

Quick & Easy

THE COSTCO WAY

Blueberry Brunch Board

Makes 8 servings

Ingredients:

3 clamshells of The Fruitist Blueberries
3 to 5 2 oz plastic mini dessert cups
2 cups vanilla yogurt
1 cup granola
8 mini bagels, halved
8 oz container whipped cream cheese
1 to 2 Tbsp lemon juice
8 oz container ricotta cheese, whipped
1 small baguette, sliced thinly and toasted
6 to 8 4-inch wooden skewers
2 cups small strawberries, halved
2 cups roasted almonds
1 large wedge Humboldt Fog cheese
1 large wedge Cambozola cheese
1 box Raincoast crisp crackers in assorted flavors

Instructions:

Parfait cups: Using 2 oz clear plastic mini parfait cups, layer yogurt, blueberries and granola. Repeat. Top with blueberries.

Mini bagels: Spread mini bagel halves with whipped cream cheese.

Blueberry bruschetta: Combine lemon juice with whipped ricotta. Spread on toasted baguette slices. Top with blueberries.

Mini blueberry skewers: Alternate threading skewers with blueberries and strawberries halves.

Board arrangement: Artfully arrange Humboldt and Cambozola cheese wedges. Arrange parfait cups, bruschetta, mini bagels halves and fruit skewers. Fill in gaps with large piles of blueberries, roasted almonds and crackers.

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