



## Baked Brie with Mushrooms and Thyme

 Vegetarian

READY IN



45 min.

SERVINGS



8

CALORIES



296 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- ☐ 1 crusty baguette cut into 1/4-inch-thick slices
- ☐ 13 ounce round of président brie ( 5 inches in diameter; preferably in wooden box)
- ☐ 2 tablespoons butter ( )
- ☐ 0.5 ounce the following: parmesan rind) dried
- ☐ 0.7 cup wine dry red
- ☐ 2 teaspoons thyme sprigs fresh chopped
- ☐ 2 tablespoons shallots minced ( 1 large)
- ☐ 6 ounces mushroom caps stemmed sliced

- ☐ 6 ounces mushrooms halved quartered (baby bella)

## Equipment

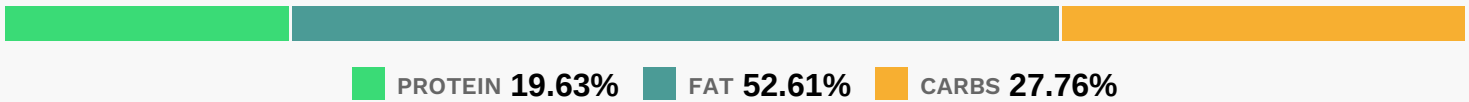
- ☐ bowl
- ☐ baking sheet
- ☐ paper towels
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ aluminum foil

## Directions

- ☐ Rinse dried porcini to remove any grit.
- ☐ Place porcini and wine in small saucepan. Bring to simmer over low heat; remove from heat.
- ☐ Let soak until soft, about 20 minutes. Using slotted spoon, transfer porcini to worksurface and coarsely chop. Line strainer with damp paper towel; strain wine into small bowl and reserve.
- ☐ Melt butter in heavy large skillet over medium-high heat.
- ☐ Add crimini and shiitakes.
- ☐ Sprinkle with salt and pepper and cook until brown, stirring occasionally, about 8 minutes.
- ☐ Add shallot and stir until soft, about 1 minute.
- ☐ Add chopped porcini and strained wine. Boil until almost dry, about 1 minute. Stir in thyme. Season to taste with salt and pepper. Cool.
- ☐ Remove Brie from box, discarding lid and paper. Using sharp knife, cut top rind from Brie; discard. Return Brie to box. (Alternatively, stack two 12-inch rounds of foil and fold up around bottom and sides of Brie, crimping foil at edges, leaving top exposed.) Mound mushroom mixture atop
- ☐ Brie. DO AHEAD: Can be made 8 hours ahead. Cover and chill. Bring to room temperature before continuing.
- ☐ Preheat oven to 350°F.
- ☐ Place Brie with mushrooms on rimmed baking sheet.

- ☐
- Bakeuntil cheese begins to melt and mushroomsare warmed through, about 15 minutes.
- ☐
- Transfer Brie in box to plate.
- ☐
- Serve hot withbaguette slices.
- ☐
- \*Available in the produce section of manysupermarkets and at specialty foods storesand Italian markets.
- ☐
- To cut the top off theround of Brie more easily, first place the cheese in the freezer for a few minutes to firm it up slightly.

## Nutrition Facts



### Properties

Glycemic Index:35.97, Glycemic Load:10.94, Inflammation Score:-7, Nutrition Score:11.211304374363%

### Flavonoids

Petunidin: 0.66mg, Petunidin: 0.66mg, Petunidin: 0.66mg, Petunidin: 0.66mg Delphinidin: 0.84mg, Delphinidin: 0.84mg, Delphinidin: 0.84mg, Delphinidin: 0.84mg Malvidin: 5.25mg, Malvidin: 5.25mg, Malvidin: 5.25mg, Malvidin: 5.25mg Peonidin: 0.37mg, Peonidin: 0.37mg, Peonidin: 0.37mg, Peonidin: 0.37mg Catechin: 1.54mg, Catechin: 1.54mg, Catechin: 1.54mg Epicatechin: 2.13mg, Epicatechin: 2.13mg, Epicatechin: 2.13mg, Epicatechin: 2.13mg Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg Luteolin: 0.23mg, Luteolin: 0.23mg, Luteolin: 0.23mg Myricetin: 0.06mg, Myricetin: 0.06mg, Myricetin: 0.06mg, Myricetin: 0.06mg Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg

### Nutrients (% of daily need)

Calories: 295.96kcal (14.8%), Fat: 16.66g (25.63%), Saturated Fat: 10g (62.51%), Carbohydrates: 19.78g (6.59%), Net Carbohydrates: 18.02g (6.55%), Sugar: 2.84g (3.15%), Cholesterol: 53.59mg (17.86%), Sodium: 508.95mg (22.13%), Alcohol: 2.1g (100%), Alcohol %: 1.8% (100%), Protein: 13.98g (27.97%), Vitamin B2: 0.5mg (29.3%), Selenium: 16.13µg (23.04%), Folate: 73.83µg (18.46%), Vitamin B3: 3.45mg (17.26%), Phosphorus: 166.47mg (16.65%), Vitamin B1: 0.24mg (16.12%), Vitamin B5: 1.47mg (14.74%), Vitamin B12: 0.77µg (12.91%), Manganese: 0.26mg (12.81%), Vitamin B6: 0.25mg (12.64%), Calcium: 122.63mg (12.26%), Zinc: 1.83mg (12.21%), Copper: 0.24mg (12.04%), Iron: 1.65mg (9.17%), Potassium: 280.44mg (8.01%), Vitamin A: 384.04IU (7.68%), Fiber: 1.75g (7.02%), Magnesium: 27.24mg (6.81%), Vitamin D: 0.43µg (2.85%), Vitamin K: 2.26µg (2.15%), Vitamin E: 0.29mg (1.9%), Vitamin C: 1.51mg (1.83%)