



Brussels Sprouts Artichoke Dip

Makes 8 servings

Ingredients:

3 cups Brussels sprouts, blanched and chopped
8 oz cream cheese, softened
½ cup mayonnaise
½ cup plain Greek yogurt
2 Tbsp lemon juice
1 cup Parmesan cheese, grated and divided
½ cup Gruyere cheese, grated
2 cups artichoke hearts, drained and chopped
3 garlic cloves, minced
1 tsp cayenne pepper
1 tsp kosher salt
1 tsp black pepper
Pita chips for serving

Instructions:

Preheat oven to 350 F. In a large mixing bowl, mix together Brussels sprouts, cream cheese, mayonnaise, yogurt, lemon juice, ½ cup Parmesan, Gruyere and artichokes. Fold in garlic, cayenne pepper, and salt and pepper. Pour into a pie plate-size baking dish. Sprinkle with remaining ½ cup Parmesan cheese. Bake 20 to 25 minutes, or until browned and bubbly. Serve hot with pita chips.

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





Sweet & Sour Roasted Brussels Sprouts

Makes 10 servings

Ingredients:

3 lbs Brussels sprouts, trimmed and quartered
¾ cup olive oil, divided
Salt to taste
Pepper to taste
1 cup walnuts
¼ cup red wine vinegar
1 Tbsp ground mustard
2 Tbsp honey
1 Tbsp anchovy paste
2 garlic cloves, minced
2 small shallots, minced

Instructions:

Preheat oven to 425 F. Toss Brussels sprouts with ¼ cup olive oil. Season with salt and pepper. Spread Brussels sprouts over two large sheet pans. Roast for 45 minutes, stirring occasionally. Toast walnuts and chop. Whisk vinegar, mustard, honey, remaining ½ cup olive oil and anchovy paste. Stir in garlic and shallots. Fold in Brussels sprouts and walnuts. Season with salt and pepper if needed.

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