

Quick & Easy

THE COSTCO WAY

Coconut Cilantro Lime Dressing

Makes 16 (2 Tbsp) servings

Ingredients:

1 can (13.66 fl oz) Thai Kitchen® Gluten Free Unsweetened Coconut Milk
1/3 cup fresh cilantro, finely chopped
2 Tbsp lime juice
1/2 tsp garlic powder
1/2 tsp salt
1/4 tsp ground black pepper
1 bag salad mix

Instructions:

Combine coconut milk, cilantro, lime juice, garlic powder, and salt and pepper in a blender. Blend on high speed until smooth. Cover and refrigerate for at least 1 hour to blend flavors. Pour over salad mix when ready to serve.

Tip: For a creamier dressing, refrigerate overnight before serving.

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



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THE COSTCO WAY

Dairy-Free Chocolate Pudding

Makes 4 servings

Ingredients:

1 can (13.66 fl oz) Thai Kitchen® Gluten Free Unsweetened Coconut Milk

¼ cup sugar

5 oz dairy-free semi-sweet chocolate chunks (approximately 1 cup)

Coconut, shredded and toasted (optional)

Strawberries, sliced (optional)

Instructions:

Mix coconut milk, sugar and chocolate chunks in a large saucepan. Bring to a simmer over medium. Cook and stir for 10 minutes, or until slightly thickened. Remove from heat. Let stand 5 minutes, stirring occasionally. Pour into heatproof bowls. Cover with plastic wrap, pressing the plastic directly onto the surface of the pudding. Refrigerate for at least 2 hours, or until completely cooled. Garnish with coconut and strawberries, if desired.

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