



Pancakes & Berry Compote

with Roasted Almonds & Yoghurt

SERVES

2



First up!

Wash your hands and any fresh foods before you start.

Ingredients	2 people
Vegetable Oil*	refer to method
Butter*	20g
Milk*	1/4 cup
Greek-Style Yoghurt	1 medium packet & 1 large packet
Eggs*	2
Dry Pancake Mix	1 packet
Roasted Almonds	1 packet
Berry Compote	1 packet

*Pantry Items

Nutrition Information

AVG QTY	PER SERVING	PER 100g
Energy (kJ)	3651kJ (873Cal)	893kJ (213Cal)
Protein (g)	31.8g	7.8g
Fat, total (g)	35.6g	8.7g
- saturated (g)	12.3g	3g
Carbohydrate (g)	111g	27.1g
- sugars (g)	40g	9.8g
Sodium (g)	1258mg	308mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information. Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1. Get prepped

In a medium microwave-safe bowl, add the **butter** and microwave in **10 second** bursts until melted. Add the **milk**, **Greek-style yoghurt** (large packet) and **eggs** to the **melted butter**. Whisk to combine. Stir in **dry pancake mix**. Roughly chop **roasted almonds**. Heat a large frying pan over medium-high heat. Toast **almonds**, tossing, until golden, **3-5 mins**. Transfer to a bowl.

2. Cook the pancakes

Return frying pan to medium-high heat with a drizzle of **vegetable oil**. When oil is hot, cook 1/3 cup of **pancake batter** in batches, until golden and set, **3-5 mins** each side (add more oil in between batches if needed).

3. Serve up

Divide pancakes between plates and top with Greek-style yoghurt (medium packet) and **berry compote**. Sprinkle with almonds to serve.

We're here to help!

If you have any questions or concerns, please contact us at hellofresh.co.nz/contact-us



More meal occasions



Scan the QR code to add these to next week's box!



Get some more Vitamin C in your week! Try our Fruit Kit.

Breakfast & Brunch

Tuck into a sweet or savoury meal to start your day out right.



Cafe fave

Cheesy Bacon & Corn Fritters
with Sour Cream, Chilli Jam & Radish Salad



Decadent brunch

Pancakes & Berry Compote
with Roasted Almonds & Yoghurt



Brekkie on the go

Raspberry-Blackcurrant Granola & Yoghurt Bundle
Ready to Eat

Quick Lunches

Short on time? Whip up these delicious dishes in a flash!



Four simple steps

Bolognese-Style Beef Meatballs
with Spaghetti & Cheddar Cheese



Ready to heat

Beef Lasagne
No Prep | Ready in 5



Ready to heat

Minestrone Soup
No Prep | Ready in 5

Starters, Sides and Desserts

Turn dinner into a feast that the whole family will love.



Ready to bake

Garlic Bread
Serves 4+



Four easy steps

Easy Cheesy Bacon Nachos
with Tomato Salsa & Peri Peri Sour Cream



Bake with kids

Lemon Drizzle Cake & Almond Crunch
with Passionfruit Lemon Sauce