

Ferraro's Cucina

Brie Fillo Bites with Red pepper Jelly & Almonds

Ingredients

3 ounces Red Pepper Jelly

2 boxes Athens® Mini Fillo Shells (30 shells)

**8 ounces French Brie cheese,
Skinned and 1/4" diced**

**small handful salted almonds
chopped into thin ribbons**

Preparation

- Preheat oven to 400°.
- Fill the Fillo shells with the diced brie. Bake for 5 minutes or until the cheese is melted. Remove from oven and top with jelly and nuts.
- Bake for an additional 5 minutes. Remove from the oven.
- Enjoy!

