

# DINNERLY



## Cheesy Garlic Knot Monkey Bread with Marinara Sauce

 1h  2 Servings

There are few things more satisfying than pulling apart freshly baked pieces of bread. Except when it's topped with a blanket of melty cheese and you get a crazy cheezepull. And no cheesy garlic bread is complete without a side of marinara to dunk in. We've got you covered! (2-p plan serves 4; 4-p plan serves 8)

### WHAT WE SEND

- 1 oz fresh parsley
- 3¾ oz mozzarella <sup>1</sup>
- 2 (2 oz) shredded fontina <sup>1</sup>
- 1 pkt crushed red pepper
- 1 lb pizza dough <sup>2</sup>
- 8 oz marinara sauce
- ¾ oz Parmesan <sup>1</sup>

### WHAT YOU NEED

- garlic
- 6 Tbsp butter <sup>1</sup>
- kosher salt & ground pepper

### TOOLS

- box grater
- medium heavy ovenproof skillet (preferably cast-iron)
- microwave or small saucepan

### COOKING TIP

Let pizza dough come to room temperature before cooking. To speed things up, see step 6!

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 700kcal, Fat 37g, Carbs 63g, Protein 17g



#### 1. Prep ingredients

Preheat oven to 500°F with a rack in the lower third.

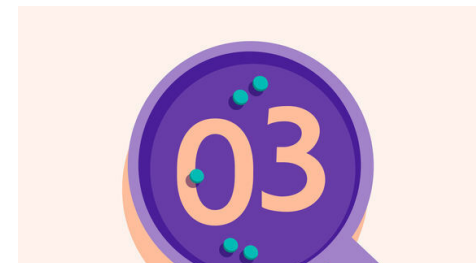
Finely chop **1 tablespoon garlic**. Pick **parsley leaves** from stems and finely chop; discard stems.

Coarsely grate **mozzarella** and **Parmesan** into a medium bowl along with **all of the fontina**.



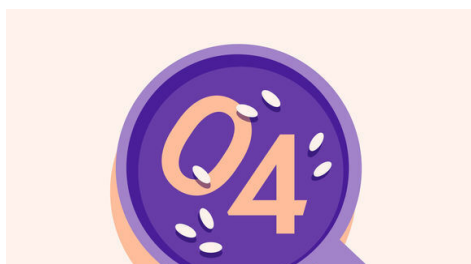
#### 2. Cook garlic butter

In a medium heavy ovenproof skillet (preferably cast-iron), melt **6 tablespoons butter** over medium heat. Add **chopped garlic** and **red pepper flakes**. Cook, stirring occasionally, until softened and translucent, 2–3 minutes. Set aside **2 tablespoons of the garlic butter** for step 5.



#### 3. Proof dough

Roll **dough** into a log and cut into 12 pieces. Roll pieces into balls. Add to skillet with **garlic butter**; season with **a pinch each of salt and pepper**. Stir well to coat. Add **¾ of the cheese mixture** and **parsley**; mix well and spread in an even layer. Cover and rest in a warm place (like a sunny window) until dough begins to puff slightly, 20–40 minutes.



#### 4. Bake bread

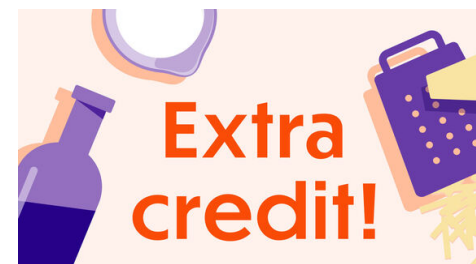
Bake **dough** on lower oven rack, 10 minutes. Sprinkle **remaining cheese** over top. Continue baking until cheese is melted on top, deeply browned on the edges and bottom of skillet (check with a metal spatula), and bread is puffed and golden brown, 5–10 minutes more.



#### 5. Finish & serve

In a microwave or small saucepan, heat **marinara sauce** until warm. Use a stiff metal spatula to scrape underneath **bread** and transfer to a serving plate (or serve in skillet). Brush with **reserved garlic butter** and sprinkle with **remaining parsley**.

Serve **garlic knot monkey bread** with **marinara**. Enjoy!



#### 6. Pro tip: pizza dough!

Letting your dough come to room temperature is the key to making it stretchy and easy to work with. To speed up the process, we recommend placing your dough in a warm oven. Preheat your oven to 200°F, then place the dough in a lightly oiled mixing bowl and cover with plastic wrap or a damp kitchen towel. Set the bowl in the oven, turn off the heat, and let sit for 10–20 minutes.