baked brie & apple puff pastry



featured product:
baby spinach

this app hits all the high points. sweet and savory, creamy brie and flaky puff pastry, warm apples, and perfectly wilted greens. basically, a little bit of everything we love in one golden, buttery bite.

easy to assemble and quick to bake, it's a 10/10 addition to your next holiday party spread.

ingredients

1 apple, thinly sliced
8 ounces brie, sliced
1 clamshell **organicgirl baby spinach**
1 package puff pastry, thawed
½ teaspoon sea salt
black pepper, to taste
fresh thyme, for garnish
honey, for drizzling

directions

1. preheat the oven to 400°F and line a baking sheet with parchment paper.

2. unfold the thawed puff pastry on a lightly floured surface and gently roll it out if needed.

3. roughly chop the baby spinach and add it to a mixing bowl with the sliced brie, sea salt, and black pepper. toss gently to combine.

4. arrange the apple slices over one half of the puff pastry, leaving a small border around the edges.

5. spoon the brie and greens mixture over the apples.

6. fold the remaining half of the puff pastry over the filling. press the edges together firmly and crimp with a fork to seal.

7. cut a few small slits in the top of the pastry to allow steam to escape.

8. bake for about 20–25 minutes, or until the puff pastry is golden brown and crisp.

9. let it cool for a few minutes, then garnish with fresh thyme and drizzle with honey.

10. slice and serve warm.