed orange juice
1 small red onion, diced
4 oz cherry tomatoes, chopped
1 to 2 jalapeño or serrano peppers, seeded and minced
½ tsp salt, plus more to taste
2 Avocados from Chile, pitted, peeled and diced
⅓ cup cilantro, chopped
Tortilla chips

Instructions:

Chop shrimp into pieces. In a medium, nonreactive or glass bowl, combine shrimp, lime juice, lemon juice, orange juice, onion, tomatoes, peppers and salt. Cover and refrigerate for at least one hour, letting the flavors mingle. When ready to serve, add avocados and cilantro. Add additional salt to taste. Serve with tortilla chips.

Recipe courtesy of Avocados from Chile.

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



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THE COSTCO WAY

Avocado Chocolate Chunk Cookies

Makes 2½ dozen

Ingredients:

1 ripe Avocado from Chile, pitted and peeled
⅓ cup butter, at room temperature
1 cup brown sugar, packed
¼ cup sugar
1 large egg
2 tsp vanilla extract
1½ cups all-purpose flour
⅓ cup cocoa
1 tsp baking soda
½ tsp baking powder
½ tsp salt
1 cup semisweet or white chocolate chocolate chips or chunks

Instructions:

Preheat oven to 325 F. In a large bowl, mash avocado. Add butter, brown sugar and sugar. Beat with an electric mixture for 3 to 4 minutes, or until pale and fluffy. Add egg and vanilla; beat to combine. Add flour, cocoa, baking soda, baking powder and salt. Mix or beat on low until combined. Stir in chocolate chips. Drop dough by the spoonful or ice cream scoop onto a parchment-lined baking sheet. Flatten slightly. Bake for 12 to 14 minutes, or until set around the edges but still soft in the middle. Transfer to a wire rack to cool.

Recipe courtesy of Avocados from Chile.

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