

DINNERLY



Everything Bagel Danishes with Cream Cheese & Onion Jam



40-50min



2 Servings

First there were everything bagels, then everything bagel seasoning, and now there's everything bagel Danishes! Has bagel seasoning taken over everything? Yes, but we're not mad about it. Plus, crescent dough makes them a breeze to assemble, and umami-laden onion jam takes them over the top. We've got you covered!

WHAT WE SEND

- 1 yellow onion
- ½ oz tamari soy sauce ⁴
- 4 (1 oz) cream cheese ¹
- 2 (1 oz) sour cream ¹
- 8 oz crescent dough ^{4,2}
- ¼ oz everything bagel seasoning ⁵
- ¼ oz fresh chives

WHAT YOU NEED

- butter ¹
- kosher salt
- sugar
- balsamic vinegar (or red wine vinegar)
- all-purpose flour (for dusting) ²
- 1 large egg yolk ³

TOOLS

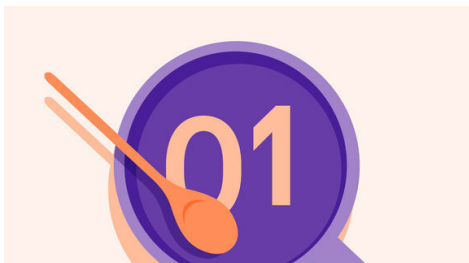
- small saucepan
- microwave
- parchment paper
- rimmed baking sheet

ALLERGENS

Milk (1), Wheat (2), Egg (3), Soy (4), Sesame (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

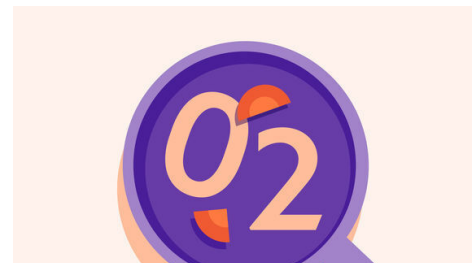
Calories 420kcal, Fat 27g, Carbs 35g, Protein 8g



1. Caramelize onions

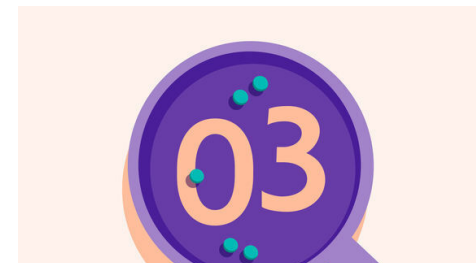
Preheat oven to 375°F with a rack in the center.

Halve and thinly slice **onion**. In a small saucepan, melt **2 tablespoons butter** over medium-high heat. Add onions and **a pinch of salt**. Cook, stirring frequently, until softened and translucent, 2–3 minutes.



2. Finish onion jam

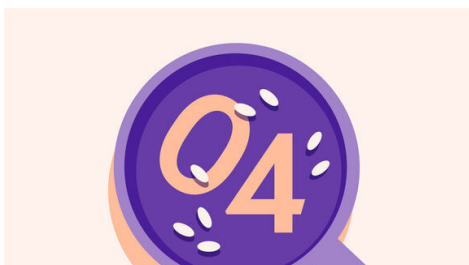
Lower heat to medium-low and cook **onions**, stirring occasionally, until dark brown and caramelized, 15–20 minutes (if onions get too dark, add 1 tablespoon water and scrape up browned bits from bottom of skillet). Add **half of the tamari** and **1 tablespoon each of sugar, vinegar, and water**. Cook until onions have a jam-like consistency, 2–3 minutes more.



3. Prep filling & dough

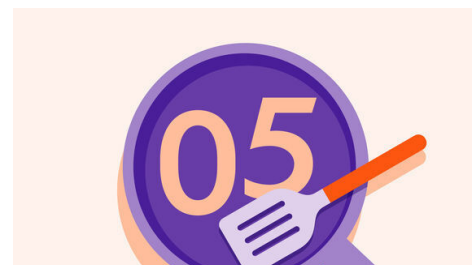
While **onions** cook, microwave **all of the cream cheese** in a medium microwave-safe bowl, 10 seconds at a time, stirring in between, until softened. Whisk in **all of the sour cream**; set aside.

Remove **crescent roll dough** from can but do not unroll. Slice crosswise into 8 pieces.



4. Assemble Danishes

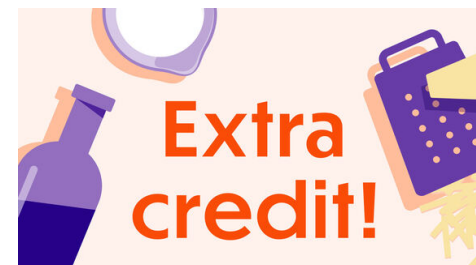
Lightly **flour** a work surface and **dough pieces**; press each piece into a 3-inch round. Use a spoon to press a slight indentation in the center. Transfer dough to a parchment-lined rimmed baking sheet. Brush edges with **1 large egg yolk** and sprinkle with **everything bagel seasoning**. Divide **cream cheese filling** among centers and top with **onion jam**.



5. Bake & serve

Bake **Danishes** on center oven rack until golden brown, rotating halfway through cooking time, 15–20 minutes. Transfer to a wire rack and cool to room temperature. Finely chop **chives**.

Serve **everything bagel Danishes** with **chives** sprinkled over top. Enjoy!



6. Onion hack!

Add ⅛ teaspoon baking soda with the onions in step 1—baking soda helps break down the onions so they caramelize faster.