

# Quick & Easy

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## THE COSTCO WAY

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### **Blueberry Grilled Cheese**

Makes 4 servings

#### **Ingredients:**

½ cup California Giant Berry Farms blueberries, chopped

1 Tbsp balsamic vinegar

4 Tbsp mayonnaise, divided

8 slices bread

8 slices white cheddar cheese

1 handful arugula

8 slices mozzarella cheese

#### **Instructions:**

In a small bowl, marinate blueberries in balsamic vinegar for 10 to 15 minutes. Heat a frying pan over medium-low. Spread ½ Tbsp mayonnaise on 2 slices of bread. Add to pan, mayonnaise side down. Layer with 2 slices of cheddar, 2 Tbsp blueberry marinade, arugula and 2 slices of mozzarella. Spread ½ Tbsp mayonnaise on the other 2 slices of bread. Place on top of mozzarella, mayonnaise side up. Fry on one side until golden and crispy. Flip. Fry the other side until the cheese is melted and the bread is golden brown.

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

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### **Blueberry Kiwi Mojito**

Makes 2 servings

#### **Ingredients:**

4 kiwis, peeled and sliced

2 Tbsp honey

2 limes, juiced

½ - 1 cup California Giant Berry Farms blueberries, divided

2 mint sprigs, divided

Crushed ice

4 oz spiced rum

Club soda

2 kiwi or lime wedges

#### **Instructions:**

In a food processor, blend kiwi, honey and lime juice. Set aside. In the bottom of a glass, muddle a few blueberries with 3 mint leaves. Pour kiwi mixture on top. Add crushed ice, rum and club soda to taste. Top with remaining blueberries, mint and kiwi wedges.

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