# MARLEY SPOON



# **Pigs in a Blanket Party Platter**

with Honey Mustard & Avocado Ranch





Take a seat at our Premium table! What better way to gather together than around a platter of these beloved snacketizers? We wrap hot dogs with crescent dough, sprinkle them with everything bagel seasoning, and bake to golden brown. But the dips are where it's at-creamy guacamole ranch and honey mustard! If you want to make a party extra special, all you need is this fully loaded spread. (2p-plan serves 4; 4p-plan serves 8)

#### What we send

- 10 oz pkg beef hot dogs
- 8 oz crescent dough <sup>2,3</sup>
- 2 pkts Dijon mustard
- ¼ oz everything bagel seasoning <sup>4</sup>
- 1 oz mayonnaise <sup>1,2</sup>
- ½ oz whole-grain mustard
- ½ oz honey
- 2 oz quacamole
- 2(1 oz) sour cream 5
- ¼ oz ranch seasoning <sup>5</sup>
- 1 bell pepper

## What you need

- 1 egg <sup>1</sup>
- kosher salt & ground pepper

#### **Tools**

- rimmed baking sheet
- parchment paper

#### **Cooking tip**

Want to see helpful cooking tips, tricks, and bonus Marley Spoon content? Follow us on Instagram @marleyspoon or TikTok @marleyspoonus for more!

#### **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 550kcal, Fat 34g, Carbs 34g, Protein 20g



## 1. Prep ingredients

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

Cut **hot dogs** into thirds; set aside 16 pieces (save rest for own use).

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



## 2. Assemble pigs in blankets

Spread **crescent triangles** with **Dijon mustard**; add **1 hot dog piece** to each triangle at the wider end.

Starting at the wider end, roll dough around hot dog and place in rows on prepared baking sheet. In a small bowl, beat **1 egg**; lightly brush over rolls. Sprinkle with **everything bagel** seasoning.



## 3. Bake pigs in blankets

Bake **pigs in blankets** on center oven rack until puffed, golden brown, and cooked through, 15-20 minutes.



## 4. Make dipping sauces

Meanwhile, in a small bowl, whisk together **mayonnaise**, **whole-grain mustard**, and **honey**. Season to taste with **salt** and **pepper**.

In a second small bowl, whisk together guacamole, all of the sour cream, and ranch seasoning. Season to taste with salt and pepper.



5. Prep pepper

Halve **bell pepper**, discard stems and seeds, then cut lengthwise into ½-inch strips.



6. Finish & serve

Serve pigs in a blanket and bell peppers with avocado ranch and honey mustard. Enjoy!