

DINNERLY



Appy Hour! Bacon Pimento Cheese Dip with Pretzel Bites



35min



2 Servings

We'll happily take any excuse to dip into creamy pimento cheese topped with crispy bacon, thank you very much. But when the dipper in question is homemade pretzel bites? Now we're hooked. We've got you covered! (2-p plan serves 4; 4-p plan serves 8)

WHAT WE SEND

- 1 lb pizza dough ²
- 2 (¼ oz) baking soda
- 4 oz pkg thick-cut bacon
- 2 oz tri-colored sweet peppers
- 2 oz mayonnaise ^{1,3}
- 2 (2 oz) shredded cheddar-jack blend ⁴
- 1 bell pepper

WHAT YOU NEED

- 1 large egg (yolk only) ¹
- coarse salt
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- medium pot
- medium nonstick skillet
- handheld electric mixer or food processor

COOKING TIP

To separate the egg, crack egg into a small bowl and use the shell or a spoon to scoop out the yolk.

ALLERGENS

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

NUTRITION PER SERVING

Calories 670kcal, Fat 35g, Carbs 59g, Protein 19g



1. Shape pretzels

Preheat oven to 450°F with a rack in the center. Line a rimmed baking sheet with parchment paper. In a medium pot, bring **3 cups water** to a boil over high heat.

Divide **pizza dough** in half. Roll each half into a 16-inch rope. Cut each rope crosswise into 1-inch pieces.

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



2. Boil & bake pretzels

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.

Add **1 large egg yolk** to a small bowl; mix with **2 teaspoons water**. Brush over tops of **pretzel bites** (leave cut sides plain). Sprinkle with **coarse salt**. Bake on center oven rack until deeply browned, 10–15 minutes.



3. Cook bacon

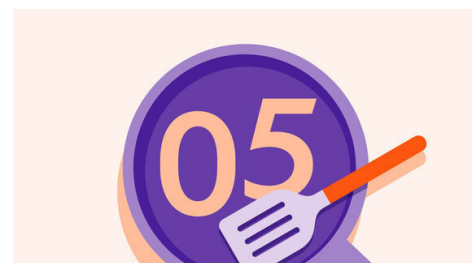
While **pretzels** bake, cut **bacon** into ½-inch pieces. Add to a medium nonstick skillet. Cook over medium heat, stirring occasionally, until crisp, 7–9 minutes. Use a slotted spoon to transfer bacon to a paper towel-lined plate. Reserve **bacon fat** in skillet for step 5.



4. Make pimento cheese

Finely chop **sweet peppers**. Add to a medium bowl with **mayonnaise** and **all of the cheese**; stir to combine. Season to taste with **salt** and **pepper**.

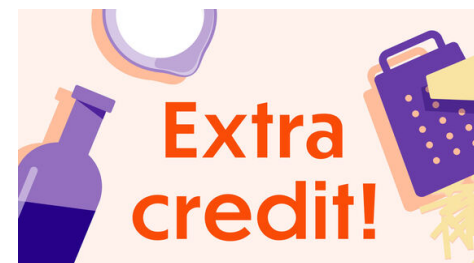
For looser and more textured **pimento cheese**, blend with a handheld electric mixer. For a finer and more spreadable cheese, pulse in a food processor until even in consistency. Season to taste with **salt** and **pepper**.



5. Finish & serve

Halve **bell pepper**, discard stem and seeds, then cut into ½-inch strips. Brush **pretzel bites** with **reserved bacon fat**. Crumble **bacon** over **pimento cheese**.

Serve **bacon pimento cheese dip** with **pretzel bites** and **bell peppers** alongside. Enjoy!



6. Pro tip!

If you add cold bacon to a hot pan, it will curl up, making it hard to crisp evenly. Start with a cold pan, then heat and render the fat slowly for maximum crispiness and pan drippings.