

Grab your Kit



First up!

Wash your hands and any fresh foods before you start.

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Ingredients	2 people	
Vegetable Oil*	refer to metho	
Butter (for the pancakes)*	40g	
Milk*	1/4 cup	
Greek-Style Yoghurt	1 large packet	
Eggs*	2	
Dry Pancake Mix	1 medium packet	
Butter (for the sauce)*	60g	
Sweet Golden Spice Blend	1 medium sachet	
Mixed Berry Compote	1 packet	

*Pantry Items

Nutrition Information		
PER SERVING	PER 100g	
1715kJ	1316kJ	
(409Cal)	(314Cal)	
6g	4.6g	
27.9g	21.4g	
15.1g	11.6g	
33.6g	25.8g	
15.6g	12g	
1325mg	339mg	
	PER SERVING 1715kJ (409Cal) 6g 27.9g 15.1g 33.6g 15.6g	

The quantities provided above are averages only.

Allergens

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

1. Get prepped

Melt butter (for the pancakes) in the microwave in 30 second bursts. In a medium bowl, add melted butter, milk, Greek-style yoghurt and eggs. Whisk to combine. Add dry pancake mix and mix until just combined.

2. Cook pancakes

In a large non-stick frying pan, heat a drizzle of vegetable oil over medium heat. When oil is hot, cook pancake batter, in batches until golden, 3-5 mins each side (1/2 cup batter per pancake).

3. Serve up

Wipe out frying pan and return to medium heat. Add butter (for the sauce) and sweet golden spice blend, stirring until melted. Divide pancakes between plates. Drizzle with spiced butter and mixed berry compote.

We're here to help!

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

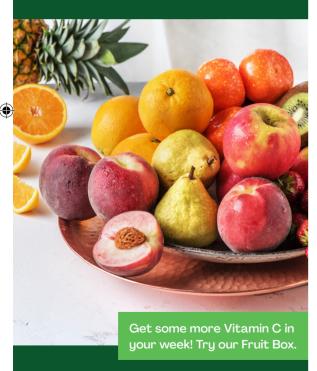
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More meal occasions



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



Breakfast & Brunch

Tuck in to a sweet or savoury delight to start your day out right.



No Suga

Passionfruit Kombucha Remedy Four 250ml cans



Cafe fav

Caramelised Pear & Pecan Pancakes with Syrup & Cream



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Prosciutto & Cheese Croissant with Diion Mustard

Quick Lunches

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



Laura de Jaideau

Sweet Chilli Tofu Bao Buns with Creamy Pea Pod Slaw & Crispy Shallots



Ready to heat

Nonna's Beef Bolognese No Prep | Ready in 5



Yum cha at hon

Chicken Gyoza Chan's Yum Cha at Home

Sides & Desserts

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



The perfect side

Pear & Parmesan Green Salad with Parsley & Pine Nuts



Four easy steps

Spiced Apple & Pear Crumble with Vanilla Custard



One-bowl baki

Double Chocolate Chip MuffinsMakes 10+

