



Avocados from Peru 2-Ways

Black Bean Burgers with Creamy Avocado Sauce

Makes 8 servings

Ingredients:

8 chipotle black bean burgers
8 Swiss cheese slices
8 hamburger buns
2 cups spinach
2 tomatoes, sliced
2 Avocados from Peru, peeled, pitted and sliced
Creamy Avocado Sauce (See *Quick & Easy* recipe below.)

Instructions:

Cook burgers according to package directions. Add a cheese slice the last few minutes of cooking. Top buns with spinach, burger, tomato, and Avocados from Peru. Spread Creamy Avocado Sauce on buns.

Creamy Avocado Sauce

Ingredients:

1 Avocado from Peru, peeled, pitted and chopped
¼ cup plain Greek yogurt
½ jalapeño, chopped
2 garlic cloves, chopped
15 cilantro sprigs
Juice of 1 lime
2 Tbsp olive oil
¼ tsp salt
Pepper to taste

Instructions

In a blender or food processor, add Avocado from Peru, Greek yogurt, jalapeño, garlic, cilantro, lime juice, olive oil, and salt and pepper. Blend well. Refrigerate until ready to use.

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





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Spinach, Avocado & Grape Salad

Makes 4 servings

Ingredients:

4 cups spinach
2 Avocados from Peru, peeled, pitted and chopped
1½ cups green grapes, halved
½ cup Italian dressing
Salt and pepper to taste
½ cup walnuts, chopped
½ cup red grapes, halved

Instructions:

In a large bowl, add spinach, Avocados from Peru and green grapes. Drizzle with dressing. Sprinkle with salt and pepper. Top with walnuts. Gently toss. Top with red grapes.

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