



Strawberry Salsa with Cinnamon Sugar Tortilla Chips

Makes 4 servings

Baked Cinnamon Sugar Tortilla Chips

Ingredients:

Nonstick cooking spray

5 flour tortillas, cut in triangles

¼ cup butter, melted

1 Tbsp cinnamon

⅓ cup sugar

Strawberry Salsa (See Strawberry Salsa recipe below.)

Instructions:

Preheat oven to 350 F. Spray a large baking sheet with nonstick cooking spray. Lay tortilla triangles on baking sheet and brush with melted butter. Combine cinnamon and sugar in a small bowl. Sprinkle with cinnamon and sugar mixture. Bake for 15 minutes, or until crisp. Serve with Strawberry Salsa.

Strawberry Salsa

Ingredients:

2 cups strawberries, hulled and diced

2 jalapeños, seeded and diced

¼ cup red onion, diced

½ tsp salt

2 tsp Sicar Farms Limes juice

1 avocado, peeled, pitted and diced

Instructions:

Combine strawberries, jalapeños, red onion, salt and lime juice in a large bowl. Gently fold in avocado. Serve with baked cinnamon sugar tortilla chips.

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





Coconut Lime Bars

Makes 30 to 36 servings

Crust

Ingredients:

Nonstick cooking spray
¾ cup butter, cut into pieces
½ cup sugar
1 egg
½ tsp vanilla
2 cups flour
½ cup sweetened shredded coconut

Instructions:

Preheat oven to 350 F. Line a 9 x 13-inch baking pan with parchment paper. Coat paper with nonstick cooking spray. Place butter and sugar into a food processor and pulse until blended. Add egg, vanilla and flour. Pulse until combined. Add coconut. Pulse 2 to 3 times. Press crust mixture into the baking dish and pat down well. Bake 15 minutes, or until lightly brown.

Filling

Ingredients:

1½ cups flour
2½ cups sugar
2 Tbsp Sicar Farms Limes zest
8 large eggs, at room temperature
1¼ cups Sicar Farms Lime juice
3 Tbsp confectioners' sugar, divided

Instructions:

Preheat oven to 350 F. In a large bowl, combine flour, sugar and lime zest. In another bowl, whisk eggs and lime juice together. Add egg mixture to dry ingredients and combine. Pour filling over crust and bake for 25 to 30 minutes, or until filling is set. Remove from oven and immediately sprinkle with 1½ Tbsp confectioners' sugar. Let bars chill in the refrigerator for 2 hours. Lift parchment paper and bars out of baking dish and cut into squares. Sprinkle with remaining 1½ Tbsp confectioners' sugar.

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Strawberry-Lime Margarita

Makes 4 servings

Ingredients:

- 3½ cups strawberries, washed and hulled
- 2½ cups crushed ice
- ½ cup tequila
- ½ cup freshly squeezed Sicar Farms Limes juice
- ¼ cup Kirkland Signature™ Organic Blue Agave
- 3 Tbsp triple sec
- 1 cup plain seltzer water
- 1 Sicar Farms Limes, cut in slices for garnish
- 4 strawberries with stems for garnish

Instructions:

Combine strawberries, ice, tequila, lime juice, agave, and triple sec in a blender. Blend until smooth. Divide mixture into 4 glasses, leaving room for seltzer water. Fill glass with seltzer water. Garnish each glass with a lime slice and 1 strawberry.

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