

DINNERLY



Soft Pretzels with Warm Cheddar Sauce:

Dinnerly Fall Fest at your doorstep



40-50min



2 Servings

Leaves are falling, the air is getting crisp and cool, sweaters are emerging from closets...and autumnal treats have never tasted better. Skip the crowds and celebrate the season at home with a Dinnerly Fall Festival! Is there anything more comforting than a warm, soft pretzel? Only a homemade one, so we'll show you how easy it is to make. A savory cheese sauce to dunk it in doesn't hurt either. We've got you covered!

WHAT WE SEND

- 1 lb pkg pizza dough ¹
- 4 (¼ oz) pkts baking soda
- 2 (2 oz) pkts shredded cheddar-jack blend ⁷
- ¼ oz pkt cornstarch
- 4 (1 oz) pkts cream cheese ⁷
- 1 pkt Dijon mustard ¹⁷
- ¼ oz pkt smoked paprika

WHAT YOU NEED

- coarse salt
- kosher salt
- ¾ cup milk (optional) ⁷
- melted butter (optional) ⁷

TOOLS

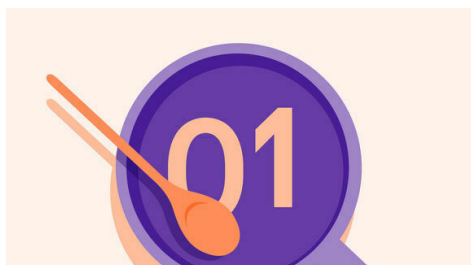
- medium pot
- rimmed baking sheet
- small saucepan

ALLERGENS

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

NUTRITION PER SERVING

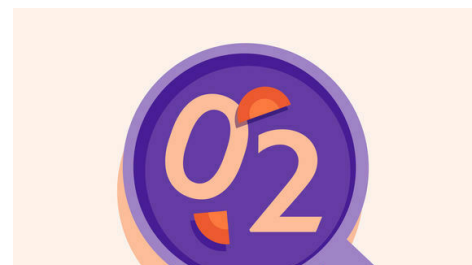
Calories 1070kcal, Fat 48g, Carbs 121g, Proteins 22g



1. Prep equipment

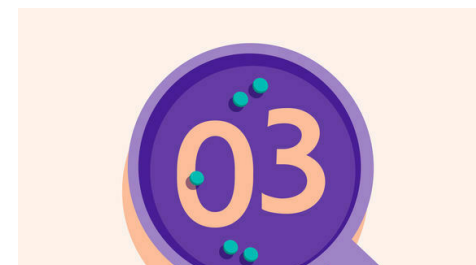
Preheat oven to 450°F with a rack in the center. Line a rimmed baking sheet with parchment paper.

In a medium pot, bring **3 cups water** to a boil over high heat.



2. Shape pretzels

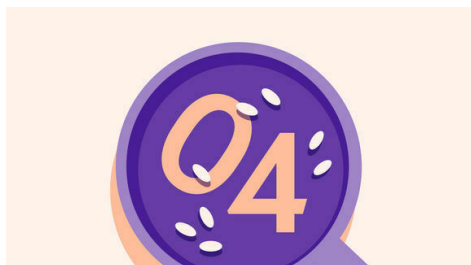
Divide **pizza dough** in half. Roll each half into a 40-inch rope. Form each rope into a U shape. Pick up the two ends of each U and twist them together twice. Fold over the twisted section so the ends meet the bottom of the U to form a heart shape. Pinch ends firmly into dough.



3. Boil & bake pretzels

To pot with boiling **water**, add **baking soda** 1 packet at a time. Using a large slotted strainer or spatula, carefully lower **1 pretzel** into water and boil for 30 seconds. Transfer to prepared baking sheet and repeat with second pretzel. Sprinkle with **coarse salt**.

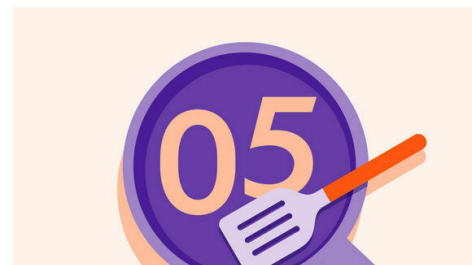
Bake pretzels on center oven rack until deeply browned, 15–20 minutes.



4. Make cheese sauce

While **pretzels** bake, toss **all of the cheese** with **cornstarch** in a small bowl until evenly coated.

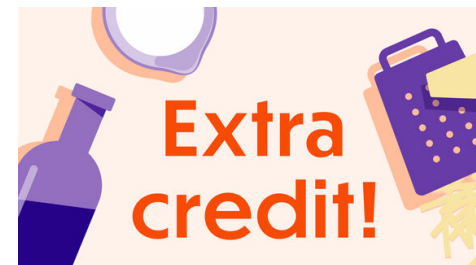
In a small saucepan, combine **cream cheese**, **1 teaspoon mustard**, **½ teaspoon smoked paprika**, **1 teaspoon salt**, and **¾ cup milk or water**. Bring to a simmer over medium heat; add **cheese-cornstarch mixture** and whisk until smooth. Remove from heat.



5. Finish & serve

Remove **pretzels** from oven and brush with **1 tablespoon melted butter**, if desired. If **cheese sauce** has cooled, reheat in saucepan over low, whisking occasionally, until warm.

Serve **soft pretzels** with **warm cheddar sauce** alongside for dipping. Enjoy!



6. Pro tip!

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