



Chicken Salad in Pineapple Boats

Makes 2 servings

Ingredients:

- 1 pineapple, cut into chunks
- 1 bag Organic Strawberry Harvest Salad Kit
- 1 scant cup cranberries, dried or fresh
- Kirkland Signature™ Chicken Salad
- 2 cups fresh strawberries, halved

Instructions:

Cut pineapple into vertical halves leaving leaves intact. Hollow out the pineapple halves, reserving fruit. Prepare kit according to package directions. Fold in cranberries into prepared chicken salad or sprinkle on as a garnish. Arrange pineapple halves on a large platter and fill with salad mix. Top with 2 generous scoops of chicken salad. Garnish with pineapple chunks and strawberries around the perimeter of the platter.

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





Chef's Strawberry Harvest Salad

Makes 4 servings

Ingredients:

- 1 bag Organic Strawberry Harvest Salad Kit
- 4 eggs, hard-boiled and sliced
- $\frac{3}{4}$ lb Kirkland Signature™ Oven Roasted Turkey Breast, diced
- $\frac{3}{4}$ lb Kirkland Signature Black Forest Ham, diced
- 2 ripe avocados, diced
- 1½ cup Kerrygold Aged White Cheddar Cheese, diced
- 3 Campari tomatoes, quartered
- $\frac{1}{2}$ Tbsp parsley, chopped

Instructions:

Prepare salad mix according to package directions, including the salad dressing. Lay vertical rows of sliced eggs, diced turkey breast, diced ham, diced avocados and diced cheese. Garnish with tomatoes and chopped parsley.

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Coconut Shrimp Salad

Makes 4 servings

Ingredients:

1 lb medium-size Kirkland Signature™ Frozen Cooked Shrimp
1 bag Organic Strawberry Harvest Salad Kit
1/3 cup flour
1/2 tsp salt
1/2 tsp pepper
2 eggs, beaten
3/4 cup panko breadcrumbs
Peanut oil for frying
2 cups sweetened coconut, shredded
6 pineapple rings, thickly cut
10 strawberries, halved

Instructions:

Thaw shrimp according to package directions. Prepare salad mix according to directions. Mix flour, salt and pepper in a small bowl. Place beaten eggs in another small bowl. Mix panko breadcrumbs and coconut in a medium-size bowl.

In a deep medium skillet, heat approximately 2 inches of peanut oil to 325 F. Dip shrimp in flour, shaking off excess. Dip in egg, then in coconut mixture, pressing coconut and panko to the shrimp. Fry until golden brown. Cool on a rack. Raise heat if oil cools down. Grill pineapple slices until brown on both sides in a small frying pan. Arrange salad on a large platter, mound shrimp in the center. Surround with grilled pineapple rings and strawberries.

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Sauteed Salad with Ancient Grains

Makes 4 servings

Ingredients:

- 1 bag Organic Strawberry Harvest Salad Kit
- 2 Tbsp olive oil
- 4 Minsley™ Ancient Grains Bowls
- 4 eggs (optional)

Instructions:

Saute salad in olive oil for 2 to 3 minutes. Prepare grain bowls according to package directions. Poach eggs. Divide salad mix among the 4 grain bowls. Top each bowl with a poached egg, and sprinkle nuts, crispy quinoa, and feta on top. Drizzle with dressing.

Tip: Poached egg hack: Using a 6-oz ramekin add $\frac{1}{3}$ cup water and $\frac{1}{8}$ tsp white vinegar. Gently add egg and pierce yolk with a toothpick. Loosely cover with plastic wrap and microwave for 1 minute.

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