

# DINNERLY



## Everything Bagel Bites with Cream Cheese Dips



30-40min



2 Servings

Nobody likes a double dipper... unless we're talking about dipping into two different flavors of dip! The best part about everything bagel bites is they go with, well, everything. Serve these up as part of an easy brunch, an addition to your game day spread, or as a pre-dinner snack. We've got you covered! (2p-plan serves 4; 4p-plan serves 8)



### WHAT WE SEND

- 1 lb pizza dough <sup>1</sup>
- 8 oz cream cheese <sup>2</sup>
- ½ oz pkt honey
- ¼ oz everything bagel seasoning <sup>3</sup>
- 1 oz scallions
- 2 oz roasted red peppers

### WHAT YOU NEED

- neutral oil
- all-purpose flour <sup>1</sup>

### TOOLS

- large saucepan
- rimmed baking sheet

### ALLERGENS

Wheat (1), Milk (2), Sesame (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 460kcal, Fat 20g, Carbs 60g, Protein 2g



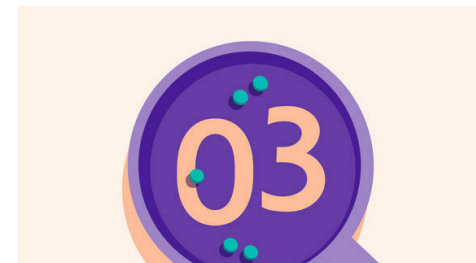
#### 1. Prep bagel bites

Preheat oven to 425°F with a rack in the center. Bring 6 cups water to a boil in a large saucepan. Line a rimmed baking sheet with parchment paper, then lightly brush with **oil**. Cut **pizza dough** into 4 equal pieces. On a lightly **floured** surface, roll each piece into a 10-inch rope. Cut each rope into 6 pieces (for a total of 24 pieces).



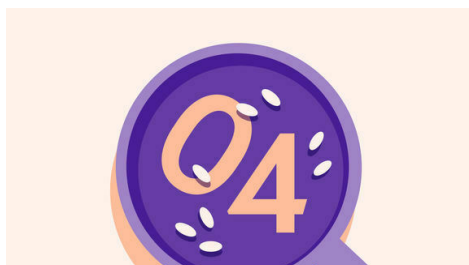
#### 2. Boil bagel bites

Remove **cream cheese** from refrigerator to soften for step 4. Carefully stir **honey** into boiling water (it will foam up slightly). Working in batches, add **bagel bites** to water and cook until they float to the surface, about 30 seconds. Use tongs to transfer to prepared baking sheet in a single layer.



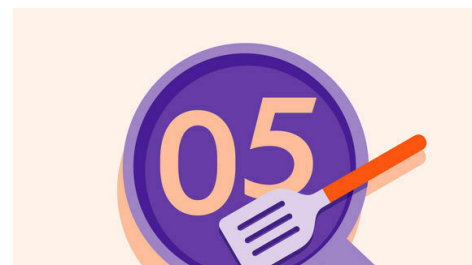
#### 3. Bake bagel bites

Sprinkle **everything bagel spice** over **bagel bites**. Bake on center oven rack until deep golden and cooked through, 20–25 minutes.



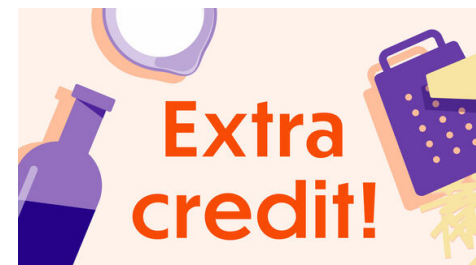
#### 4. Make cream cheese dips

Trim and thinly slice **scallions**. Finely chop **roasted peppers**. Divide **softened cream cheese** between 2 medium bowls. Add **half of the scallions** and **2 teaspoons water** to one bowl of cream cheese; mash with a fork to combine. Add **half of the peppers** and **2 teaspoons water** to **remaining cream cheese**; mash with a fork to combine.



#### 5. Finish & serve

Transfer **cream cheese dips** to serving bowls and top accordingly with **remaining scallions** and **roasted peppers**. Serve **everything bagel bites** alongside **cream cheese dips** for dipping. Enjoy!



#### 6. But, why boil?

Boiling the dough before baking may seem crazy, but we promise it's worth it! This helps set the crust of breads like bagels and pretzels before going in the oven (this means it doesn't rise as much, giving it that signature chewy interior). Side note: the longer the boil, the thicker and chewier the crust.