

# Quick & Easy

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## THE COSTCO WAY

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### Medjool Date Bacon Tarts

Makes 10 to 12 servings

#### Ingredients:

3 slices precooked bacon, chopped  
1 cup Natural Delights® Medjool Dates, pitted and chopped  
2 tsp flour  
1 tsp orange zest  
1 tsp rosemary, finely chopped  
2 tsp orange juice  
2 Tbsp unsalted butter, softened  
2 puff pastry sheets, thawed  
1 cup (8 oz) Mascarpone  
¼ cup hazelnuts, chopped

#### Instructions:

Preheat oven to 450 F. In a medium bowl, combine bacon pieces, dates and flour. Stir. Fold in orange zest, rosemary and orange juice. Grease a 12-cup muffin pan with butter. Using a 3½-inch cookie cutter, cut the puff pastry into 10 to 12 rounds. Lay pastry rounds in the muffin cups, pressing down on the bottom and sides. Divide the date mixture between muffin cups. Bake for 16 to 18 minutes, or until the pastry is golden brown. Let the tarts cool for 5 minutes. Using a butter knife, gently remove from the muffin cups. Top with mascarpone and hazelnuts.

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

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### Roasted Medjool Dates with Pancetta

Makes 4 to 6 servings

#### Ingredients:

2 cups Natural Delights<sup>®</sup> Medjool Dates, pitted  
6 Tbsp pancetta, diced  
½ cup almonds, sliced  
1 tsp garlic, minced  
1 tsp red pepper flakes  
Peels from 1 orange, cut into ½-inch strips  
2 Tbsp orange juice  
¾ cup chicken stock  
1 Tbsp unsalted butter  
1 Tbsp lemon juice  
1 tsp lemon zest  
1 Tbsp Italian parsley, chopped

#### Instructions:

Preheat oven to 375 F. Place dates on a rimmed baking sheet. Roast for 15 minutes. In a medium saucepan over medium, cook pancetta for 5 minutes, or until crisp. Add almonds. Cook for an additional 2 minutes, or until brown. Add garlic, red pepper, orange peels, orange juice and chicken stock. Simmer for 5 minutes, or until liquid reduces by half and thickens slightly. Remove from heat. Add butter, stirring constantly, until butter is melted. Stir in lemon juice, lemon zest and parsley. Add roasted dates to the sauce mixture. Combine until dates are well-coated. Serve warm.

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