

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 ^{1,6}
- ¼ oz everything bagel seasoning ¹¹
- 1 oz whole-grain mustard ¹⁷
- 2 pkts Dijon mustard ¹⁷
- 2 (½ oz) honey
- 1½ oz ranch dressing ^{3,7}

WHAT YOU NEED

- 1 large egg ³
- mayonnaise ³

TOOLS

- rimmed baking sheet
- parchment paper

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 490kcal, Fat 29g, 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).

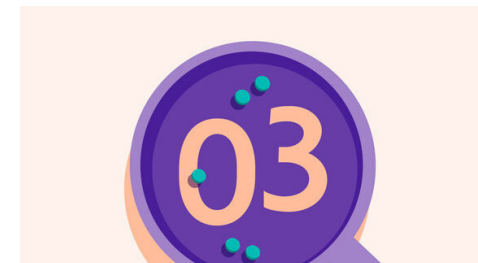
Unroll and separate **crescent dough triangles**; halve lengthwise.



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!



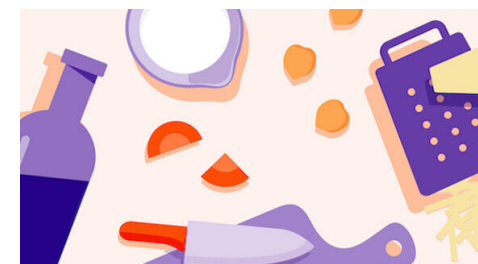
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!