RASPBERRY WALNUT BAKED BRIE

- 1 Tbsp Butter
- 1 cup Onions, thinly sliced
- 1 Apple, peeled and thinly sliced
- 1/4 tsp Salt and pepper
- 1/2 cup Ken's® Lite Raspberry Walnut Vinaigrette divided
- 8 oz round Double crиme Brie cheese
- 1/4 cup Chopped walnuts

1. Heat butter in skillet set over medium heat. Cook onions for about 8 minutes or until softened. Add apple, salt and pepper. Cook for 3 to 5 minutes or until apple is tender-crisp.
2. Increase heat to medium-high and cook for about 10 minutes or until onions and apple are golden and caramelized. Stir in 1/4 cup Ken's® Lite Raspberry Walnut and then remove from heat.
3. Meanwhile, preheat oven to 350°F. Place Brie cheese on baking sheet lined with parchment paper. Spoon onion mixture on top of Brie and sprinkle with walnuts and drizzle with remaining Ken's® Lite Raspberry Walnut Vinaigrette. Bake for about 10 minutes or until cheese is softened.

ADDITIONAL INFORMATION

Ingredients	1 Apple, peeled and thinly sliced, 1 cup Onions, thinly sliced, 1 Tbsp Butter, 1/2 cup Ken's® Lite Raspberry Walnut Vinaigrette divided, 1/4 cup Chopped walnuts, 1/4 tsp Salt and pepper, 8 oz round Double crиme Brie cheese
Course	Starters
Cuisine	American