



Baked Camembert with Balsamic Onions and Garlic Dipping Bread

Special Sides 25 Minutes • Veggie

2A



Red Onion



Garlic Clove



French
Camembert



Greek Style
Flatbreads



Balsamic Vinegar

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Garlic Press, Aluminium Foil, Baking Tray, Bowl and Frying Pan.

Ingredients

	Quantity
Red Onion**	1
Garlic Clove**	2
French Camembert** 7)	250g
Olive Oil*	2 tbsp
Greek Style Flatbreads 7) 13)	4
Balsamic Vinegar 14)	1 sachets
Sugar*	1 tsp
Water*	2 tbsp

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	360g	100g
Energy (kJ/kcal)	3741/894	1041/249
Fat (g)	40	11
Sat. Fat (g)	22	6
Carbohydrate (g)	99	28
Sugars (g)	7	2
Protein (g)	36	10
Salt (g)	4.21	1.17

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 13) Gluten 14) Sulphites

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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Packed in the UK

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Get Prepped

- Preheat your oven to 200°C. Halve, peel and thinly slice the **red onion**.
- Peel and grate the **garlic** (or use a garlic press) and remove the **Camembert** from its packaging.
- Pop the **Camembert** into a large square of foil. Scrunch the edges together around the sides, but leave the foil open at the top.
- Place the **Camembert** on a lined baking tray and bake on the top shelf of your oven until the **cheese** has melted, 20 mins.

Ready, Steady, Bake

- Meanwhile, pop the **garlic** into a large bowl with the **olive oil** (see ingredients for amount). Season with **salt** and **pepper** and mix together.
- Cut each **flatbread** into 6 triangles and add to the bowl with the **garlic oil**. Toss together to coat.
- Pop the **flatbreads** onto another large baking tray in a single layer. **TIP:** Use two trays if necessary.
- Once the **Camembert** has been baking for 10 mins, pop the **flatbread triangles** on the middle shelf to bake until golden, 6-8 mins.

Finish and Serve

- While everything cooks, heat a drizzle of **oil** in a frying pan on medium heat. Once hot, add the **red onion** and season with **salt** and **pepper**.
- Fry until softened, 7-8 mins. Add the **balsamic vinegar**, **sugar** and **water** (see ingredients for both amounts), then cook until the **balsamic** has evaporated and the **onions** are sticky, 1-2 mins.
- Once the **Camembert** is baked, carefully place on a serving dish.
- Pop the **caramelised onion** on top of the **cheese** and serve with the **garlic flatbreads** alongside for dipping.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.