

Lemon Sugar Pancakes

with Lemon Curd & Almonds







First up!

Wash your hands and any fresh foods before you start.

Ingredients	2 people	
olive oil*	refer to method	
lemon	1	
butter*	40g	
milk*	1/4 cup	
Greek-style yoghurt	1 large packet	
eggs*	2	
dry pancake mix	1 medium packet	
sugar*	50g	
lemon curd	1 medium packet	
Flaked Almonds *Pantry Items	1 large packet	

Nutrition Information

AVG QTY	PER SERVING	PER 100g
Energy (kJ)	4382kJ	1041kJ
Ellergy (KJ)	(1047Cal)	(248Cal)
Protein (g)	24.6g	5.8g
Fat, total (g)	43.5g	43.5g
- saturated (g)	19.9g	4.7g
Carbohydrate (g)	136.2g	32.4g
- sugars (g)	75.5g	17.9g
Sodium (g)	1272mg	302mg
1		

The quantities provided above are

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

Slice lemon into wedges. Microwave the butter in 30 second bursts until melted. In a medium bowl, add melted butter, the milk, Greek-style yoghurt and the eggs. Whisk to combine. Add dry pancake mix and mix until just combined.

2. Cook pancakes

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

3. Serve up

Divide pancakes between plates. Top with a squeeze of lemon juice and sprinkle over the **sugar**. Top with **lemon curd** and **flaked almonds** to serve.

We're here to help!

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

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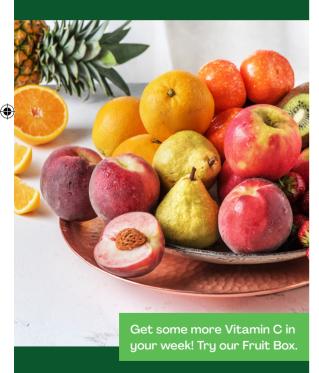




More meal occasions



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 fave

Caramelised Pear & Pecan Pancakes with Syrup & Cream



Ouick brund

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



'um cha at hom

Chicken Gyoza Chan's Yum Cha at Home

Sides & Desserts

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



The perfect sid

Pear & Parmesan Green Salad with Parsley & Pine Nuts



Four easy steps

Spiced Apple & Pear Crumble with Vanilla Custard



One-bowl bakin

Double Chocolate Chip Muffins Makes 10+

