



Crunchy Parmesan Avocado Wedges

Makes 10 to 15 servings

Ingredients:

2 ripe Chilean Avocados
¼ cup all-purpose flour
1 egg
1 cup panko or dry breadcrumbs
½ cup Parmesan cheese, grated
¼ tsp pepper

Instructions:

Preheat oven to 450 F. Halve, pit and gently scoop avocado out of its skin. Cut flesh into ½-inch-thick wedges. Put flour in a shallow dish. Lightly beat egg in a small bowl. In a third dish, combine panko, Parmesan cheese and pepper. Line a baking sheet with parchment paper or foil. Dip avocado slices into the flour, then egg, then panko mixture, coating well. Place on prepared baking sheet. Bake 15 to 20 minutes, flipping once, or until golden brown. Serve immediately.

Tip: Serve with warm marinara or ranch dressing for dipping.

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





Festive Avo-Shrimp Bites

Makes 24 servings

Ingredients:

1 tsp salt, divided
1 tsp lime zest
2 tsp chili powder
Nonstick spray or olive oil
24 large raw shrimp, peeled and tails removed
1 large Chilean Avocado, peeled, pitted and diced
1 Tbsp lime juice
1/3 cup sour cream
1-2 tsp sweet chili sauce (adjust to taste)
24 tortilla chip scoops
2 Tbsp cilantro, chopped

Instructions:

Preheat oven to 375 F. In a small bowl, combine 1/2 tsp salt, lime zest and chili powder. Spray a large baking or cookie sheet with nonstick spray or olive oil. Lay shrimp on a cookie sheet. Spritz with nonstick spray or olive oil. Sprinkle chili powder mixture over shrimp. Bake 8 to 10 minutes, or until internal temperature reaches 145 F, and turns pink and curls in.

While shrimp are cooking, combine avocado, lime juice and remaining 1/2 tsp salt. In a separate bowl, combine sour cream and sweet chili sauce. Assemble shrimp taco bites by placing 1/2 tsp sour cream mixture, 1 tsp avocado and lime mixture in a tortilla scoop. Top with a chili-lime shrimp. Sprinkle with cilantro. Serve immediately.

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Avocado Corn Soup

Makes 4 servings

Ingredients:

2 large Chilean Avocados
1 to 2 Tbsp lime juice
1 can (14 oz) chicken broth, reduced sodium
¼ tsp salt (or to taste)
Salt and pepper to taste
1 can (14.5 oz) corn kernels
Salt and pepper to taste
Cilantro or basil for garnish

Instructions:

Cut avocados in half, remove pit and peel. Put in a blender. Add lime juice, broth, and salt. Blend until smooth. Pour into a medium saucepan. Stir in corn. Heat over medium-high until steaming. Divide into bowls and season with salt and pepper. Garnish with cilantro, or basil.

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