



Warm Brie with Fig and Pistachio Tapenade

Recipe Source: www.bhg.com

Serves 8

Ingredients:

1 8-ounce round Brie cheese
½ cup dry roasted pistachio nuts, chopped
1/3 cup dried figs, stems removed and chopped
2 TBSP honey
¼ tsp coarse sea salt
Baguette slices, crackers, and/or pear or apple slices

Steps:

- Preheat oven to 350 degrees F. Place Brie on a baking sheet. Bake for 5-7 minutes or just until warmed through. Place warm Brie on a serving platter.
- Meanwhile, in a small saucepan combine nuts, figs, and honey. Cook and stir over medium-low heat for 1-2 minutes or until honey is melted and nut mixture is evenly coated.
- Spoon nut mixture over the Brie. Sprinkle with sea salt. Serve with baguette slices, crackers and/or pear or apple slices.

Tips from the Test Kitchen: Chopped dates work just as well as dried figs in this recipe.

Nutritional Facts (per serving, excluding baguette or crackers): Calories: 170, Carbohydrates: 10 grams, Protein: 8 grams, Total Fat: 8 grams, Saturated Fat: 5 grams, Cholesterol: 28 mg, Sodium: 285 mg, Fiber: 1 grams, Total Sugars: 8 grams