

Quick & Easy

THE COSTCO WAY

Avignon Fromage Melt

Makes 1 serving

Ingredients:

- 1 Meniszez Baguette
- 1 Tbsp salted butter, softened
- 1 Tbsp garlic aioli
- 1 Tbsp pesto
- 4 slices thick cut peppered bacon, precooked
- 3 slices mozzarella
- ½ ripe pear, thinly sliced
- 4 slices avocado
- 1 Tbsp balsamic vinegar glaze
- 2 Tbsp fig jam

Instructions:

Preheat air fryer to 350 F. Slice baguette in half lengthwise. Butter the inside of both halves. Place in the air fryer, butter side up. Cook for 4 minutes. Remove. In a small bowl, combine garlic aioli and pesto. Spread aioli mixture on baguette halves. On the bottom half of the baguette, add bacon and mozzarella. Place both halves back in the air fryer. Cook for 4 minutes. Place on a plate. On the bottom half of the baguette, add pear and avocado. Drizzle with balsamic vinegar glaze. Spread jam on top half. Cut in half. Serve immediately.

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



Quick & Easy

THE COSTCO WAY

French Riviera Tuna Melt

Makes 1 serving

Ingredients:

- 1 Menishez Baguette
- 1 Tbsp salted butter, softened
- 1 can Kirkland Signature Albacore Solid White Tuna, drained
- 5 Tbsp mayonnaise
- 1/8 tsp salt
- 1/8 tsp pepper
- 1/2 Tbsp tarragon, chopped
- 1/2 Tbsp plus 1 tsp chives, chopped and divided
- 2 Tbsp mixed Greek olives, diced
- 2 slices white medium cheddar cheese
- 3 slices tomato
- 4 slices avocado
- 1 Tbsp balsamic vinegar glaze

Instructions:

Preheat air fryer to 350 F. Slice baguette in half lengthwise. Butter the inside of both halves. Place in the air fryer, butter side up. Cook for 4 minutes. Remove. In a small bowl, combine tuna, mayonnaise, salt, pepper, tarragon, 1 1/2 tsp chives and olives. Spread tuna mixture on the bottom half of the baguette. Place cheese on the top half. Place both halves back in the air fryer. Cook for 4 minutes. Place on a plate. On the bottom half of the baguette, add tomato, avocado and remaining 1 tsp chives. Drizzle balsamic vinegar glaze over tomato and avocado. Cut in half. Serve immediately.

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



Quick & Easy

THE COSTCO WAY

Cannes Turkey Melt

Makes 1 serving

Ingredients:

- 1 Menishez Baguette
- 1 Tbsp salted butter, softened
- 1 Tbsp garlic aioli
- 1 Tbsp pesto
- 4 slices turkey breast
- 4 slices ham
- 2 slices white medium cheddar cheese
- 4 slices Gruyere cheese
- 3 slices tomato
- 1 ring pineapple, sliced into quarters
- 2 Tbsp raspberry jam

Instructions:

Preheat air fryer to 350 F. Slice baguette in half lengthwise. Butter the inside of both halves. Place in the air fryer, butter side up. Cook for 4 minutes. Remove. In a small bowl, combine garlic aioli and pesto. Spread aioli mixture on the bottom half of the baguette. Top with turkey, ham, cheddar and Gruyere cheese. Place both halves back in the air fryer. Cook for 4 minutes. Place on a plate. On the bottom half, add tomato and pineapple. Spread jam on the top half. Cut in half. Serve immediately.

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

