



Lemon Sugar Pancakes

with Lemon Curd & Almonds

SERVES
2



Grab your Kit



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 | 1 large packet |

*Pantry Items

| Nutrition Information | | |
|-----------------------|---------------------|--------------------|
| AVG QTY | PER SERVING | PER 100g |
| Energy (kJ) | 4382kJ (1047Cal) | 1041kJ (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 |

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

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

SBO

More meal occasions



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



Get some more Vitamin C in your week! Try our Fruit Box.

Breakfast & Brunch

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



No Sugar

Passionfruit Kombucha Remedy
Four 250ml cans



Cafe fave

Caramelised Pear & Pecan Pancakes with Syrup & Cream



Quick brunch

Prosciutto & Cheese Croissant with Dijon Mustard

Quick Lunches

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



Lunch bites

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 home

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 baking

Double Chocolate Chip Muffins
Makes 10+