



Thyme Roasted Grapes With Brie

6 servings

30 minutes

Ingredients

1 1/2 cups Grapes (seedless)
1 tbsp Extra Virgin Olive Oil
1 tbsp Thyme (fresh)
283 grams Brie Cheese (whole, round)

Nutrition

Amount per serving	
Calories	194
Fat	15g
Carbs	4g
Fiber	0g
Sugar	4g
Protein	10g
Sodium	298mg
Potassium	118mg
Vitamin A	322IU
Vitamin C	2mg
Calcium	92mg
Iron	0mg
Vitamin D	9IU
Vitamin E	0mg
Vitamin K	6µg
Thiamine	0.1mg
Riboflavin	0.3mg
Niacin	0mg
Vitamin B6	0.1mg
Folate	32µg
Vitamin B12	0.8µg
Phosphorous	92mg
Magnesium	11mg
Zinc	1mg
Selenium	7µg

Directions

- 1 Preheat the oven to 450°F (232°C).
- 2 Place the grapes on one half of the baking sheet. Gently toss in oil and thyme. Roast for 20 minutes, then remove from oven and stir the grapes.
- 3 Line the other half of the baking sheet with parchment paper. Place brie on top and return to oven. Bake for 5 to 10 more minutes or until grapes are soft and slightly charred, and brie is soft.
- 4 Transfer the brie to a tray and top with roasted grapes. Enjoy!

Notes

Leftovers: Refrigerate in an airtight container for up to four days. Warm-up in the oven before serving.

Serving Size: One serving equals approximately 1/4 cup of brie and 1/4 cup of roasted grapes.

Additional Toppings: Serve it with crackers or crusty bread.

No Roasted Grapes: Use cranberry sauce, any jam, fruit spread or chutney instead.