



Lemon Sugar Pancakes

with Lemon Curd & Almonds

SERVES

4+



Grab your Kit



First up!

Wash your hands and any fresh foods before you start.

Ingredients 4-6 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)	2851kJ (681Cal)	1218kJ (291Cal)
Protein (g)	9.8g	4.2g
Fat, total (g)	40.4g	17.3g
- saturated (g)	11.2g	4.8g
Carbohydrate (g)	68.2g	29.1g
- sugars (g)	45.3g	19.4g
Sodium (g)	486mg	208mg

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

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.



Cafe fave

Lemon Sugar Pancakes
with Lemon Curd & Almonds



Quick brunch

Prosciutto & Cheese Croissant
with Dijon Mustard



Snack on the go

Choc Chip Protein Cookie
Youfoodz

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

Creamy Chicken Carbonara
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



Crowd favourite

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



Bake with kids

Chocolate Almond Cookies
with White Chocolate Drizzle & Toasted Coconut