

# Quick & Easy

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## THE COSTCO WAY

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### Lemon Salmon Kebabs

Makes 4 to 8 servings

#### Ingredients:

- 16 bamboo skewers
- 2 Wonderful® Seedless Lemons, juiced
- 2 Tbsp oregano, chopped
- 3 tsp dill, chopped and divided
- 1 tsp ground cumin
- 2 tsp kosher salt
- 2 tsp white pepper
- 1 tsp crushed red pepper flakes
- 6 Tbsp olive oil, divided
- 2 lbs skinless salmon fillet (preferably center cut), cut into 32 1-inch squares
- 2 Wonderful® Seedless Lemons, cut into thin slices and folded

#### Instructions:

Soak bamboo skewers in water for 1 hour. In a small bowl, combine lemon juice, oregano, 2 tsp dill, cumin, salt, pepper, red pepper flakes and 5 Tbsp olive oil. Reserve 2 Tbsp in a separate bowl for serving. Starting and ending with salmon, alternate threading salmon and folded lemon slices onto 2 bamboo skewers. In a grill pan over medium, heat remaining 1 Tbsp olive oil. Brush lemon spice mixture over kebabs. Cook kebabs for 4 minutes. Flip. Brush with lemon spice mixture. Cook for an additional 4 minutes, or until fish is cooked through and internal temperature reaches 145 F. Place kebabs on a serving platter. Drizzle with the reserved lemon spice mixture. Sprinkle with remaining 1 tsp dill.

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

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### Lemon Chicken Thighs

Makes 4 to 7 servings

#### Ingredients:

4 Wonderful® Seedless Lemons, divided  
2 garlic cloves, crushed  
2 Tbsp thyme leaves, chopped  
1 Tbsp rosemary, chopped  
1½ tsp kosher salt  
1½ tsp ground black pepper  
1 tsp onion powder  
2¼ lbs chicken thighs, skin-on, bone-in (6 to 8)  
2 Tbsp olive oil

#### Instructions:

Preheat oven to 375 F. Zest 1 lemon. In a small bowl, juice 2 lemons. Add lemon zest, garlic, thyme, rosemary, salt, pepper and onion powder. Reserve 2 Tbsp in a separate bowl. Rinse chicken thighs and pat dry. Place in a large bowl. Pour lemon marinade over chicken. Toss to coat. Refrigerate for 30 minutes. Slice remaining 2 lemons into ¼-inch slices. In the bottom of a 13 x 9-inch baking dish, lay lemon slices so they are slightly overlapping. Place chicken in the baking dish over lemon slices. Drizzle 1 to 2 spoonfuls of reserved marinade and olive oil over chicken. Bake for 20 minutes. Remove from the oven. Baste with juices. Return chicken to the oven. Bake for an additional 20 to 25 minutes, or until internal temperature reaches 165 F and skin is crispy and juices run clear when pierced.

**Tip:** For an extra crispy skin, place chicken under a broiler for 2 to 3 minutes.

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