



Kirkland Signature Shrimp Ceviche

Makes 6 servings

Ingredients:

16 oz Kirkland Signature Shrimp Cocktail, shrimp tails removed, divided into 3 pieces
1/2 small red onion, diced
1/2 red bell pepper, diced
1/2 yellow bell pepper, diced
1/2 cup fresh cilantro, chopped
2 tsp salt
1 tsp pepper
3 limes, juiced
2 lemon wedges, juiced (from Shrimp Cocktail package)
3 Tbsp olive oil
12 butter lettuce leaves
3 avocados, halved and pitted
6 Tbsp Cocktail Sauce (from Shrimp Cocktail package)
Cilantro, chopped for garnish

Instructions:

In a medium bowl, combine shrimp, onion, bell peppers, cilantro, salt, pepper, lime and lemon juice and olive oil. Place lettuce on a plate or platter. Place avocado halves on lettuce. Top with Shrimp Ceviche mixture and a dollop of cocktail sauce. Garnish with cilantro.

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





Kirkland Signature Shrimp Roll Sandwich

Makes 6 servings

Ingredients:

- 1 cup mayonnaise
- 1 Tbsp Dijon Mustard
- 16 oz Kirkland Signature Shrimp Cocktail, tails removed
- 1 Tbsp lemon juice
- 2 celery stalks, thinly sliced
- 6 hoagie rolls
- 3 Tbsp butter, softened for toasting rolls
- 12 butter lettuce, center rib removed
- 3 romaine lettuce, chopped
- 1 Tbsp chives, for garnish
- 2 Tbsp Cocktail Sauce (from Shrimp Cocktail package)

Instructions:

In a large bowl, combine mayonnaise, mustard, shrimp, lemon juice and celery. Set aside. Slice rolls so they lay flat. Spread butter on the top and bottom. Grill. Place green leaf and romaine lettuce in the roll. Top with shrimp mixture. Garnish with chives and a dollop of cocktail sauce.

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