

# Quick & Easy

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## THE COSTCO WAY

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### Lemon Pasta with Zucchini & Ricotta

Makes 4 servings

#### Ingredients:

2 Tbsp olive oil  
1 cup coarse breadcrumbs  
2 Tbsp capers, drained  
1 tsp crushed red pepper flakes  
1 tsp plus 1 Tbsp salt, divided  
1 lb spaghetti noodles  
6 Tbsp butter, divided  
2 Wonderful® Seedless Lemons, thinly sliced  
2 to 3 small zucchinis (about 3 cups), sliced  
1 tsp ground pepper  
3 garlic cloves, minced  
2 Tbsp dill, chopped  
1 cup basil, chopped  
1 cup ricotta cheese  
¾ cup Parmesan cheese, grated  
¼ cup Italian parsley, chopped

#### Instructions:

Heat a large skillet over medium. Add olive oil, breadcrumbs, capers and red pepper flakes. Stir. Cook for about 4 minutes, or until the breadcrumbs are toasted and the capers are fried. Add ½ tsp salt. Remove breadcrumb mixture from the skillet.

In a large pot, add 4 quarts of water and 1 Tbsp salt. Bring to a boil. Add pasta. Cook according to package directions, or until al dente. Drain. Return to the pot. Add 2 Tbsp butter and lemon to the skillet. Cook over medium-high for about 5 minutes, or until caramelized. Remove the lemon. Add 3 Tbsp butter and zucchini. Cook for 3 to 5 minutes. Season with salt and pepper. Add garlic and remaining 1 Tbsp butter. Cook for 3 to 5 minutes, or until zucchini is golden. Stir in dill.

Finely chop the lemons. Toss with basil. Add the lemon and basil mixture and zucchini to the pasta pot. Toss well. Divide ricotta into four serving bowls. Add pasta and zucchini mixture. Top each bowl with Parmesan, breadcrumb mixture and parsley.

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

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### Lemon Cake with Pomegranate Frosting

Makes 12 to 15 servings

#### Ingredients:

4 cups flour  
1 Tbsp baking powder  
1 tsp salt  
2 cups sugar  
3 Wonderful® Seedless Lemons, zested  
½ cup unsalted butter, at room temperature  
½ cup vegetable oil  
Juice of 2 Wonderful® Seedless Lemons (approximately ⅓ cup)  
6 large eggs, at room temperature  
1¾ cups buttermilk, at room temperature  
Pomegranate Whipped Frosting (See recipe on next page)

#### Instructions:

Preheat oven to 350 F. Lightly grease a 9 x 13-inch pan with nonstick spray. Line with parchment paper. Lightly grease parchment paper with nonstick spray. In a medium bowl, whisk flour, baking powder and salt. Set aside. In a large bowl, add sugar, lemon zest, butter and oil. With a hand or stand mixer, mix on medium for 4 to 5 minutes, or until light and fluffy. With the mixer on low, gradually add lemon juice. Mix for 1 minute, or until well combined. Add eggs one at a time, beating well after each addition. Add half of the flour mixture. Mix on low until combined. Gradually add buttermilk with the mixer on low. Add remaining flour. Mix until the batter is well-combined. Pour into the prepared pan. Bake for 27 to 32 minutes, or until a toothpick inserted in the center comes out clean.

**Pomegranate Frosting continued on next page.**

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### **Pomegranate Frosting**

#### **Ingredients:**

3 - 3½ cups powdered sugar  
¼ cup unsalted butter, softened  
1 tsp vanilla extract  
3 - 4 Tbsp POM Wonderful® Pomegranate Juice  
⅔ cup POM POMS® Pomegranate Arils  
1 Wonderful® Seedless Lemon slice

#### **Instructions:**

In a medium bowl, combine powdered sugar, butter, vanilla and pomegranate juice. Mix until smooth and creamy. Gently fold in ⅓ cup pomegranate arils. Spread the frosting on top of the baked cake. Garnish with lemon slices and remaining pomegranate arils.

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### **Pomegranate & Lemon Martini**

Makes 2 servings

#### **Ingredients:**

½ cup ice

½ cup POM Wonderful® Pomegranate Juice

2 tsp Wonderful® Seedless Lemon juice, freshly squeezed

1 tsp simple syrup

¼ cup sparkling water

2 Tbsp POM POMS® Pomegranate Arils

1 lemon wheel garnish

#### **Instructions:**

Combine ice, pomegranate juice, lemon juice and simple syrup in a martini shaker. Shake well to combine. Pour into glasses. Top with sparkling water, arils and lemon garnish.

**Tip:** For an adult beverage, add 2 oz vodka in place of the sparkling water.

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