

DINNERLY



Bacon-Cheddar Pinwheels with Garlic Butter



30-40min



2 Servings

This cheesy one-pot recipe is really (and we mean *really*) grate. These light-as-air pinwheels are full of bacon, garlic, and sharp cheddar-jack cheese. Treat yourself and make this part of an elegant weekend brunch or a stay-in-your-PJs breakfast. We've got you covered!

WHAT WE SEND

- 1 lb pizza dough ²
- ¼ oz fresh parsley
- ¾ oz Parmesan ¹
- 4 oz pkg thick-cut bacon
- 2 oz shredded cheddar-jack blend ¹

WHAT YOU NEED

- olive oil
- garlic
- butter ¹
- all-purpose flour ²
- kosher salt & ground pepper

TOOLS

- microplane or grater
- medium ovenproof skillet

COOKING TIP

Let pizza dough come to room temperature before cooking. To speed things up, preheat oven to 200° F; place dough in a lightly oiled bowl and cover. Turn off heat and place bowl in oven for 10–20 mins.

ALLERGENS

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

NUTRITION PER SERVING

Calories 1150kcal, Fat 55g, Carbs 110g, Protein 31g



1. Prep ingredients

Preheat oven to 425°F with a rack in the center.

Transfer **pizza dough** to a medium bowl and drizzle with **oil**, turning to coat; let stand at room temperature until step 3 (see cooking tip!).

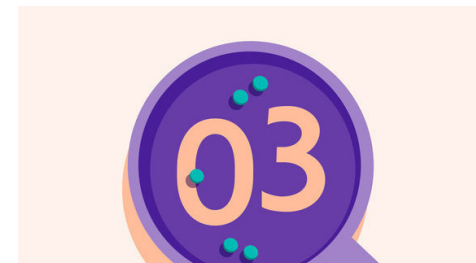
Finely chop **1 teaspoon garlic**. Coarsely chop **parsley**. Finely grate **Parmesan**.



2. Cook bacon, garlic butter

Place **bacon** in a medium ovenproof skillet over medium-high. Cook until lightly browned, 4–5 minutes. Transfer to a paper towel-lined plate and chop when cool.

Carefully discard **all but 1½ tablespoons bacon fat**. Add **2 tablespoons butter** to skillet. Cook over medium heat until melted, 1–2 minutes. Transfer to a heatproof bowl; add **chopped garlic**. Reserve skillet.



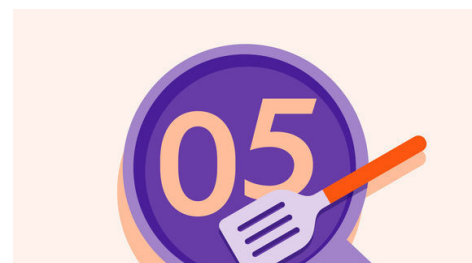
3. Shape dough

Transfer **dough** to a lightly **floured** surface. Roll or stretch dough into an 8x12-inch rectangle. Brush all over with **⅔ of the garlic butter**. Season with **salt** and **pepper**.



4. Assemble pinwheels

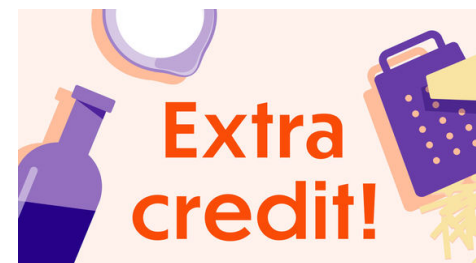
Top **dough** with **chopped bacon, cheddar**, and **⅔ each of the Parmesan and chopped parsley**. Starting with the long side, roll dough into a log. Cut crosswise into **8 (1½-inch thick) pinwheels**. Transfer to reserved skillet, cut-side up.



5. Finish & serve

Brush tops of **pinwheels** with **remaining garlic butter**. Let stand at room temperature for 5 minutes. Bake on center oven rack until puffed and golden-brown, 20–25 minutes. Remove from oven and let stand for 10 minutes.

Brush tops of **bacon-cheddar pinwheels** with **oil**, then sprinkle with **remaining parsley and Parmesan**. Enjoy!



6. Take it to the next level

Serve this dish with a simple green salad dressed in a light vinaigrette! Mix together red wine vinegar, olive oil, salt, and pepper, then toss with whatever greens you have in the fridge.