



BBQ California Avocados with Chicken Salad

Makes 4 servings

Ingredients:

- 1/3 cup barbecue sauce, divided
- 1/4 cup ranch salad dressing
- 2 ripe California Avocados, halved
- 4 cups baby spinach
- 2 cups Kirkland Signature™ Chicken Salad
- 2 Tbsp French's™ Crispy Jalapeños, crushed

Instructions:

Mix 1/4 cup barbecue sauce with ranch dressing. Set aside. Brush remaining barbecue sauce over flat side of avocado halves. Divide spinach evenly on 4 plates. Spray a grill pan with nonstick cooking spray. Preheat to medium. Place avocados flat side down. Grill for 1 to 2 minutes. Remove from pan and place on a bed of spinach. Top with chicken salad. Drizzle with barbecue ranch dressing. Sprinkle with crispy jalapeños. Serve immediately.

Tip: Add chopped apples or peppers.

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





California Avocados with Blueberry Salsa

Makes 4 servings

Ingredients:

¼ cup pico de gallo

¼ cup fresh blueberries

⅛ tsp sea salt

2 ripe California Avocados, halved

Instructions:

In mixing bowl combine pico de gallo and blueberries. Carefully scoop out center of avocado to allow room for filling. Chop scooped-out avocado and add to blueberry salsa. Sprinkle salt on avocado halves. Fill with salsa. Serve immediately.

Tip: Add roasted corn to the salsa.

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