

DINNERLY



Tailgate! Homemade Soft Pretzel & Creamy Cheese Sauce



30-40min



2 Servings

There's no time for food fumbles on Game Day—apps need to hit the table fast! Pizza dough is the perfect hack to get hot, chewy pretzels ready in a snap. Creamy VELVEETA® Cheese Sauce is the star of this silky dipping sauce, combining Dijon mustard, Buffalo sauce, and Worcestershire sauce to pack lots of tangy flavor. Think of every cheesy dunk of salty pretzel as your own personal touchdown. We've got you covered!

WHAT WE SEND

- 6 (¼ oz) baking soda
- 1 lb pizza dough ¹
- 2 (4 oz) VELVEETA® Cheese Sauce ⁷
- 2 pkts Dijon mustard ¹⁷
- 1 oz Buffalo sauce
- 1½ oz Worcestershire sauce ⁴
- ¼ oz granulated garlic

WHAT YOU NEED

- coarse salt
- butter (optional) ⁷

TOOLS

- rimmed baking sheet
- parchment paper
- large saucepan
- small saucepan

COOKING TIP

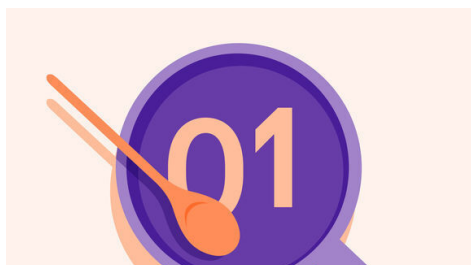
Adding baking soda to boiling water gives pretzels their signature, deep brown crust!

ALLERGENS

Wheat (1), Fish (4), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

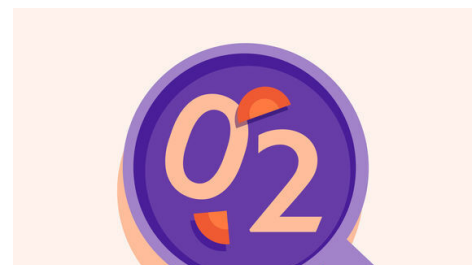
Calories 1080kcal, Fat 46g, Carbs 117g, Protein 39g



1. Prep equipment

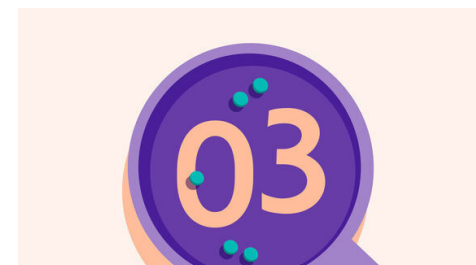
Preheat oven to 450°F with a rack in the center. Line a rimmed baking sheet with parchment paper.

In a large saucepan, whisk together **baking soda** and **4 cups water**. Cover and bring to a boil over high heat.



2. Shape pretzels

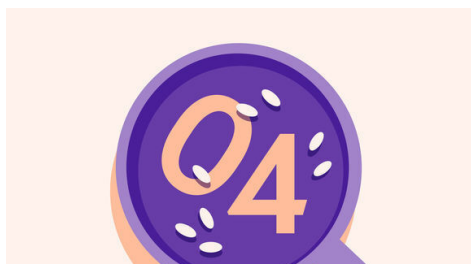
Divide **pizza dough** in half. Roll each half into a 40-inch rope. Form each rope into a U shape. Pick up the two ends of each U and twist them together twice. Fold over the twisted section so the ends meet the bottom of the U to form a heart shape. Pinch ends firmly into dough.



3. Boil & bake pretzels

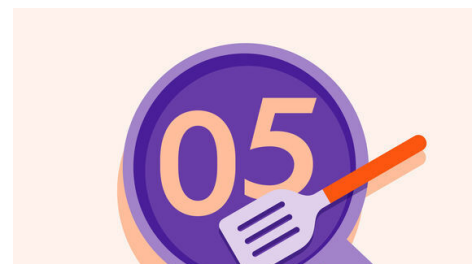
Using a large slotted strainer or spatula, carefully lower **1 pretzel** into **boiling water** and cook for 30 seconds. Transfer to prepared baking sheet and repeat with remaining pretzel. Sprinkle with **coarse salt**.

Bake pretzels on center oven rack until deeply browned, 15–20 minutes.



4. Make cheese sauce

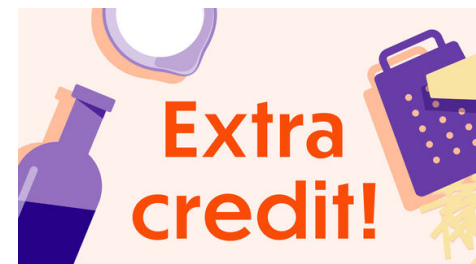
Meanwhile, in a small saucepan, combine **all of the VELVEETA® Cheese Sauce**, **Dijon**, **1 teaspoon each of Buffalo and Worcestershire sauce** (use more Buffalo sauce for more heat, if desired), and **¼ teaspoon granulated garlic**. Cook over medium heat, whisking frequently, until hot and bubbling.



5. Finish & serve

Brush **pretzels** with **1 tablespoon melted butter**, if desired.

Serve **soft pretzels** with **cheese sauce** alongside. Enjoy!



6. Pro tip!

Want a shinier crust? Once the pretzels have boiled in step 3, brush them with an egg yolk, sprinkle with coarse salt, and bake as instructed.