



Pancakes & Passionfruit Lemon Sauce

with Roasted Almonds

SERVES
2



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!

Grab your Kit



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 packet
Warm Water*	1 1/4 cups
Lemon	1
Roasted Almonds	1 packet
Passionfruit Lemon Sauce	1 packet (100g)

*Pantry Items

Nutrition Information

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 (g)	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.

1. Get prepped

In a medium bowl, combine **butter milk pancake & waffle mix** and the **warm water**. Slice **lemon** into wedges. Roughly chop **roasted almonds**.

2. Cook pancakes

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

3. Serve up

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

We're here to help!

If you have any questions or concerns, please contact us at hellofresh.co.nz/contact 2022 | CW18



SAF