

# Ferraro's Cucina

## Brie Fillo Bites with Salsa & Avocado

### Ingredients

2 containers Antoinette's Cilantro  
Salsa (Hot or Mild)

2 boxes Athens® Mini Fillo Shells (30  
shells)

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

1 avocado diced

small handful fresh basil, sliced 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 salsa and avocado.
- Bake for an additional 5 minutes. Remove from the oven and top with fresh basil.
- Enjoy!



*We have all the fresh ingredients for this recipe!  
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