

Quick & Easy

THE COSTCO WAY

Blooming Peach Salad

Makes 2 servings

Ingredients:

1 Prima® Wawona Yellow Peach
1 head butter lettuce, divided
4 Tbsp mascarpone cheese
½ Tbsp pine nuts
1½ Tbsp olive oil
1½ Tbsp balsamic glaze
4 large basil leaves

Instructions:

Place peach in boiling water for 10 to 15 seconds. Remove. Place in an ice bath. Peel skin from peach. Cut in half. Remove the pit. Remove 8 to 10 leaves from butter lettuce. On two salad plates, arrange 4 to 5 leaves into the shape of a flower on each plate. Place a peach half, skin side down, in the center of the lettuce. Fill peach center with mascarpone.

In a dry skillet over medium-low, roast pine nuts for 2 to 3 minutes, or until light golden. Watch closely to avoid burning. Top mascarpone with pine nuts. Drizzle olive oil over lettuce leaves. Drizzle balsamic glaze over mascarpone and peach. Chiffonade basil leaves. Sprinkle basil over mascarpone and peach. Serve.

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



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Peach Kiss

Makes 6 servings

Ingredients:

5 Prima® Wawona Yellow Peaches, divided
3 oz peach schnapps
3 oz peach vodka
1 cup ice
1 - 750 mL Kirkland Signature Prosecco
6 Tbsp pomegranate juice
Handful of mint

Instructions:

Chill 6 champagne flutes in the refrigerator. Place 4 peaches in boiling water for 10 to 15 seconds. Remove. Place in an ice bath. Peel skin from peaches. Cut in half. Remove the pits. Puree in a blender. Add peach schnapps, peach vodka and ice. Blend until smooth. Fill champagne flutes with $\frac{1}{3}$ peach puree and $\frac{2}{3}$ Prosecco. Top with 1 Tbsp pomegranate juice. Swirl. Slice remaining peach. Place a peach slice on the rim of each glass. Top with mint. Serve immediately.

Tip: Place pureed peaches into ice cube trays for later use.

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