



Bacon Pinwheels

with Homemade Herb Cream Cheese



40-50min



2 Servings

Forget bagels—we've packed a few of our favorite bagel toppings into a warming savory bake that's sure to please a crowd. This bake-and-share brunch takes the stress out of planning thanks to no-hassle pizza dough stuffed with crispy bacon, baby spinach, cheese, and herby parsley-scallion cream cheese. A sprinkle of fresh parsley and Parmesan on top take these loaded pinwheels over the top. (2p serves 4; 4p serves 8)

What we send

- 1 lb pizza dough ¹
- ¾ oz Parmesan ⁷
- 4 oz pkg thick-cut bacon
- 3 oz baby spinach
- ¼ oz fresh parsley
- 1 oz scallions
- 2 (1 oz) cream cheese ⁷
- 2 oz shredded fontina ⁷

What you need

- olive oil
- kosher salt & ground pepper
- all-purpose flour ¹

Tools

- microplane or grater
- medium ovenproof skillet
- microwave

Cooking tip

Letting the pizza dough come to room temperature allows the gluten to loosen, this makes the dough easier to shape and roll. For the best results, set it out at least 30 minutes before cooking.

Allergens

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

Nutrition per serving

Calories 550kcal, Fat 24g, Carbs 56g, Protein 17g



1. Preheat oven

Preheat oven to 425°F with a rack in the center.

Transfer **pizza dough** to a medium bowl and drizzle with **oil**, turning to coat; let stand at room temperature until step 3.

Finely grate **Parmesan**.



4. Make pinwheels

Transfer **dough** to a lightly **floured** surface. Roll or stretch dough into an 8x12-inch rectangle. Spread **herb cream cheese** over surface of dough, leaving a 1-inch border around the edge. Evenly top with **bacon, spinach, and fontina**. Starting with one long side, roll dough into a log. Cut crosswise into 8 pinwheels.



2. Cook bacon & spinach

Place **bacon** in a medium ovenproof skillet. Cook over medium-high until bacon is lightly browned, 4-5 minutes. Transfer to a paper towel-lined plate; once cool, coarsely chop bacon.

Drain **all but 2 teaspoons fat** from skillet. Add **spinach** and cook over medium-high heat, stirring, until wilted, 1-2 minutes. Transfer to a bowl; once cool, finely chop spinach. Reserve skillet for step 5.



5. Bake pinwheels

Transfer **pinwheels** to reserved skillet, cut side up, leaving ½-inch space between each pinwheel.

Drizzle tops of pinwheels with **oil** and sprinkle with **half of the Parmesan**. Let stand at room temperature for 5 minutes. Bake on center oven rack until puffed and golden brown, 25-30 minutes. Remove from oven and let stand for 10 minutes.



3. Make herb cream cheese

Finely chop **parsley leaves and tender stems**. Trim **scallions**, then thinly slice. Transfer **all of the cream cheese** to a small microwave-safe bowl; microwave until just softened, about 20 seconds. Stir in scallions and all but 1 tablespoon of the chopped parsley. Season to taste with **salt** and **pepper**.



6. Garnish pinwheels & serve

Sprinkle **pinwheels** with **remaining parsley and Parmesan** before serving. Enjoy!