

Quick & Easy

THE COSTCO WAY

Red Curry Coconut Salmon

Makes 6 servings

Ingredients:

1 can (13.66 fl oz) Thai Kitchen® Gluten Free Unsweetened Coconut Milk
2 Tbsp red curry paste
2 Tbsp brown sugar
1 Tbsp fish sauce
1½ lbs salmon fillets, skinless, cut into 1-inch chunks
2 Tbsp cilantro, finely chopped
Jasmine rice, cooked, optional

Instructions:

In a large skillet, bring coconut milk and red curry paste to a simmer over medium. Cook for 5 minutes, stirring occasionally. Add in brown sugar and fish sauce. Simmer for 5 minutes, stirring occasionally. Add salmon to the skillet. Cook for 6 to 8 minutes, or until the internal temperature reaches 145 F, and flakes easily with a fork. Sprinkle with cilantro. Serve with cooked jasmine rice, if desired.

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



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THE COSTCO WAY

Coconut Thai Iced Tea

Makes 6 servings

Ingredients:

4 black tea bags

2 McCormick® Cinnamon Sticks

2 whole cloves

4 cups hot water

½ cup sugar

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

Instructions:

In a large measuring cup or bowl, place tea bags, cinnamon sticks and cloves. Add hot water. Steep for 15 to 20 minutes. Carefully remove tea bags, cinnamon sticks and cloves. Reserve cinnamon sticks for garnish. Pour tea into a large pitcher. Add sugar and coconut milk. Stir until dissolved. Cool completely. Refrigerate until ready to serve. Serve over ice. Garnish with reserved cinnamon sticks.

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