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## Grilled Romaine Boats

Makes 4 servings

### Ingredients:

4 organic Tanimura & Antle Artisan Romaine Lettuce heads, cut horizontally  
Olive oil  
½ cup Olive Garden Italian Dressing  
1 cup prosciutto, sliced  
1 cup grape tomatoes, cut in half  
½ cup Kirkland Signature™ Parmigiano Reggiano, shredded

### Instructions:

Gently wash romaine lettuce and dry with paper towels. Trim lettuce core, cut in half horizontally and brush with olive oil. Place on grill (or grill pan), cut side down. Grill approximately 2 minutes, or until lightly charred. Remove and place on serving platter. Roll sliced prosciutto; fry until crisp. Set aside to cool, and crumble. On grilled romaine lettuce, drizzle Italian dressing. Top with prosciutto, tomatoes and cheese.

**Tip:** Prosciutto also can be baked at 350 F until toasted.

For more recipe ideas, go to [Costco.com](http://Costco.com) and search: **CostcoWay**





## Quinoa Romaine Boats

Makes 4 servings

### Ingredients:

2 Tanimura & Antle Artisan Romaine Lettuce, cut horizontally  
1 container Kirkland Signature™ Quinoa Salad  
½ cup feta cheese, crumbled  
1 cup grape tomatoes, halved  
Fresh mint leaves, chopped

### Instructions:

Gently wash romaine lettuce and dry with paper towels. Remove inside leaves. Add quinoa salad, feta and tomatoes. Sprinkle with mint leaves.

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