

# Quick & Easy

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## THE COSTCO WAY

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### Blueberry Shrimp Ceviche

Makes 4 servings

#### Ingredients:

1 Tbsp extra virgin olive oil  
10 jumbo shrimp, peeled and deveined  
1½ tsp salt, divided  
2 jalapeños, seeded and diced  
¼ cup cilantro, finely chopped  
½ cup lime juice  
2 Tbsp orange juice  
Zest of ½ lime  
½ cup California Giant Berry Farms blueberries  
½ English cucumber, diced  
1 avocado, peeled, pitted and diced  
Tortilla chips of choice

#### Instructions:

In a large saute pan, heat oil over high. Add shrimp. Sprinkle with 1 tsp salt. Sear for 2 minutes per side. Remove from pan to cool. Once shrimp is cool to the touch, cut into 4 to 6 pieces. Place in a large mixing bowl. Add jalapeños, cilantro, lime juice, orange juice, lime zest, blueberries, cucumber and remaining ½ tsp salt. Mix. Gently toss in the avocado. Serve with tortilla chips

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

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### **Blueberry Ice Box Cake**

Makes 8 servings

#### **Ingredients:**

6 to 7 graham crackers, broken into quarters  
2 to 3 cups whipped cream  
2¼ cups California Giant Berry Farms blueberries  
2 tsp lemon zest

#### **Instructions:**

In a loaf pan or 8 x 8-inch glass pan, lay down a piece of cling wrap, leaving excess over the edges for easy removal. Add a layer of graham crackers, breaking as needed to cover the bottom of the pan. Top graham crackers with a layer of whipped cream. Top with a layer of blueberries. Continue layering until pan is filled. Top with additional blueberries and lemon zest. Freeze for at least 4 hours, or preferably overnight.

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