

# DINNERLY



## Mother's Day Brunch

### Bacon-Cheddar Pinwheels



30-40min



2 Servings

This cheesy one-pot recipe is inspired by all the Grate moms in our lives.

These light-as-air pinwheels are full of bacon, garlic, and sharp cheddar cheese. Treat your mom (or yourself) and make this part of an elegant weekend brunch or a stay-in-your-PJs breakfast—the couples version serves 4 and the family version serves 6. We've got you covered!

### WHAT WE SEND

- 1 lb pizza dough <sup>1</sup>
- garlic (use 2 large cloves)
- ¼ oz fresh parsley
- ¾ oz piece Parmesan <sup>7</sup>
- 2 (¾ oz) pieces sharp cheddar <sup>7</sup>
- 4 oz pkg thick-cut bacon

### WHAT YOU NEED

- olive oil
- butter <sup>7</sup>
- all-purpose flour <sup>1</sup>
- kosher salt & ground pepper

### TOOLS

- microplane or grater
- medium (10") ovenproof skillet

### ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 510kcal, Fat 24g, Carbs 47g, Proteins 26g



#### 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 dough stand at room temperature until step 3. Peel and finely chop **1 teaspoon garlic**. Finely chop **parsley**. Finely grate **Parmesan**. Finely chop **all of cheddar**.



#### 2. Cook bacon

Place **bacon** in a medium heavy skillet over medium-high. Cook until lightly browned, 4–5 minutes, then transfer bacon to a paper towel-lined plate. Carefully pour off **all but 1½ tablespoons bacon fat**. Add **2 tablespoons butter** to skillet. Cook over medium heat until melted, 1–2 minutes. Transfer butter and bacon fat to a heatproof bowl; add **garlic**. Reserve skillet. Chop bacon.



#### 3. Shape dough

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



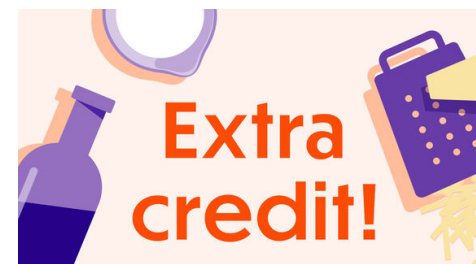
#### 4. Assemble pinwheels

Top **dough** with **chopped bacon, cheddar**, and **⅔ each of the Parmesan and 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. Bake pinwheels & serve

Brush tops of **pinwheels** with **remaining garlic butter**. Let stand at room temperature for 5 minutes. Transfer skillet to center oven rack. Bake until puffed and golden brown, 20–25 minutes. Remove from oven and let stand for 10 minutes. Brush tops with **oil**, then sprinkle with **remaining parsley and Parmesan**. Enjoy!



#### 6. Take it to the next level

If you're going to make this dish the centerpiece of your Mother's Day brunch, we suggest serving alongside a simple green salad dressed in a light vinaigrette!