

Brie, Cranberry & Kale Cabbage Blend Bites

Servings
8

Calories
580

Prep Time
15 minutes

Total Time
20 minutes

Skill Level
Easy

Ingredients

- 1 (2 pound) bag Mann's Kale Cabbage Blend
- $\frac{3}{4}$ cup balsamic vinegar
- 1 cup olive oil
- Salt and pepper to taste
- 1 sourdough baguette, sliced $\frac{1}{4}$ -inch thick and lightly toasted
- 14 ounces brie
- 2 cups whole berry cranberry sauce



The Method

For vinaigrette, start by whisking balsamic vinegar, olive oil, add salt and pepper vigorously until emulsified. Add to the Kale Cabbage blend and toss well.

Cut the brie cheese into thin slices and allow to come to room temperature.

To assemble, add a slice of cheese to each baguette slice. Then add 1 teaspoon of the cranberry sauce and top with the blend.

Serve immediately.

Nutrition Facts

Serving Size: 293g | Servings: 8

Amount Per Serving

Calories 580 | Total Fat 42g (sat fat 13g trans 0g) | Cholesterol 50mg | Sodium 680mg | Total Carbohydrate 39g |

Dietary Fiber 6g | Sugars 26g (Includes 0g Added Sugars) | Protein 14g | Vitamin D 0% | Calcium 15% | Iron 10% | Potassium 10%