

Kirkland Signature Walnuts & Brie Bites

Makes 12 servings

Ingredients:

1 box frozen puff pastry, thawed, unfolded and cut into 6 pieces

½ lb brie, sliced into 12 pieces

1 cup Kirkland Signature Walnuts, chopped and divided

1 cup dried cranberries, divided

2 tsp thyme leaves

12 basil leaves

2 Tbsp honey

Instructions:

Preheat oven to 350 F. Line 2 baking sheets with parchment paper. Place puff pastry pieces on a baking sheet. Poke holes in the surface of the pastry with a fork to keep from puffing too much during baking. Top with equal amounts of brie. Top with ¾ cup walnuts and ¾ cup cranberries. Bake for 35 to 40 minutes, or until the pastry is golden brown. Place thyme and basil leaves on each pastry square. Top with remaining ¼ cup walnuts. Drizzle with honey. Top with remaining ¼ cup cranberries. For best flavor, store in your freezer or refrigerator.

For more walnut recipes, please visit: walnuts.org

For more recipe ideas, go to Costco.com and search: Quick & Easy

