



Dairy-Free Breakfast Casserole

Makes 12 servings

Ingredients:

- 1 lb pork sausage
- 1 red bell pepper, sliced
- 2 zucchinis, cut into ½-inch cubes
- 6 oz baby spinach
- 1 yellow onion, chopped
- 12 eggs
- 1 can (13.66 fl oz) Thai Kitchen® Organic Coconut Milk
- ½ tsp salt
- ¼ tsp ground black pepper

Instructions:

Preheat oven to 400 F. In a large skillet, cook sausage on medium high. Drain fat. Add bell pepper, zucchinis, spinach and onion to skillet. Cook and stir 3 to 5 minutes, or until tender-crisp. Spoon sausage mixture into a lightly greased 13 x 9-inch baking dish.

In a large bowl, whisk eggs, coconut milk, salt and pepper. Whisk until blended. Pour egg mixture over sausage. Bake 30 minutes, or until center is set and top is golden brown. Let stand 5 minutes before serving.

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





Mixed Berry Coconut Milk Smoothie

Makes 4 servings

Ingredients:

1 can (13.66 fl oz) Thai Kitchen® Organic Coconut Milk
2½ to 3 cups (12 to 16 oz) Kirkland Signature™ Three Berry Blend
¼ cup Kirkland Signature Organic Blue Agave
1 tsp pure vanilla extract
1 to 2 cups ice, optional

Instructions:

In a blender, add coconut milk, berries, agave and vanilla. Blend on high speed until smooth. Add ice. Serve immediately.

Tip: Mix 3 cups fresh berries in place of the frozen berries.

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