

Quick & Easy



THE COSTCO WAY

Salmon with Lemon Dill Sauce & Asparagus

Makes 2 servings

Ingredients:

2 - 6 oz fresh salmon fillets
1 tsp salt (plus some to taste)
1 tsp black pepper (plus some to taste)
2 tsp avocado oil, divided
1 bunch asparagus, trimmed
Lemon Dill Sauce (See recipe below.)

Tools:

Gourmia 6-Qt. Digital Air Fryer

Instructions:

Cut a small round of parchment paper and place in the bottom of the Gourmia 6-Qt. Digital Air Fryer to prevent the salmon from sticking to the basket. Season the salmon fillet with salt and pepper. Brush each salmon fillet with 1 tsp avocado oil.

Place salmon in the Gourmia 6-Qt. Digital Air Fryer basket. Select the Fish setting. Set the temperature to 330 F, and the time to 15 minutes for medium-rare and 20 minutes for medium to well-done, depending on the thickness of the salmon. Remove from the fryer. Place on a plate and tent with foil to keep warm. Remove parchment paper from the fryer.

Trim the ends of the asparagus and place in the basket. Season with salt and pepper. Brush with remaining 1 tsp avocado oil. Press the Fry setting. Set the temperature to 400 F, and adjust the time to 8 minutes. Cook until desired doneness. Prepare the Lemon Dill Sauce while the asparagus is cooking. Serve the salmon and asparagus with the Lemon Dill Sauce.

Lemon Dill Sauce

Ingredients:

½ cup Greek yogurt
1 Tbsp dill, chopped
1 garlic clove, minced
1 lemon, juiced
Salt and pepper to taste

Instructions:

In a small bowl, combine yogurt, dill, garlic, lemon, and salt and pepper.

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



Nashville Hot Chicken Sandwiches

Makes 4 servings

Chicken

Ingredients:

2 cups buttermilk
½ tsp cayenne pepper
½ tsp chili powder
½ tsp salt
½ tsp black pepper
½ tsp garlic powder
1 lb chicken thighs, skinless and boneless (about 4 thighs)
1 cup all-purpose flour
Hot Sauce (See recipe below.)
4 brioche buns
Coleslaw
Pickles, sliced

Tools:

Gourmia 6-Qt. Digital Air Fryer

Instructions:

In a small bowl combine buttermilk, cayenne pepper, chili powder, salt, pepper, and garlic powder. Place chicken in buttermilk mixture. Cover. Refrigerate for at least 1 hour, or up to overnight.

Place flour in a resealable plastic bag. Remove chicken from buttermilk mixture. Add the chicken to the flour, coat completely. Shake off excess flour.

Place chicken in the Gourmia 6-Qt. Digital Air Fryer basket. Press the Fry setting. Increase the temperature to 400 F, and adjust the time to 10 minutes. Cook until the internal temperature of the chicken reaches 165 F. Let rest for 5 minutes while preparing Hot Sauce. Brush on the chicken, just before serving. Place the chicken on a brioche bun. Top with coleslaw and pickles.

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Continued:

Nashville Hot Chicken Sandwiches

Hot Sauce

Ingredients:

1 cup vegetable oil
2 tsp chili powder
2 tsp paprika
½ tsp cumin
½ tsp cayenne pepper

Instructions:

In a small pan, combine vegetable oil, chili powder, paprika, cumin and cayenne pepper. Bring to a simmer. Remove from heat. Assemble sandwiches.

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Cheddar Scallion Biscuits

Makes 6 to 8 servings

Ingredients:

2 cups all-purpose flour, plus 2 Tbsp for kneading dough
2 tsp baking powder
½ tsp salt
8 Tbsp unsalted butter, cold, cut into 8 pieces
1 cup cheddar cheese, shredded
¼ cup precooked bacon, crumbled
1 scallion, chopped
1 cup heavy whipping cream

Tools:

Gourmia 6-Qt. Digital Air Fryer

Instructions:

In a large bowl, whisk flour, baking powder, and salt. Cut in butter with a pastry cutter, or use your fingers until the mixture is crumbly and looks like small pebbles. Add cheese, bacon, scallion and cream. Stir until moist and dough forms. On a lightly floured surface, knead the dough lightly, about 3 to 4 times. Roll the dough to ¼-inch thickness. Using a 2½-inch-round cookie cutter, cut about 9 biscuits. You may have to gather up scraps and roll out again.

Add some of the biscuits to the Gourmia 6-Qt. Digital Air Fryer basket, spacing the biscuits approximately 2" apart. Press the Bake setting. Increase the temperature to 350 F, and adjust the time to 20 minutes, or until golden brown. Carefully remove the biscuits. Repeat until remaining biscuits are baked.

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