



White Chocolate **Chip Pancakes**

with Berry Compote & Yoghurt





Grab your Kit

First up!

Wash your hands and any fresh foods before you start.

Ingredients	2 people	
Vegetable Oil*	refer to metho	
Butter*	40g	
Milk*	1/4 cup	
Greek-Style Yoghurt	1 medium & large packet	
Eggs*	2	
Dry Pancake Mix	1 medium packet	
White Chocolate Chips	1 packet	
Mixed Berry Compote	1 medium packet	
*Pantry Items		

Nutrition Information		
AVG QTY	PER SERVING	PER 100g
Energy (kJ)	2549kJ	1071kJ
	(609Cal)	(255Cal)
Protein (g)	16g	6.7g
Fat, total (g)	38.2g	16.1g
- saturated (g)	20g	8.4g
Carbohydrate (g)	50.3g	21.1g
- sugars (g)	32.2g	13.5g
Sodium (g)	546mg	229mg

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. Make batter

Melt the **butter** in the microwave in 30 second bursts. In a medium bowl, add melted butter, the milk, Greek-style yoghurt (large packet) and the eggs. Whisk to combine. Add dry pancake mix and white chocolate chips 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 pancake batter in batches until golden and set, **3-5 mins** each side (1/3 cup batter per pancake).

3. Serve up

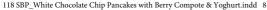
Divide pancakes between plates. Top with a dollop of Greek-style yoghurt (medium packet) and mixed berry compote to serve.

We're here to help!

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





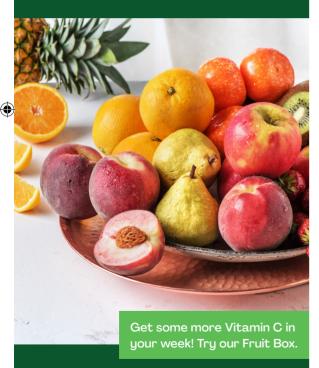




More meal occasions



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 favo

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!



Kid-friendly

Cheesy Aussie Chicken Burger with Fries & Garlic Aioli



Ready to heat

Beef LasagneNo Prep | Ready in 5



Lunch bite

Oyster Sauce Chicken Bao Buns with Mayo & Pickled Cucumber

Sides & Desserts

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



Peadu to hake

Garlic Bread Serves 4+



The perfect side

Roasted Potatoes & Creamy Fetta with Lemon Zest



Four easy steps

Chocolate Self-Saucing Pudding with Mixed Berry Compote

