

# DINNERLY



## Appy Hour! Chipotle Cheddar Crackers with Red Pepper Pesto, Cornichons & Olives

 2h  2 Servings

Enjoy blowing everyone's minds when they ask you, "Where did you get those crackers from?" These homemade cheesy, smoky, spicy crackers taste just as good as anything you can get at the store (or even better). Make it an event with red pepper pesto for dipping, plus crunchy cornichons and olives for briny bites in between. We've got you covered! (2p-plan serves 4; 4p-plan serves 8)

## WHAT WE SEND

- 3 (2 oz) shredded cheddar-jack blend <sup>1</sup>
- 5 oz all-purpose flour <sup>2</sup>
- ¼ oz chipotle chili powder
- 2 oz cornichon
- 2 (1 oz) Kalamata olives
- ¾ oz Parmesan <sup>1</sup>
- 2 (2 oz) roasted red pepper pesto <sup>1</sup>

## WHAT YOU NEED

- 8 Tbsp butter, softened <sup>1</sup>
- kosher salt & ground pepper
- sugar
- coarse salt

## TOOLS

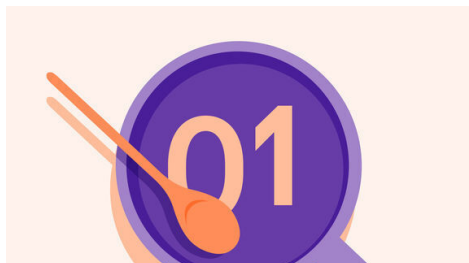
- microplane or grater
- handheld electric mixer
- 2 rimmed baking sheets
- parchment paper

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 630kcal, Fat 47g, Carbs 32g, Protein 19g



### 1. Start cracker dough

Grate **Parmesan**, if necessary.

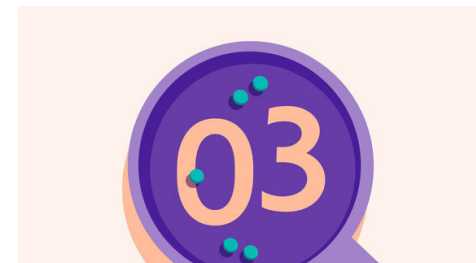
To a medium bowl, add **all of the cheddar, Parmesan, 1 cup + 2 tablespoons flour, 8 tablespoons softened butter, 1 teaspoon kosher salt, ½–¾ teaspoon chipotle powder, and ¼ teaspoon sugar.**



### 2. Finish dough & chill

Add **1½ tablespoon water to flour mixture.** Using a handheld electric mixer, mix on low speed until combined. Increase to medium speed and beat until dough comes together in large clumps, about 30 seconds.

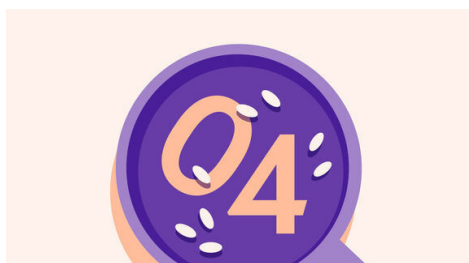
Transfer **dough** to a **lightly floured** cutting board; roll into a 12-inch long log. Wrap in plastic wrap and refrigerate at least 1 hour (or up to 2 days).



### 3. Bake crackers

Preheat oven to 350°F with racks in the upper and lower thirds. Line 2 rimmed baking sheets with parchment paper.

Slice **dough** into ¼-inch thick pieces (about 26 crackers). Place 1 inch apart on prepared baking sheets. Sprinkle with **coarse salt**. Bake until golden brown around edges, rotating sheets halfway through, 20–24 minutes (watch closely in the last few minutes).



### 4. Cool & serve

Let cool completely on baking sheets.

Serve **chipotle cheddar crackers** with **cornichons, olives, and red pepper pesto.** Enjoy!



### 5. ...

What were you expecting, more steps?



### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!