

Baked Brie with Pepita Granola

Food Network Magazine - December 2020

Servings: 6

2 teaspoons coconut oil
2 teaspoons agave syrup
1/4 cup + 1 tablespoon red pepper jelly
1 teaspoon finely grated lime zest
1 tablespoon lime juice
1/4 teaspoon cayenne pepper
Kosher salt
1/4 cup pepitas
1/4 sunflower seeds
cooking spray
1 7- to 8-ounce wheel Brie cheese
1 tablespoon chopped fresh cilantro
plantain chips for serving

Preheat the oven to 350 degrees.

In a small saucepan over medium heat, combine the coconut oil, agave, one tablespoon of red pepper jelly, the lime juice, cayenne and a pinch of salt. Cook, stirring, until melted and combined, 1 to 2 minutes.

In a medium bowl, combine the pepitas and sunflower seeds. Pour the coconut oil mixture over the seeds. Stir to combine.

Line a baking sheet with parchment paper. Coat with cooking spray. Spread the seeds on the baking sheet.

Bake, stirring halfway through, until golden brown, about 10 minutes. Remove from the oven. Sprinkle with the lime zest. Toss to combine. Let cool. Break into smaller pieces.

Meanwhile, put the Brie on a separate baking sheet.

Bake until hot and melted in the center, 7 to 10 minutes.

Transfer to a serving dish. Top with the remaining red pepper jelly, the pepita granola and chopped cilantro.

Serve with plantain chips.

Per Serving (excluding unknown items): 48 Calories; 5g Fat (78.4% calories from fat); 1g Protein; 1g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fruit; 1 Fat.