



Alouette Baby Brie Caramelized Pepper and Onion

NIBBLEDISH CONTRIBUTOR

Ingredients

1 can (13.8 oz.) refrigerated pizza crust
1 pkg. (8 oz.) *Alouette Baby Brie*, Original, cut in 1/8 inch strips
2 small yellow onions, halved lengthwise, thinly sliced
3 tbsp. balsamic vinaigrette
1 tsp. brown sugar
½ cup roasted red peppers, cut in thin 2 inch strips (from 13.4 oz. jar)
olive oil
1 tbsp. chopped fresh thyme leaves

Instructions

Heat oven to 400° F. Place oven rack in lowest position.

Grease cookie sheet. Unroll dough on cookie sheet. Press out to 15x12-inch rectangle.

Bake 8 minutes or until light golden brown. Remove from oven.

Meanwhile, in medium skillet over medium heat, cook and stir onions with 2 tbsp. of the balsamic vinaigrette and the brown sugar 8 to 10 minutes or until tender.

Stir in red pepper strips and remaining 1 tbsp. balsamic vinaigrette.

Arrange *Alouette Baby Brie* over partially baked crust. Top with onion and pepper mixture. Drizzle lightly with olive oil.

Bake 10 minutes or until *Alouette Baby Brie* is melted and crust is deep golden brown.

Sprinkle with thyme leaves. Cut into 20 squares and cut squares diagonally into

triangles.