

Kirkland Signature[™] Master Carve Ham Sliders

Makes 24 servings

Ingredients:

2 packages (12 count) Hawaiian Sweet Dinner Rolls
¹/₃ cup mayonnaise
Kirkland Signature Master Carve Ham, cut into approximately 24 3" x 3" slices
6 slices Swiss cheese, cut into fourths
1 Tbsp poppy seeds
1 Tbsp onion powder
1¹/₂ Tbsp Dijon mustard
¹/₂ cup Kirkland Signature Unsalted Butter, melted
¹/₂ tsp Worcestershire sauce

Instructions:

Preheat oven to 350 F. Cut rolls in half. Spread mayonnaise on one side. Place ham and cheese. Top with other half of roll. Place in a 9 x 13-inch baking dish. In a medium bowl mix poppy seeds, onion powder, mustard, butter and Worcestershire. Pour mixture over rolls. Cover with foil. Let sit for 10 minutes. Bake 10 minutes, or until cheese is melted. Uncover and bake for 2 minutes until tops are slightly brown. Serve warm.

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





Kirkland Signature[™] Master Carve Ham Tortelloni

Makes 4 to 6 servings

Ingredients:

Ib Kirkland Signature Five Cheese Tortelloni
 qts water
 cup frozen peas
 Tbsp unsalted butter, cut into pieces
 cup heavy whipping cream
 tsp + ½ tsp sea salt
 tsp black ground pepper
 cup Kirkland Signature Parmigiano Reggiano Cheese, shredded
 cup Kirkland Signature Master Carve Ham, cut into ½" cubes

Instructions:

In a large pot, boil 6 qts water and 1 tsp of salt. Cook tortelloni until al dente (do not overcook), per package label instructions. Add peas for the last 30 seconds of cooking time. Drain water. Return tortelloni and peas to the pot. Stir in butter, cream, ½ tsp salt, pepper, cheese and ham. Over medium, stir until ingredients are heated through, 2 to 3 minutes. Serve immediately.

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