



Moroccan-Spiced Grapes & Chicken

Makes 4 servings

Ingredients:

1½ cups yellow onion, sliced
4 large carrots, quartered lengthwise and cut into 1-inch pieces
3 Tbsp olive oil, divided
1½ tsp salt
4 bone-in, skin-on chicken thighs (approximately 1½ lbs)
½ tsp ground black pepper, divided
½ tsp ground cumin
½ tsp ground coriander
¼ tsp ground cinnamon
⅛ tsp ground red pepper
3 cups Four Star Red Seedless Grapes
½ cup green olives, pitted
2 Tbsp fresh flat-leaf parsley, chopped

Instructions:

Preheat oven to 450 F. In a bowl, toss onions, carrots and 1½ Tbsp oil. Arrange vegetables on a large baking sheet. Sprinkle with ½ tsp salt. Bake for 10 minutes. Place chicken on cutting board. Sprinkle ½ tsp salt, ¼ tsp pepper, cumin, coriander, cinnamon and red pepper. Place chicken on vegetables, skin side up. Bake 25 to 30 minutes, or until chicken skin is golden brown and vegetables are tender. In a bowl, combine grapes, remaining 1½ Tbsp oil, ½ tsp salt, ¼ tsp pepper and olives. Toss well.

Spoon grape mixture over chicken and vegetables. Bake 10 to 15 minutes, or until grapes are roasted and beginning to soften. Divide vegetable and grape mixture evenly into four bowls. Top with chicken. Sprinkle with parsley and serve.

Tip: Serve with a warm, sliced baguette.

For more recipe ideas, go to Costco.com and search: **Quick & Easy**





Grape & Prosecco Cocktail

Makes 4 servings

Ingredients:

3 cups Four Star Red Seedless Grapes
1 Tbsp simple syrup
½ cup grape juice
1 lemon, sliced
½ cup sugar
Handful of ice
1 bottle Kirkland Signature™ Prosecco, chilled
Fruit for garnish

Instructions:

In a blender, add grapes and syrup. Puree. Add grape juice and stir. Rub sliced lemon on the rim of a glass. Dip the glass in sugar. Pour puree evenly into 4 glasses. Add ice. Add prosecco. Serve immediately.

Tip: Garnish with red or green grapes.

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