

# DINNERLY



## Homemade Soft Pretzel & VELVEETA® Cheese

Tailgate Appetizer!



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 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 <sup>2</sup>
- 2 (4 oz) VELVEETA® Cheese Sauce <sup>1</sup>
- 1 oz Buffalo sauce
- 1½ oz Worcestershire sauce <sup>3</sup>
- ¼ oz granulated garlic
- 2 (¼ oz) Dijon mustard

### WHAT YOU NEED

- coarse salt
- butter (optional) <sup>1</sup>

### 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

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

### NUTRITION PER SERVING

Calories 1140kcal, Fat 50g, Carbs 125g, Protein 19g



#### 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

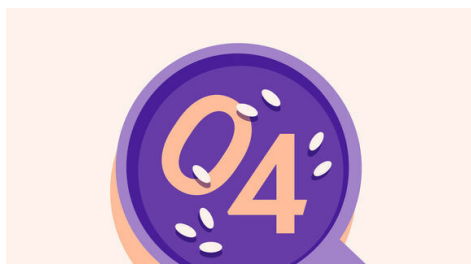
Divide **pizza dough** in half. Roll each half into a 40-inch rope. Form each rope into a U shape. Pick up the two ends of each U and twist them together twice. Fold over the twisted section so the ends meet the bottom of the U to form a heart shape. Pinch ends firmly into dough.



#### 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

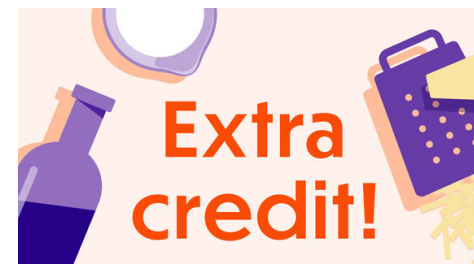
Meanwhile, in a small saucepan, combine **all of the Velveeta**, **Dijon**, **1 teaspoon each of Buffalo and Worcestershire sauce** (use more Buffalo sauce for more heat, if desired), and **¼ teaspoon granulated garlic**. Cook over medium heat, whisking frequently, until hot and bubbling.



#### 5. Finish & serve

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

Serve **soft pretzels** with **Velveeta 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.