

# Quick & Easy

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## THE COSTCO WAY

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### Chicken Street Taco Casserole

Makes 6 servings

#### Kirkland Signature Chicken Street Taco Kit ingredients:

Tortillas

Shredded chicken

Shredded cheese

Salsa

Cilantro Lime Crema

Cabbage

Lime

#### Ingredients:

1 Kirkland Signature Chicken Street Taco Kit

Vegetable oil for frying

2 – 16 oz cans refried beans

½ tsp cumin

½ tsp chili powder

1 small jalapeño pepper, seeded and chopped

2 cups tomatoes, chopped

½ cup black olives, sliced

¼ cup cilantro, chopped

#### Instructions:

Preheat oven to 375 F. Cut tortillas into 6 triangles to make chips. Add 1” of vegetable oil to a frying pan. Fry tortillas on medium-high until crisp and golden brown. Place on paper towels to drain. Spray a 9 x 13-inch baking dish with cooking spray. Layer chips on bottom of baking dish, reserving some for garnish. Spread refried beans over chips. Sprinkle cumin, chili powder and jalapeño evenly over refried beans. Top with chicken, tomatoes, black olives and cheese. Bake until hot and bubbly, approximately 20 to 25 minutes. Remove from oven. Drizzle with salsa, Cilantro Lime Crema, cabbage and cilantro. Squeeze lime wedge. Top with reserved chips.

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

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### Chicken Street Taco Salad

Makes 4 servings

#### Kirkland Signature Chicken Street Taco Kit ingredients:

Tortillas  
Shredded chicken  
Cabbage  
Shredded cheese  
Lime  
Cilantro Lime Crema  
Salsa

#### Ingredients:

1 Kirkland Signature Chicken Street Taco Kit  
Vegetable oil for frying  
6 to 8 cups salad greens of your choice  
15 oz can black beans, rinsed and drained  
¼ cup cilantro, chopped

#### Instructions:

Cut tortillas into 6 triangles to make chips. Add 1" of vegetable oil to a frying pan. Fry tortillas on medium-high until crisp and golden brown. Place on paper towels to drain. In a small bowl, combine Cilantro Lime Crema and salsa. Set aside.

In a large bowl, combine salad greens, chicken, cabbage and cheese. Toss. Add black beans, cilantro and half of the chips. Toss. Pour Cilantro Lime Crema and salsa dressing over top. Gently toss to mix. Garnish with remaining chips and lime wedges.

**Tip:** Add diced tomatoes, black olives, sour cream, chopped avocado or guacamole.

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### **Chicken Street Taco Wrap**

Makes 2 to 4 servings

#### **Kirkland Signature Chicken Street Taco Kit ingredients:**

Tortillas

Shredded cheese

Shredded chicken

Cabbage

Salsa

Cilantro Lime Crema

Lime

#### **Ingredients**

1 Kirkland Signature Chicken Street Taco Kit

4 large (8- to 9-inch tortillas) whole wheat tortillas (reserve the small tortillas for Dessert Nachos)

1 cup tomatoes, chopped

#### **Instructions:**

Preheat oven to 350 F. Lay large tortillas on a baking sheet. Sprinkle cheese over each tortilla. Bake until cheese melts, approximately 5 minutes. Remove tortillas from oven. Top with chicken, cabbage and tomatoes. Drizzle with salsa, Cilantro Lime Crema, a squeeze of lime and cilantro. Fold each tortilla into a wrap or a burrito. Use leftover salsa and crema to dip.

**Tip:** Use the leftover chicken in a taco salad or other dishes.

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### Dessert Nachos

Makes 6 servings

#### Kirkland Signature Chicken Street Taco Kit ingredients:

Tortillas

#### Ingredients:

1 Kirkland Signature Chicken Street Taco Kit (tortillas only)

Vegetable oil for frying

½ cup sugar

1 tsp cinnamon

1 cup raspberries

1 cup strawberries, sliced

1 cup blackberries

1 banana, sliced

½ cup chocolate sauce (warmed, optional)

1½ cups whipping cream

#### Instructions:

Cut tortillas into 6 triangles to make chips. Add 1" of vegetable oil to a frying pan. Fry tortillas on medium-high until crisp and golden brown. Place on paper towels to drain. Combine sugar and cinnamon in a plastic resealable bag. Add chips to bag. Shake to coat. Place chips on a platter. Top with fresh fruit. Drizzle with chocolate sauce. Dollop with whipping cream.

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