



Salmon Wellington

Makes 6 servings

Ingredients:

1 Kirkland Signature™ Salmon Milano entree
2 Tbsp Kirkland Signature Salted Sweet Cream Butter
1 shallot, chopped
3 garlic cloves, chopped
½ cup white wine or sherry
4 oz (½ cup) cream cheese, softened
6 oz (¾ cup) baby spinach
3 Tbsp panko breadcrumbs
1/3 cup Kirkland Signature Pecorino Romano Cheese, grated
3 sprigs dill (from Salmon Milano), chopped
1 package premade puff pastry dough sheets, room temperature
Salt and pepper
1 egg, beaten
3 Tbsp cold water
1 bottle chardonnay (optional)

Instructions:

Preheat oven to 375 F. In a large saucepan on medium, melt butter, shallots and garlic, and cook until translucent. Add wine or sherry. Cook for 5 minutes. Stir in cream cheese, spinach, breadcrumbs, cheese and dill. Cook until spinach wilts. Set aside for 10 minutes to chill. Remove pesto butter from Salmon Milano entree and discard. Cut salmon lengthwise into 6 servings.

On a floured surface, roll out pastry dough sheets 18" long and 10½" wide. Cut into 6 pieces. Place salmon serving on center of dough piece, and sprinkle with salt and pepper. Top each salmon piece with chilled spinach mixture. In a small bowl, mix egg and water for an egg wash. Lightly brush egg wash on the edge of rolled pastry dough. Fold dough over salmon short side first, then sides to seal. Place on cookie sheet smooth side up. Brush with egg wash and lightly score a crosshatch pattern on the dough. Bake for 25 to 30 minutes or until internal temperature is 145 F.

Tip: Pair with your favorite chardonnay.

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





Pecorino Romano Green Beans

Makes 6 servings

Ingredients:

8 cups water
2 lbs green beans
2 Tbsp Kirkland Signature™ Salted Sweet Cream Butter
¼ cup Kirkland Signature Pecorino Romano Cheese, grated
4 Tbsp fresh parsley, chopped
⅓ cup pine nuts (optional)

Instructions:

In a large saucepan, boil water and green beans, until tender, about 3 to 5 minutes. Drain. In a warm saucepan melt butter. Toss in green beans. Mix in cheese and parsley.

Tip: Top with toasted pine nuts.

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