

Quick & Easy

THE COSTCO WAY

Roasted Shine Muscat Grape & Arugula Salad

Makes 2 servings

Ingredients:

2 cups Shine Muscat Grapes
3 tsp olive oil, divided
1 Tbsp red wine vinegar
2 tsp fresh lemon juice
½ tsp kosher salt
¼ tsp black pepper
6 oz arugula
⅓ cup, slivered almonds, toasted
2 oz goat cheese, plain, herbed or fruited. Slice into rounds or loosely shaped balls.
1 Tbsp parsley, chopped
1 Tbsp mint, chopped
1 Tbsp lemon zest

Instructions:

Preheat oven to 450 F. Cover a baking sheet with parchment paper. In a medium-size bowl, combine grapes with 2 teaspoons olive oil and red wine vinegar. Add grapes to the baking sheet. Bake for 6 to 8 minutes, or until grapes begin to burst. Remove grapes from the oven. Cool for 5 minutes. In a large bowl, combine lemon juice, remaining 1 teaspoon olive oil, salt and pepper. Add arugula. Toss. Transfer arugula to a serving platter. Top with roasted grapes, toasted almonds, goat cheese, mint and parsley, and lemon zest.

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



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Shine Muscat Grapes Dipped In Chocolate

Makes 18 servings

Ingredients:

12 oz dark chocolate chips
1 Tbsp butter
4 cups Shine Muscat Grapes
Assorted sprinkles, optional
Coconut flakes, optional
Chopped nuts, optional

Instructions:

In a microwave-safe bowl, melt chocolate chips and butter in 40-second intervals until melted and smooth. Dip grapes into the chocolate. Place on a parchment paper-lined baking sheet. Add your desired toppings. Place in the refrigerator to chill. Serve chilled.

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