

Quick & Easy

THE COSTCO WAY

Driscoll's® Red, White & Blue Pops

Makes 10 servings

Ingredients:

2 cups Driscoll's® Strawberries, hulled
1 cup Simple Syrup, divided (See recipe below.)
1½ cups Greek yogurt
2 cups Driscoll's® Blueberries
2 Tbsp lemon juice

Instructions:

In a food processor, puree strawberries and 2 Tbsp Simple Syrup until smooth. Set aside in a liquid measuring cup (makes approximately 1 cup puree). Carefully pour about 1½ Tbsp strawberry puree into each ice pop mold. Freeze for 30 minutes.

In a small bowl, stir yogurt and ⅓ cup Simple Syrup until blended. Refrigerate until ready to use. In a food processor, puree blueberries and lemon juice until smooth. Add remaining ⅓ cup Simple Syrup. Pulse to combine. Set a fine mesh strainer over a medium bowl. Add blueberry mixture. Strain. Discard solids. Set aside puree in the refrigerator until ready to use (makes approximately 1 cup puree).

Remove molds from the freezer. Evenly divide yogurt mixture between ice pop molds. Return to the freezer for 30 minutes. Remove molds from the freezer. Evenly divide the blueberry mixture between ice pop molds. Add popsicle sticks. Return to the freezer. Freeze until solid, about 4 to 6 hours or overnight.

Simple Syrup ingredients:

½ cup water
½ cup granulated sugar

Instructions:

Place water and sugar in a small saucepan. Bring to a boil. Remove from heat. Stir until sugar is dissolved (makes approximately ¾ cup). Set aside to cool.

Tip: Substitute vanilla yogurt in place of Greek yogurt.

For more recipe ideas, go to Costco.com and search: **Quick & Easy**

