

Quick & Easy

THE COSTCO WAY

Poached Salmon with Wonderful® Seedless Lemons Sauce

Makes 4 servings

Ingredients:

2 lbs salmon fillet, skinless

2 to 2½ cups water

3 Tbsp olive oil

1 tsp salt

1 tsp white pepper

Juice of 5 Wonderful Seedless Lemons (approximately 1¼ cup), divided

5 eggs

⅓ cup parsley, chopped

1 Wonderful Seedless Lemon, thinly sliced

Instructions:

In a large skillet with 3-inch sides, add salmon. Add enough water to cover. Add olive oil, salt, pepper and juice of one lemon (approximately ¼ cup). Poach salmon until it flakes easily, about 10 to 20 minutes, or until internal temperature reaches 145 F. Place salmon in a baking dish. Set aside. Reserve poaching liquid.

In a medium bowl, whisk eggs and remaining juice of 4 lemons (approximately 1 cup). Whisk in 5 to 6 small ladles poaching liquid, one ladle at a time, to temper the eggs. Bring remaining poaching liquid to a low simmer. Very slowly add egg mixture. Whisk constantly until mixture starts to thicken. Pour lemon sauce over salmon. Chill for several hours. Garnish with parsley and lemon slices. Serve.

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



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THE COSTCO WAY

Wonderful® Halos® Mandarin Scones

Makes 8 servings

Mandarin Glaze ingredients:

1 cup powdered sugar
Zest of 1 Wonderful Halos mandarin
Juice of 1 Wonderful Halos mandarin

Instructions:

Combine sugar, Halos zest and juice into a runny glaze.

Scone ingredients:

1¾ cups all-purpose flour
2 Tbsp sugar
1¼ tsp baking powder
¼ tsp baking soda
½ tsp salt
6 Tbsp unsalted butter
½ cup buttermilk
Zest of 1 Wonderful Halos mandarin
2 Wonderful Halos mandarins, peeled and chopped
½ cup dark chocolate, shaved
½ cup dried cranberries or cherries
Mandarin Glaze

Instructions:

Heat oven to 425 F. In a large bowl, mix flour, sugar, baking powder, baking soda and salt. Cube butter into small cubes. Add to flour mixture. Cut with two knives or a pastry cutter until the mixture is pea-size. Add buttermilk, Halos zest and orange pieces. Gently stir with a wooden spoon until flour is incorporated. Mix in chocolate shavings and dried fruit. Place dough on a well-floured board. Knead until dough comes together, adding flour if dough is too sticky. Press into a round disk, about ½-inch thick. Cut into eight wedges. Transfer to a parchment-lined baking sheet. Bake for 15 to 17 minutes. Top with Mandarin Glaze. Serve warm.

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