



Blueberry-Balsamic Baked Brie in Phyllo

with Winter Green Salad and Toasted Seeds

VEGGIE

35 Minutes



Brie Cheese



Phyllo Pastry



Blueberry Jam



Balsamic Glaze



Arugula and
Spinach Mix



Salad Topping Mix



Cucumber

HELLO BRIE

This creamy cheese takes dinner from simple to luxurious

Start Strong

Before starting, preheat the oven to 425°F and wash and dry all produce.

Bust Out

Measuring Spoons, Parchment Paper, Baking Sheet, Silicone Brush, Small Bowl, Small Pot, Small Non-Stick Pan, Large Bowl, Whisk

Ingredients

	2 Person	4 Person
Brie Cheese	125 g	250 g
Phyllo Pastry	85 g	170 g
Blueberry Jam	2 tbsp	4 tbsp
Balsamic Glaze	2 tbsp	4 tbsp
Arugula and Spinach Mix	56 g	113 g
Salad Topping Mix	28 g	56 g
Cucumber	66 g	132 g
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



1. PREP

Heat a small pot over low heat. Add **2 tbsp butter** (dbl for 4 ppl), then stir to melt, 30 secs. Set aside. Stir together **blueberry jam** and **half the balsamic glaze** in a small bowl. Cut the **brie** in half. (**NOTE:** You should have 4 pieces for 4 ppl.)



2. PREP PHYLLO

Unroll the **phyllo pastry** on a clean surface and arrange **2 phyllo sheets** on top of each other. Brush sheets with **½ tbsp melted butter**. Continue layering **2 phyllo sheets** on top and brush with **½ tbsp melted butter**, until the stack is **4 sheets high**. Cut the stack in half. (**NOTE:** You will have four stacks for 4 ppl.) Dollop the **blueberry-balsamic jam** in the centre of the stacks, then top with brie.



3. MAKE AND BAKE PARCELS

Fold one side of the **phyllo** over the **brie**, then the other side. Press the ends of the **phyllo** gently to close. (**NOTE:** You should have 2 parcels for 2 ppl 4 for 4 ppl) Lay the **assembled parcels**, folded-side down, onto a parchment-lined baking sheet. Brush the outside of the **parcels** with the **remaining melted butter**. Bake, in the **middle** of oven, until **phyllo** is golden-brown, 16-17 min.



5. MAKE SALAD

Cut the **cucumbers** into ½-inch half moons. Whisk together **remaining balsamic glaze** and **2 tbsp oil** (dbl for 4 ppl) in large bowl the. Add **arugula-spinach mixture**, **cucumbers** and **salad topping mix**. Toss to combine. Season with **salt** and **pepper**. Set aside.



6. FINISH AND SERVE

When the **brie parcels** are finished cooking, allow them to cool for 2 mins. Divide the **baked brie parcels** and **salad** between plates.

Dinner Solved!

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