



Ingredients



Fig Brie Bites

Adapted from *Delish*



- 1 (8-oz.) tube crescent dough
- Cooking spray, for pan
- Flour, for surface
- 1 (8-oz.) wheel of brie
- 1/2 cup fig jam
- 1/4 cup chopped pecans
- 6 sprigs of rosemary, cut into 1" pieces.



Directions



Yield: 24 bites **Serving size:** 2 bites

Total cost: \$9.08 **Serving cost:** \$0.76

1. Preheat oven to 375°F and grease a mini muffin tin with cooking spray. On a lightly floured surface, roll out crescent dough, and pinch together seams. Cut into 24 squares. Place squares into muffin tin slots.
2. Cut brie into small pieces and place inside the crescent dough. Top with a spoonful of fig jam, some chopped pecans, and one little sprig of rosemary.
3. Bake until the crescent pastry is golden, about 15 minutes.

Visit secondharvestkitchen.org to find more recipes, free classes, and ways to get involved!



Ingredients



Fig Brie Bites

Adapted from *Delish*



- 1 (8-oz.) tube crescent dough
- Cooking spray, for pan
- Flour, for surface
- 1 (8-oz.) wheel of brie
- 1/2 cup fig jam
- 1/4 cup chopped pecans
- 6 sprigs of rosemary, cut into 1" pieces.



Directions



Yield: 24 bites **Serving size:** 2 bites

Total cost: \$9.08 **Serving cost:** \$0.76

1. Preheat oven to 375°F and grease a mini muffin tin with cooking spray. On a lightly floured surface, roll out crescent dough, and pinch together seams. Cut into 24 squares. Place squares into muffin tin slots.
2. Cut brie into small pieces and place inside the crescent dough. Top with a spoonful of fig jam, some chopped pecans, and one little sprig of rosemary.
3. Bake until the crescent pastry is golden, about 15 minutes.

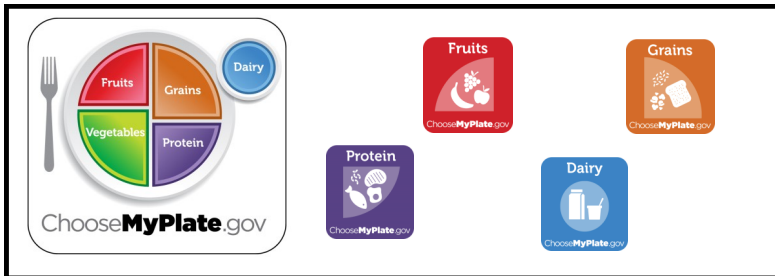
Visit secondharvestkitchen.org to find more recipes, free classes, and ways to get involved!



Fast Facts



Featured Food Groups



Cooking Tips



- Try with other varieties of jam like cranberry, apricot, pepper, etc.

Nutrition Facts	
12 servings per container	
Serving size	2 bites
Amount Per Serving	
Calories	150
% Daily Value*	
Total Fat 10g	13%
Saturated Fat 4.3g	22%
Trans Fat 0.1g	
Cholesterol 20mg	7%
Sodium 220mg	10%
Total Carbohydrate 11g	4%
Dietary Fiber < 1g	2%
Total Sugars 8g	
Includes 0g Added Sugars	0%
Protein 5g	10%
Vitamin D 0mcg	0%
Calcium 39mg	4%
Iron 0.36mg	2%
Potassium 47mg	0%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

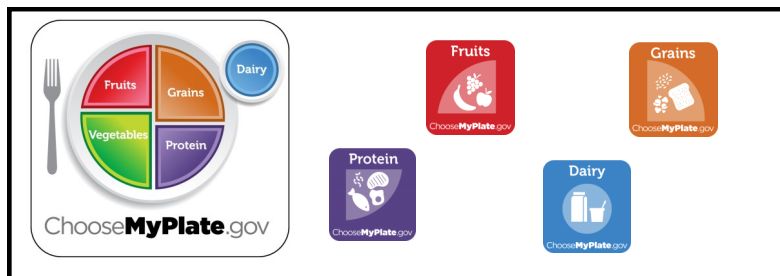
Second Harvest is an equal opportunity provider.



Fast Facts



Featured Food Groups



Cooking Tips



- Try with other varieties of jam like cranberry, apricot, pepper, etc.

Nutrition Facts	
12 servings per container	
Serving size	2 bites
Amount Per Serving	
Calories	150
% Daily Value*	
Total Fat 10g	13%
Saturated Fat 4.3g	22%
Trans Fat 0.1g	
Cholesterol 20mg	7%
Sodium 220mg	10%
Total Carbohydrate 11g	4%
Dietary Fiber < 1g	2%
Total Sugars 8g	
Includes 0g Added Sugars	0%
Protein 5g	10%
Vitamin D 0mcg	0%
Calcium 39mg	4%
Iron 0.36mg	2%
Potassium 47mg	0%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

Second Harvest is an equal opportunity provider.