

DINNERLY



Appy Hour! Mini Pizza Bites

with Parmesan Crust & Ranch



1h



2 Servings

Of course we would eat pizza for breakfast, lunch, and dinner, but apparently that's not "socially acceptable." How about a snack instead? These crisp, saucy, cheesy pizza bites concentrate everything we love about pizza into one very dippable package. We've got you covered! (2p-plan makes 18 pizza bites; 4p-plan makes 36)

WHAT WE SEND

- 3 (1 oz) cream cheese ⁷
- 5 oz all-purpose flour ¹
- 3¾ oz mozzarella ⁷
- ¼ oz Tuscan spice blend
- 8 oz marinara sauce
- 1½ oz ranch dressing ^{3,7}
- ¾ oz Parmesan ⁷

WHAT YOU NEED

- butter ⁷
- kosher salt

TOOLS

- stand mixer with paddle attachment
- 24-cup mini muffin tin
- nonstick cooking spray
- microplane
- box grater

COOKING TIP

No mini muffin tin? Use 2 regular muffin or cupcake tins and bake for 15–20 minutes.

ALLERGENS

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

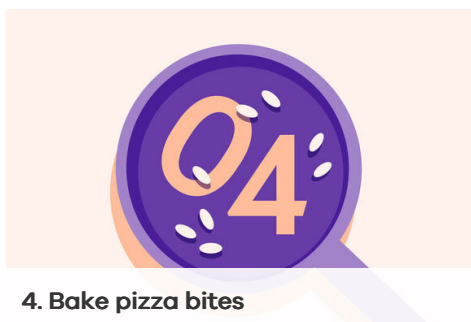
Calories 70kcal, Fat 5g, Carbs 4g, Protein 2g



1. Make dough

Preheat oven to 375°F with a rack in the lower third.

In bowl of stand mixer with paddle attachment, combine **all of the cream cheese** and **1½ tablespoons butter**; mix on medium speed until evenly combined and creamy, about 2 minutes. Add **½ cup + 1 tablespoon flour** and **¼ teaspoon salt**. Mix on medium speed until mixture comes together in one dough ball, about 2 minutes.



4. Bake pizza bites

Bake on lower oven rack until lightly browned around edges, rotating tin halfway through, 22–30 minutes. Let cool 5 minutes. Run a spatula or knife around edges of pizza bites to loosen and remove from tin.

Serve **pizza bites** with **remaining Parmesan** over top and with **ranch** and **remaining marinara** alongside. Enjoy!



2. Prep ingredients

Transfer **dough** to a medium bowl and cover with plastic wrap. Let rest for 20 minutes.

Spray 18 cups of a mini muffin tin with nonstick cooking spray. Finely grate **Parmesan**, if necessary. Evenly sprinkle half of the Parmesan in prepared muffin cups.

Grate **mozzarella** on the large holes of a box grater into a medium bowl; stir in **half of the Tuscan spice blend**.



5. ...

What were you expecting, more steps?



3. Assemble pizza bites

Divide **dough** into 18 pieces (about 2 teaspoons each). Gently flatten pieces into circles, then press into bottoms of prepared mini muffin cups, gently working dough up the sides.

Scoop **1 teaspoon marinara sauce** into each cup, then top with **mozzarella**.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!