

Quick & Easy

THE COSTCO WAY

Savory Persimmon Prosciutto Bites

Makes 4 to 6 servings

Ingredients:

2 small Nature's Partner Fuyu Persimmons, top leaves removed

4 to 6 prosciutto slices

12 to 16 fresh basil leaves

12 to 16 Manchego cheese slices

Olive oil

Balsamic glaze

Instructions:

Slice the persimmons into approximately 6- to 8 bite-size wedges each. Slice the prosciutto into three strips lengthwise. Top each persimmon wedge with one slice of cheese and a basil leaf. Wrap tightly with a strip of prosciutto. Drizzle with olive oil and/or balsamic glaze, or serve on the side.

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



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Baked Persimmon with Oat Crumble

Makes 5 servings

Ingredients:

5 small Nature's Partner Fuyu Persimmons
1 cup rolled oats
2 Tbsp brown sugar, packed
1 cup walnuts, chopped
½ tsp cinnamon
¼ tsp nutmeg
½ tsp salt
4 Tbsp butter, melted
2 Tbsp honey or maple syrup

Instructions:

Preheat oven to 350 F. Lightly grease a casserole dish. In a medium bowl combine oats, brown sugar, walnuts, cinnamon, nutmeg, salt and melted butter. Cut ¼ inch off the top of each persimmon. Using a paring knife, hollow out half of the persimmon flesh. Stuff each persimmon with the oat mixture. Place in the casserole dish. Bake for 15 to 20 minutes, or until tender and soft. Drizzle with honey or maple syrup.

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