

# Quick & Easy

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## THE COSTCO WAY

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### **Kirkland Signature Garlic Butter Shrimp Potatoes**

Makes 4 to 6 servings

#### **Ingredients:**

2 large russet potatoes, or 1 lb red skin potatoes, peeled and chopped

¼ cup half-and-half

Salt to taste

1 lb Kirkland Signature Garlic Butter Shrimp

Parsley, chopped, optional

Green onions, chopped, optional

#### **Instructions:**

Boil potatoes until fork-tender. Drain and return to the pot. Add half-and-half and salt.

Mash potatoes to combine. Keep potatoes warm.

Heat a large skillet on medium. Do not turn the heat up any higher or the sauce will separate. Add Kirkland Signature™ Garlic Butter Shrimp to pan. Cook shrimp for 8 minutes on each side, or until internal temperature reaches 145 F and sauce is fully melted. Allow shrimp to sit in the skillet for a few minutes to slightly cool. Place mashed potatoes into a serving dish. Top with cooked garlic butter shrimp. Garnish with parsley and green onions, if desired.

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

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