

Quick & Easy

THE COSTCO WAY

California Citrus Salad with Toasted Walnut Vinaigrette

Makes 8 to 10 servings

Turmeric Yogurt Ingredients:

$\frac{2}{3}$ cup Kirkland Signature Organic Greek Yogurt

$\frac{3}{4}$ tsp Kirkland Signature Ground Turmeric

$\frac{1}{4}$ tsp Kirkland Signature Kosher Salt

$\frac{1}{4}$ tsp Kirkland Signature Ground Black Pepper

Instructions:

In a small bowl, combine yogurt, turmeric, salt and pepper.

Toasted Walnut Ingredients:

1 cup Kirkland Signature Walnuts, chopped

Instructions:

Preheat oven to 350 F. Place walnuts on a rimmed baking sheet. Bake for 8 to 10 minutes, or until slightly golden and fragrant, tossing halfway through.

Toasted Walnut Vinaigrette Ingredients:

$\frac{1}{2}$ cup Toasted Walnuts

2 garlic cloves, finely grated

$\frac{1}{2}$ cup Kirkland Signature Extra Virgin Olive Oil

2 Tbsp capers, drained

1 Tbsp Kirkland Signature Honey

3 Tbsp Kirkland Signature Apple Cider Vinegar

Kosher salt and black pepper to taste

Instructions:

In a food processor, add walnuts, garlic, olive oil, capers and honey. Pulse until nuts are in small pieces. Transfer to a bowl. Stir in vinegar, and salt and pepper.

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Citrus Salad Ingredients:

2 grapefruits, rind and pith removed
12 baby carrots, shredded
6 Tbsp Toasted Walnut Vinaigrette, divided
2 navel oranges, segmented, and rind and pith removed
3 mandarin oranges, peeled and separated
1 cup arugula
½ cup flat-leaf parsley leaves
Turmeric Yogurt
½ cup Toasted Walnuts
1 cup fried onions

Instructions:

Preheat broiler to high. Move one rack to the top position closest to the broiler. Place the grapefruit on an aluminum-foil-lined baking sheet. Char for 7 to 12 minutes, turning occasionally. Cool to room temperature. Toss carrots with 3 Tbsp Toasted Walnut Vinaigrette. Set aside to marinate.

When the grapefruit is cool enough to handle, separate into segments over a bowl to collect the juice. Add grapefruit, and orange and mandarin segments to the bowl. Toss to combine. In a separate bowl, add arugula and parsley. Toss with remaining 3 Tbsp Toasted Walnut Vinaigrette. Smear the Turmeric Yogurt mixture across the bottom of a serving platter. In thin alternating layers, add marinated carrots, arugula mixture, Toasted Walnuts and citrus segments. Top with fried onions.

Recipe courtesy of California Grown.

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