



## Knackwurst Pretzel Dogs

with Creamy Poppy Seed Slaw



40-50min



2 Servings

Pretzel dogs make for such a delicious snack that we'll gladly eat them as a meal! Ready to bake pizza dough shaves off some major prep time, and it perfectly coils around the pork knockwurst. Whole grain mustard is a must for dipping, and a poppy seed cabbage slaw brings a creamy, cool crunch to complement the warm, chewy pretzel dogs.



## What we send

- 1 lb pizza dough <sup>1</sup>
- 11½ oz pkg knackwurst
- ¼ oz baking soda
- ¼ oz caraway seeds
- 1 oz mayonnaise <sup>3,6</sup>
- ¼ oz poppy seeds
- 14 oz cabbage blend
- 1 oz whole-grain mustard <sup>17</sup>

## What you need

- 1 large egg yolk (save white for own use) <sup>3</sup>
- coarse salt
- apple cider vinegar (or red wine vinegar)
- sugar
- butter (optional) <sup>7</sup>

## Tools

- rimmed baking sheet
- parchment paper
- medium pot

## Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1460kcal, Fat 88g, Carbs 124g, Protein 20g



### 1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Set **pizza dough** aside to soften. Line a rimmed baking sheet with parchment paper.

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

Halve **knackwurst sausages** lengthwise.



### 2. Assemble pretzel dogs

Cut **pizza dough** into 6 equal pieces, then roll each into a 12-inch rope.

Starting at one end of a **knackwurst piece**, wrap a dough rope around in a spiral, pressing dough onto itself to seal at each end. Repeat with remaining sausages and dough ropes.

To pot with boiling **water**, add **all of the baking soda**.



### 3. Boil pretzel dogs

Working in batches, using a large slotted strainer or spatula, carefully lower **dough** into **water** and boil for 30 seconds.

Transfer to prepared baking sheet. (If the pretzel dogs unravel, reshape them on the baking sheet.)



### 4. Bake pretzel dogs

Add **1 large egg yolk** to a small bowl; mix with **2 teaspoons water**. Brush over tops of **pretzel dogs**. Sprinkle with **coarse salt** and **caraway seeds**. Bake on center oven rack until pretzels are deeply browned and cooked through, 10-15 minutes.



### 5. Make slaw

Meanwhile, in a large bowl, mix **mayonnaise**, **2 teaspoons each of vinegar and sugar**, and **½ teaspoon poppyseeds**. Add **half of the cabbage blend** (save rest for own use); season to taste with **salt** and **pepper** and mix well.



### 6. Finish & serve

Remove **pretzels** from oven and brush with **1 tablespoon melted butter**, if desired. Serve **pretzel dogs** with **slaw** alongside and **mustard** for dipping. Enjoy!