



Roasted Vegetables with Brie Fondue

Pearl onions, frozen
Small red potatoes, par-boiled, halved or quartered
Red bell pepper, in strips or chunks
Carrots, baby, whole
Radishes, halved
Sweet potatoes, cubed
Cremini mushrooms, whole or halved, depending on size
Brussels sprouts, halved
Green beans, trimmed
Olive oil
Italian seasoning, optional
Salt and pepper
12-inch round of brie

Select any or all of the above vegetables, about 2 pounds total.

Cut all vegetables into equal sizes and toss with 2 tablespoons of olive oil. Season with Italian seasoning or just salt and pepper.

Preheat the oven to 400°. Arrange the vegetables on rimmed sheet pan in a single layer. Roast for 20 minutes, turning the vegetables after 10 minutes, (I usually test a sweet potato with a fork.)

Use a knife to carve some scratches on top of the Brie; then move the vegetables aside and place the brie in the center of the sheet pan and return to the oven. Bake for another 15-20 minutes until the cheese is melting, and vegetables are beginning to brown.