
Pineapple Baked Brie

Total time: 30 min Yield: 12 Servings

Ingredients

17 1/2 oz brie cheese
1 cup sweet chili sauce
2 cup fresh pineapple (diced small)
1/3 cup red onion (diced small)
1/2 cup wasabi almonds (roughly chopped)
1/3 cup cilantro (roughly chopped for garnish)

Prep Time: 10 min Cooking Time: 20 min Total Time: 30 min

Instructions

Preheat oven to 425°F.

Unwrap and discard the paper from the brie. Place the wheel of brie into a baking dish. Pour the sweet chili sauce over the brie, then add the pineapple and red onions.

Place the baking dish into the oven for 15 to 20 minutes or until the cheese is soft and starts to lose its shape. Take out of the oven and allow to cool for 5 minutes.

To finish, top the baked brie with an even sprinkling of the almonds and cilantro. Serve with your favorite crackers or French bread crostini.

Recipe brought to you by:

Chef Ryan Covert