



Pomegranate and Horseradish Flatbread

Recipe By KAITLYN BAKER

SERVES: 6-8

INGREDIENTS:

- | | |
|---|--|
| <input type="checkbox"/> 1 cup horseradish | <input type="checkbox"/> 1 tbsp. Dijon mustard |
| <input type="checkbox"/> ½ cup sour cream | <input type="checkbox"/> 2 tsp. Worcestershire sauce |
| <input type="checkbox"/> ½ cup mayonnaise | <input type="checkbox"/> 1 cup pomegranate seeds |
| <input type="checkbox"/> 2 tbsp. lemon juice, <i>freshly squeezed</i> | <input type="checkbox"/> 6 fresh rosemary sprigs |
| <input type="checkbox"/> 2 tsp. salt | <input type="checkbox"/> 1 cup brown sugar |
| <input type="checkbox"/> ¼ tsp. pepper | <input type="checkbox"/> 16 oz. brie cheese |

DIRECTIONS:

- ☐ 1. Thoroughly combine horseradish, sour cream, mayonnaise, lemon juice, Dijon mustard, Worcestershire sauce, salt and pepper for horseradish sauce.
- ☐ 2. Spread the horseradish sauce all over the flatbread. Top with Brie slices, then sprinkle on pomegranate seeds, rosemary, and sprinkle with brown sugar.
- ☐ 3. Bake for 9-10 minutes at 425°F until the cheese is golden brown and gooey.

This horseradish sauce really makes this flatbread pop with flavor! This recipe is quick and easy to make.

Did you make this recipe?

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