



RECIPE | MELONS

SPICY MELON SALSA BAKED BRIE



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SPICY MELON SALSA BAKED BRIE



25 min

10 min
PREP.

15 min
COOKING



6



easy

INGREDIENTS

- 1 Pure Flavor® Alonna™ Canary Melon, cut into cubes
- 8 oz** bag Pure Flavor® Aurora Bites Mini Sweet Peppers, diced
- 1 baguette, toasted & sliced
- 1 large whole wheel Brie
- 1 jalapeno, diced
- 1 tbsp** honey
- Salt and pepper, to taste

DIRECTIONS

- 1 Preheat the oven to 350°F.
- 2 In a large bowl combine the melon, peppers, jalapeno, and honey. Set aside.
- 3 Place Brie in an oven-proof dish and bake for 15 minutes until soft.
- 4 Spoon the melon salsa over warm Brie and serve with baguette slices.