

Quick & Easy

THE COSTCO WAY

Walnut Apple Salad

Makes 6 servings

Apple Dressing Ingredients:

- 1 small shallot, chopped
- 3 Tbsp extra virgin olive oil
- 2 Tbsp red wine vinegar
- 1 Tbsp pure maple syrup
- ¼ tsp ground cinnamon
- ¾ tsp kosher salt
- 1 large Honeycrisp apple, thinly sliced

Instructions:

In a medium bowl, combine shallot, olive oil, vinegar, maple syrup, cinnamon and salt. Add apple slices. Toss to coat. Set aside.

Salad Ingredients:

- ¾ cup Kirkland Signature Walnuts, divided
- 4 oz baby arugula
- 3 Belgian endives
- ⅓ cup dried cranberries, divided
- 3 oz blue cheese, crumbled and divided
- Apple Dressing

Instructions:

Preheat oven to 350 F. On an ungreased baking sheet, spread Kirkland Signature™ Walnuts into a single layer. Bake for 8 to 10 minutes, or until fragrant and toasted. Immediately transfer to a cutting board. Let cool. Roughly chop.

In a large serving bowl, add arugula. Cut endives crosswise into very thin rounds. Add to the bowl. Add half of the cranberries, half of the cheese and half of the walnuts. Add apple slices. Add a few more spoonfuls of Apple Dressing to the salad. Toss to coat. Continue adding dressing, tossing each time, until the salad is moist but not sopping. Sprinkle with remaining half of the cranberries, cheese and walnuts over the salad. Very lightly toss once more.

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



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Walnut Lemon Quinoa Salad

Makes 3 servings

Walnut Lemon Dressing Ingredients:

2 Tbsp walnut oil
1 Tbsp extra virgin olive oil
1 lemon, zested and juiced
1 garlic clove, minced
1 tsp honey or agave syrup
Salt and pepper to taste

Instructions:

In a small bowl, combine walnut oil, olive oil, lemon juice and zest, garlic, honey, and salt and pepper. Set aside.

Salad Ingredients:

2 cups arugula
1 garlic clove, minced
2 cups quinoa, cooked and warm
½ 15 oz can (7.5 oz) chickpeas, drained and rinsed
3 to 4 radishes, sliced
¼ cup sun-dried tomatoes, chopped
¼ cup Kirkland Signature Walnuts, chopped
½ cup chives, chopped
¼ cup basil, chopped
¼ cup feta cheese, crumbled
Walnut Lemon Dressing
Salt and pepper to taste
Walnut oil

Instructions:

In a large bowl, add arugula, garlic and quinoa. Toss until incorporated. Arugula will slightly wilt. Add chickpeas, radishes, sun-dried tomatoes, Kirkland Signature™ Walnuts, chives, basil and feta. Pour Walnut Lemon Dressing on top. Gently toss. Add more salt and pepper if necessary. Drizzle with walnut oil.

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