



White Chocolate **Chip Pancakes**

with Berry Compote & Yoghurt





First up!

Wash your hands and any fresh foods before you start.

Ingredients	4-6 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)	1937kJ	1126kJ
	(462Cal)	(269Cal)
Protein (g)	10.5g	6.1g
Fat, total (g)	24.8g	14.4g
- saturated (g)	12.5g	7.3g
Carbohydrate (g)	48.9g	28.4g
- sugars (g)	30.8g	17.9g
Sodium (g)	441mg	256mg

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.

Grab your Kit



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

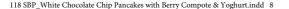
Divide pancakes between plates. Top with a dollop of Greek-style yoghurt (medium packet) and mixed berry compote to serve.

We're here to help!

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





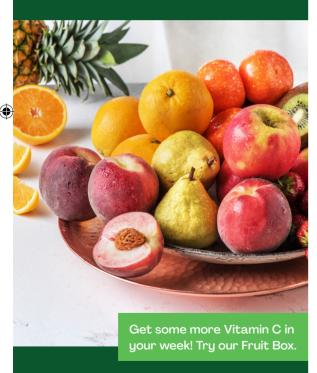




More meal occasions



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.



Lemon Sugar Pancakes with Lemon Curd & Almonds



Prosciutto & Cheese Croissant with Diion Mustard



Choc Chip Protein Cookie Youfoodz

Ouick Lunches

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



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



Ready to heat

Creamy Chicken Carbonara No Prep | Ready in 5



Chicken Gyoza Chan's Yum Cha at Home

Sides & Desserts

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



Pear & Parmesan Green Salad with Parsley & Pine Nuts



Lemon Drizzle Cake & Lemon Curd with White Chocolate Ganache & Passionfruit



Chocolate Almond Cookies with White Chocolate Drizzle & Toasted Coconut

