

DINNERLY



Appy Hour! Everything Bagel Pizza Bites with Cheesy Marinara Dip

 45min  2 Servings

This mashup of everything bagels and pizza is straight out of our wildest dreams—especially paired with a baked three-layer cheesy marinara dip. We've got you covered! (2-p plan serves 4; 4-p plan serves 8)

WHAT WE SEND

- 4 (1 oz) cream cheese ²
- 1 lb pizza dough ³
- ½ oz honey
- ¼ oz everything bagel seasoning ⁴
- 3¾ oz mozzarella ²
- ¾ oz Parmesan ²
- 2 (8 oz) marinara sauce

WHAT YOU NEED

- 1 large egg ¹
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- parchment paper
- large saucepan
- microplane or box grater
- small (8") ovenproof skillet (preferably cast-iron)

ALLERGENS

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

NUTRITION PER SERVING

Calories 480kcal, Fat 19g, Carbs 59g, Protein 21g



1. Prep ingredients

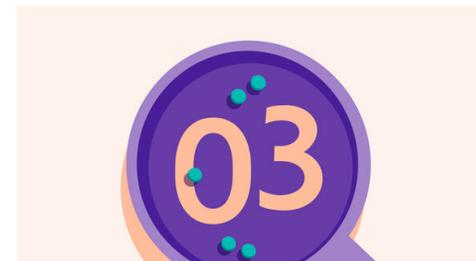
Preheat oven to 425°F with a rack in the center. Line a rimmed baking sheet with parchment paper. Bring **6 cups water** to a boil in a large saucepan. Set aside **all of the cream cheese** to soften at room temperature for step 4.

Cut **dough** into 4 pieces. On a clean work surface, roll each piece into a 10-inch rope. Cut each rope into 6 pieces (24 total). Roll into balls.



2. Boil pizza bites

Carefully stir **honey** into **boiling water** (it will foam up slightly). Working in batches, add **dough balls** and cook until they float to the surface, about 30 seconds. Use tongs to transfer to prepared baking sheet in a single layer.



3. Bake pizza bites

Add 1 **large egg white** to a small bowl; mix with 2 **teaspoons water**. Brush over **pizza bites**. Sprinkle with **everything bagel seasoning**.

Bake on center oven rack until golden brown and cooked through, 10–15 minutes.



4. Make marinara dip

Meanwhile, shred **mozzarella**. Finely grate **Parmesan**, if necessary. In a medium bowl, mix to combine **softened cream cheese** and half each of the mozzarella and Parmesan. Season with **salt** and **pepper**.

Spread cheese mixture in an even layer in a small (8-inch) ovenproof skillet. Pour **marinara** over top; season with **salt** and **pepper**. Sprinkle with remaining mozzarella.



5. Bake marinara dip & serve

Bake **marinara dip** on center oven rack until warmed through and bubbling around edges, about 5 minutes. Switch oven to broil and cook until **cheese** is browned in spots, 3–5 minutes more (watch closely as broilers vary).

Sprinkle **pizza bites** with **remaining Parmesan** and serve with **cheesy marinara dip**. Enjoy!



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.