

Brie and Bacon Pastry

Prep Time: 20 minutes

Cook Time: 20 minutes

Marinating Time: 20 minutes

Servings: 12

Ingredients

4 slices bacon, cooked crisp and crumbled

1 sheet frozen puff pastry

1 15-oz. wheel Brie cheese

1/4 cup almonds, sliced and toasted

1/4 cup parsley, chopped

1 egg, beaten with 1 teaspoon water



Cooking Directions

Thaw pastry 20 minutes; roll sheet out on a lightly floured surface to a 15-inch square and cut to a 15-inch circle. Heat oven to 400 degrees F. Slice Brie in half horizontally and layer with bacon, almonds and parsley. Place in center of pastry, trim away multiple cuts of pastry from the folds. Brush pastry edges with egg wash, pull up sides to enclose. Place seam side down on ungreased baking sheet. If desired, decorate top with pastry scraps. Brush with egg wash. Bake for 20 minutes. Let stand 10 minutes before serving.

Serving Suggestions

Both the height of elegance and simplicity, this rich and savory appetizer is perfect for a small crowd. Serve fresh grapes alongside.

Nutrition Information

Calories: 173 calories

Protein: 10 grams

Fat: 14 grams

Sodium: 289 milligrams

Cholesterol: 57 milligrams

Saturated Fat: 7 grams

Carbohydrates: 3 grams

Fiber: 1 grams