



Avocado, Shrimp & Steak Fajita Kebabs

Makes 6 servings

Ingredients:

- 1/2 lb medium shrimp, shelled and peeled
- 1/2 lb sirloin steak (or other lean cut), cut into 1-inch pieces
- 2 tsp taco seasoning
- 2 Tbsp lime juice
- 2 Tbsp hot sauce
- 3 corn cobs, cut into 1-inch pieces
- 3 jalapeño (or serrano) peppers, cut into pieces
- 1 large red onion, cut into large pieces
- 2 Avocados From Mexico, cut into large cubes
- 2/6-inch flour tortillas, cut into 3 pieces each
- Salt and pepper to taste
- 1 lime, cut into 6 slices

Instructions:

In a large bowl, combine shrimp, steak, taco seasoning, lime juice and hot sauce. Skewer corn cobs before threading to create your opening. On skewers, thread corn and steak, alternating with jalapeño, red onion, avocados, shrimp and tortilla. Season with salt and pepper. Heat grill on high. Place skewers on grill for 6 to 8 minutes, or until internal temperature of meat reaches 145 F for medium and shrimp reaches 145 F. Serve with lime wedges.

Wash hands and surfaces thoroughly after handling raw meat and seafood.

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





Avocado Rainbow Slaw

Makes 6 servings

Dressing

Ingredients:

- ¼ cup lime juice
- 4 Tbsp honey
- 2 Tbsp apple cider vinegar
- ¼ tsp ground cumin
- 1 Tbsp olive oil

Instructions:

In a medium bowl, whisk lime juice, honey, vinegar, cumin and olive oil. Set aside.

Rainbow Slaw

Ingredients:

- 3 cups red cabbage, shredded
- 1 cup carrots, shredded
- 1 red bell pepper, sliced
- ½ cup cilantro, chopped
- ¼ cup green onion, chopped
- ½ cup frozen edamame soybeans, cooked
- Dressing (See recipe above.)
- 2 Avocados From Mexico, diced
- 3 Tbsp pumpkin seeds, toasted

Instructions:

In a large bowl, combine cabbage, carrots, bell pepper, cilantro, green onion and edamame. Pour dressing over cabbage mixture. Combine until well-blended. Gently mix in avocados. Top with toasted pumpkin seeds.

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