

Baked Brie with Roasted Grapes



YIELDS
4 Servings



PREP TIME
15 mins



COOK TIME
45 mins



TOTAL TIME
1 hr



- ☐ 1 wheel Marin French Cheese Co. Traditional Brie, 8oz
- ☐ ¾ lb Red Seedless Grapes
- ☐ 1 tbsp Honey
- ☐ ¼ cup Red Wine
- ☐ ⅓ cup Chopped Walnuts, toasted

1 Preheat oven to 400°F.

2 Place grapes, honey and wine in a baking dish. Roast for 30 minutes.

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Reduce oven to 350°F. Score the top of the Brie in a hatch pattern.
Bake Brie for 12-15 minutes.

- 4 Remove Brie from oven and immediately top with the grapes and toasted walnuts. Serve with crackers or sliced baguette. Enjoy!

Nutrition Facts

0 servings

Serving size

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