



Wonderful® Citrus Crostatas

Makes 2 Crostatas

Ingredients:

½ cup semolina flour
8 Tbsp sugar, divided
1 tsp kosher salt
1½ Tbsp all-purpose flour
zest of 2 oranges
1 tsp vanilla extract
4 Tbsp unsalted butter, softened, plus 2 Tbsp melted
1 large egg
1 large egg yolk
1 red grapefruit
1 lemon
1 orange
1 package ready-made refrigerated pie crust

Instructions:

Preheat oven to 400 F. In a medium bowl, combine semolina flour, 5 Tbsp sugar and salt. Stir in all-purpose flour. In a small bowl, combine orange zest, vanilla and 4 Tbsp butter. Stir until smooth. Add egg and egg yolk to zest mixture. Stir. Combine dry ingredients with zest mixture. Mix until it comes together in a smooth paste.

Cut peel and pith away from grapefruit, lemon and orange. Slice fruit into ½-inch-thick rounds. Remove seeds. Place each pie crust on a parchment-lined baking sheet. Spread filling evenly over each crust, leaving a ½" border. Arrange fruit over each pie crust. Fold edges of dough up and over fruit. Brush 2 Tbsp melted butter over the fruit and crust. Sprinkle with remaining 3 Tbsp sugar. Bake 40 minutes, or until crusts are golden brown. Let cool 10 minutes before serving.

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





Wonderful® Pistachios Chicken Tenders

Makes 4 servings

Ingredients:

- 2 eggs
- 2 Tbsp water
- 1 tsp salt
- 1 tsp ground pepper
- ½ tsp garlic powder
- 2 Tbsp all-purpose flour
- 1 cup Wonderful® Salt & Pepper Pistachios, shelled
- ½ cup Parmigiano-Reggiano cheese, shredded
- ½ cup parsley, chopped
- 1 lb chicken tenders, boneless & skinless

Instructions:

Preheat oven to 400 F. Lightly grease a 9x13-inch glass baking dish. Whisk eggs and water in a medium bowl. Combine salt and pepper, garlic powder, flour, pistachios, cheese, and parsley in a food processor. Pulse until pistachios are chopped. Place mixture on a flat plate.

Dip chicken in the egg and water mixture, then pistachio mixture. Place chicken in the baking dish. Bake until internal temperature reaches 165 F, about 20 minutes, turning over halfway through.

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Wonderful™ Fruit Salad

Makes 4 to 6 servings

Ingredients:

2 red grapefruit, peeled and sliced into ¼" rounds
4 oranges, peeled and sliced into ¼" rounds
2 avocados, peeled, pitted and sliced
4 Wonderful® Halos® Mandarins, peeled and sectioned
1 small red onion, sliced
POM Wonderful® Pomegranate Dressing (See *Quick & Easy* recipe below.)

Instructions:

Arrange grapefruit and oranges on a large platter. Place avocado around platter and on top of fruit. Top with Halos and onion. Serve with POM Wonderful® Pomegranate Dressing.

POM Wonderful® Pomegranate Dressing

Ingredients:

¼ cup vegetable oil
¼ cup POM Wonderful® Pomegranate Juice
1 Tbsp apple cider vinegar
1 Tbsp honey
2 Tbsp plain yogurt
½ tsp kosher salt
½ tsp ground black pepper

Instructions:

In a small bowl, combine oil, pomegranate juice, vinegar, honey and yogurt. Add salt and pepper. Pour over fruit salad.

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POM Wonderful® Pomegranate Spritzer

Makes 6 to 8 servings

Ingredients:

4 cups POM Wonderful® Pomegranate Juice
2½ cups sparkling water
1 lime, juiced and sliced
Ice

Instructions:

Pour pomegranate juice into a large pitcher. Add sparkling water. Add lime juice and slices. Add ice. Stir and serve.

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