

DINNERLY



Appy Hour! Everything Bagel Pigs in a Blanket

with Honey Mustard & Ranch



30-40min



2 Servings

The only thing that could make these pigs in a blanket even cozier is a sprinkle of everything bagel seasoning on top. Serve them up with ranch dressing and honey mustard for a treat you won't want to sleep on. We've got you covered! (2p-plan serves 4; 4p-plan serves 8)

WHAT WE SEND

- 10 oz pkg beef hot dogs
- 8 oz crescent dough ^{2,3}
- ¼ oz everything bagel spice blend ⁴
- 1 oz whole-grain mustard
- 2 (½ oz) honey
- 1½ oz ranch dressing ^{1,5}
- 1 oz mayonnaise ^{1,2}
- 2 (¼ oz) Dijon mustard

WHAT YOU NEED

- 1 large egg ¹

TOOLS

- rimmed baking sheet
- parchment paper

ALLERGENS

Egg (1), Soy (2), Wheat (3), Sesame (4), Milk (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 510kcal, Fat 32g, Carbs 33g, Protein 16g



1. Prep ingredients

Preheat oven to 375°F with a rack in the center. Line a rimmed baking sheet with parchment paper.

Trim ends off **hot dogs**, if desired. Cut each hot dog into thirds; set aside 16 pieces (save rest for own use).

Unroll and separate **crescent dough triangles**; halve lengthwise.



2. Assemble & bake

Place **1 hot dog piece** on the wider side of **1 dough triangle**, then roll up. Transfer to prepared baking sheet. Brush with **1 large beaten egg**; sprinkle with **everything bagel seasoning**.

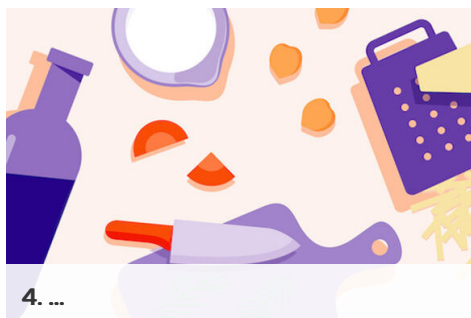
Bake on center oven rack until golden brown, 15–20 minutes.



3. Mix honey mustard & serve

In a small bowl, whisk together **whole grain mustard**, **Dijon mustard**, **honey**, and **1 tablespoon mayonnaise**.

Serve **pigs in a blanket** with **honey mustard** and **ranch**. Enjoy!



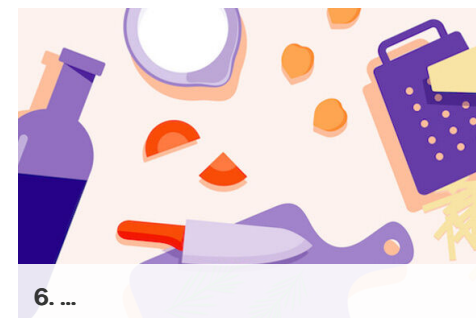
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!