



Pancakes & Passionfruit Lemon Sauce

with Roasted Almonds

Grab your Market Kit



Buttermilk Pancake & Waffle Mix




Lemon



Passionfruit Lemon Sauce



Roasted Almonds

 Hands-on: 5 mins
Ready in: 15 mins

Check out the new range of delicious breakfasts, indulgent brunches, easy grab-and-go lunches and quick-fix dinners on our menu.

Pantry items

Olive Oil

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Large frying pan

Ingredients

	2 People
olive oil*	refer to method
buttermilk pancake & waffle mix	1 packet
warm water*	1 ¼ cups
lemon	1
passionfruit lemon sauce	1 packet
roasted almonds	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3540kJ (846Cal)	1221kJ (292Cal)
Protein (g)	24.8g	8.6g
Fat, total (g)	13.8g	4.8g
- saturated (g)	3.8g	1.3g
Carbohydrate (g)	149.5g	51.6g
- sugars (g)	62.2g	21.4g
Sodium (mg)	1857mg	640mg

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.



Get prepped

In a medium bowl, combine **buttermilk pancake & waffle mix** and 1 1/4 cups **warm water**. Slice **lemon** into wedges. Roughly chop **roasted almonds**.

Cook the pancakes

In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. When the pan is hot, add 1/3 cup of **pancake batter** in batches, and cook until golden, **3-5 minutes** each side.

Serve up

Divide the pancakes between plates. Squeeze over some lemon juice. Top with the **passionfruit lemon sauce** and chopped almonds. Serve with any remaining lemon wedges.

TIP: Add a sprinkle of sugar for extra sweetness.

Enjoy!