

# Quick & Easy

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## THE COSTCO WAY

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### Avocados from Peru Charcuterie Board

Makes 6 to 8 servings

#### Ingredients:

4 Avocados from Peru  
1 cup capers  
1 cup green olives  
8 oz smoked salmon dip  
4 oz Manchego cheese, sliced  
4 oz prosciutto, sliced  
6 oz smoked salmon, sliced  
2 English cucumbers, sliced  
4 boiled eggs, sliced  
Assorted crackers  
½ red onion, thinly sliced  
1 cup cherry tomatoes  
1 cup strawberries  
1 baguette, sliced  
1 lemon, wedged  
1 lime, wedged  
1 bunch green grapes  
1 cup asparagus  
Handful chives, garnish  
Handful dill, garnish

#### Instructions:

On a large wooden board, place whole Avocados from Peru as placeholders while other ingredients are prepared. In separate small serving bowls, place capers, olives and smoked salmon dip. On the wooden board, arrange capers, olives, smoked salmon dip, cheese, prosciutto, smoked salmon, cucumbers, eggs, crackers, onion, tomatoes, strawberries, baguette slices, lemon, lime, grapes and asparagus. On a cutting board, halve, pit and peel avocados. Cut into slices. Arrange on the board. Garnish with chives and dill. Serve.

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