



# White Chocolate Chip Pancakes

with Strawberries & Maple-Flavoured Syrup

Grab your Market Kit



Buttermilk Pancake & Waffle Mix




White Chocolate Chips



Strawberries



Maple-Flavoured Syrup

 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
white chocolate chips	1 medium packet
strawberries	1 punnet
maple-flavoured syrup	1 medium packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4708kJ (1125Cal)	1170kJ (280Cal)
Protein (g)	26.3g	6.5g
Fat, total (g)	27g	6.7g
- saturated (g)	16.2g	4g
Carbohydrate (g)	190.4g	47.3g
- sugars (g)	108.1g	26.9g
Sodium (mg)	1863mg	463mg

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](https://www.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 the **warm water**. Add the **white chocolate chips** and stir to combine. Roughly chop the **strawberries**.

## Cook the pancakes

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

## Serve up

Divide the pancakes between plates. Top with strawberries. Drizzle with the **maple-flavoured syrup** to serve.

Enjoy!