



Pancakes & Berry Compote

with Roasted Almonds & Yoghurt

SERVES

2

Grab your Kit



Recipe Update

The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

First up!

Wash your hands and any fresh foods before you start.

Ingredients	2 people
Olive Oil*	Refer to method
Buttermilk Pancake & Waffle Mix	1 medium packet
Warm Water*	1 1/4 cups
Roasted Almonds	1 packet
Greek-Style Yoghurt	1 medium packet
Berry Compote	1 medium packet

*Pantry Items

Nutrition Information

AVG QTY	PER SERVING	PER 100g
Energy (kJ)	3374kJ (806Cal)	1163kJ (278Cal)
Protein (g)	27.5g	9.5g
Fat, total (g)	15.5g	5.3g
- saturated (g)	4.8g	1.7g
Carbohydrate (g)	138.4g	47.7g
- sugars (g)	51.5g	17.8g
Sodium (g)	1824mg	629mg

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 bowl, combine **buttermilk pancake & waffle mix** and the **warm water**. Roughly chop **roasted almonds**.

2. Cook pancakes

Heat a large frying pan over medium-high heat with a drizzle of **olive oil**. When oil is hot, add 1/3 cups of **pancake batter** in batches, and cook until golden and set, **3-5 minutes** each side (add more oil in between batches if needed).

3. Serve up

Divide pancakes between plates and top with **Greek-style yoghurt** and **berry compote**. Sprinkle with almonds.

We're here to help!

If you have any questions or concerns, please contact us at hellofresh.co.nz/contact 2022 | CW22



SAF