



Honey-Walnut Baked Brie & Prosciutto

with Basil Pecorino Dip, Toasted Ciabatta & Roasted Veggies

Grab your Meal Kit with this symbol



Zucchini



Thyme



Garlic & Herb Seasoning



Snacking Tomatoes



Walnuts



Double Cream Brie



Bake-At-Home Ciabatta



Prosciutto



Basil Pesto & Pecorino Dip

Prep in: **15 mins**
Ready in: **30 mins**

Step up your platter game with our irresistible honey-walnut baked brie, add toasted ciabatta and watch as your guests dive into the perfect blend of sweet, salty and creamy. Pair it with basil pecorino dip for an unforgettable flavour explosion that'll keep everyone coming back for more!

Pantry items

Olive Oil, Balsamic Vinegar, Honey

Before you start

Wash your hands and any fresh food.

You will need

Oven tray lined with baking paper · Two small or medium baking dishes

Ingredients

	4-6 People
olive oil*	refer to method
zucchini	2
thyme	½ bag
garlic & herb seasoning	1 medium sachet
snacking tomatoes	1 punnet
balsamic vinegar*	drizzle
walnuts	1 medium packet
double cream brie	1 packet
bake-at-home ciabatta	2
honey*	1 tbs
prosciutto	1 packet
basil pesto & pecorino dip	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	1803kJ (430Cal)	709kJ (169Cal)
Protein (g)	16.6g	6.5g
Fat, total (g)	24.8g	9.8g
- saturated (g)	10.8g	4.2g
Carbohydrate (g)	34.5g	13.6g
- sugars (g)	9.3g	3.7g
Sodium (mg)	890mg	350mg
Dietary Fibre (g)	4.6g	1.8g

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

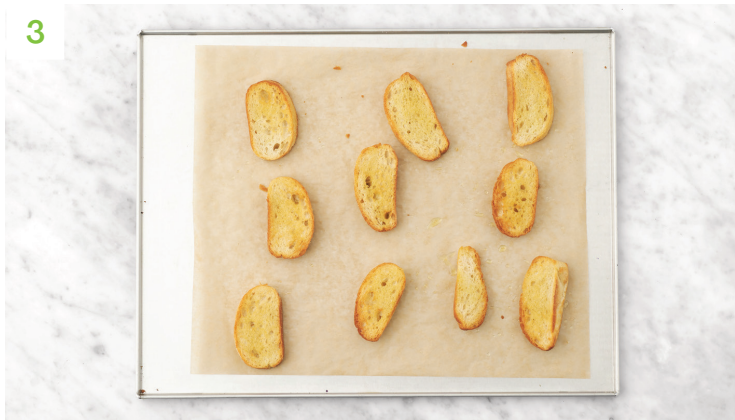
1



Roast the zucchini & cherry tomatoes

- Preheat oven to **240°C/220°C fan-forced**.
- Thinly slice **zucchini** into rounds. Pick **thyme** leaves (**see ingredients**).
- Place **zucchini** on a lined oven tray. Sprinkle over **garlic & herb seasoning**, drizzle with **olive oil**, season with **salt** and **pepper** and toss to coat.
- Place **snacking tomatoes** in a baking dish. Add **thyme** and a drizzle of **balsamic vinegar** and **olive oil**. Season and toss to coat.
- Roast **veggies** until tender and blistered, **20-25 minutes**. Set aside, allow veggies to cool slightly.

3



Toast the ciabatta

- While brie is baking, slice **bake-at-home ciabatta**.
- Toast or grill to your liking.

2



Bake the brie

- Meanwhile, roughly chop **walnuts**. Line a second baking dish with baking paper.
- When veggies have **10 minutes** remaining, place **double cream brie** in a lined baking dish. Bake until softened, **8-10 minutes**.

4



Serve up

- Transfer roast zucchini and thyme-cherry tomatoes to small serving bowls.
- Carefully transfer baked brie (with the baking paper!) to a serving board. Drizzle the **honey** over baked brie and top with chopped walnuts.
- Place toasted ciabatta, **prosciutto** and **basil pesto & pecorino dip** on the serving board.
- Bring everything to the table. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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