

# Sweet and Savoury Brie Pizzettes

with Red Pepper Jelly

Veggie

30 Minutes



Greek-Style Pitas



Yellow Onion



Red Pepper Jelly



Brie Cheese



Arugula and Spinach Mix



Rosemary



Walnuts, chopped



Red Wine Vinegar



Garlic

HELLO RED PEPPER JELLY

*Sweet, savoury, sticky, and perfect for spreading on flatbread!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust Out

Baking sheet, measuring spoons, small non-stick pan, aluminum foil, large bowl, whisk, large non-stick pan

## Ingredients

	2 Person	4 Person
Greek-Style Pitas	2	4
Yellow Onion	113 g	226 g
Red Pepper Jelly	4 tbsp	8 tbsp
Brie Cheese	125 g	250 g
Arugula and Spinach Mix	56 g	113 g
Rosemary	1 sprig	2 sprig
Walnuts, chopped	28 g	56 g
Red Wine Vinegar	1 tbsp	2 tbsp
Garlic	6 g	12 g
Sugar*	1 ¼ tsp	2 ½ tsp
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.*

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## Caramelize onions

Peel, halve, then slice the **onion** into ½-inch slices. Peel, then mince the **garlic**. Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **onions**. Season with **salt**. Cook, stirring occasionally, until slightly softened, 3-4 min. Add **garlic** and **1 tsp sugar** (dbl for 4 ppl). Cook, stirring occasionally, until **onions** are dark golden-brown, 3-4 min.



## Assemble pizzettes

Arrange **pitas** on a foil-lined baking sheet. Bake in the **middle** of the oven, until golden-brown, 3-4 min. Flip **pitas**. Spread **red pepper jelly** onto **toasted pitas**, then top with **caramelized onions** and **brie slices**. (**NOTE:** For 4 ppl, use 2 baking sheets, with 2 pitas per sheet.)



## Prep

While the **onions** cook, strip **1 tbsp rosemary leaves** (dbl for 4 ppl) from stems and finely chop. Slice the **brie** into ½-inch slices. Whisk together the **vinegar** and **1 tbsp oil** (dbl for 4 ppl) in a large bowl. Season with **salt** and **pepper**. Set aside.



## Bake pizzettes

Bake **assembled pizzettes** in the **middle** of the oven, until **cheese** melts and **toppings** are heated through, 3-4 min. (**NOTE:** for 4 ppl, bake one sheet at a time.) While the **pizzettes** bake, add the **arugula and spinach mix** to the large bowl with the **dressing** and toss to coat.



## Toast walnuts

Heat a small non-stick pan over medium-high heat. Add the **walnuts, rosemary, ¼ tsp oil, ¼ tsp salt** and **¼ tsp sugar** (dbl all for 4 ppl) to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!)



## Finish and serve

Cut the **pizzettes** into quarters. Top with the **dressed arugula** and **spinach mix**, then sprinkle with the **rosemary walnuts**.

## Dinner Solved!