



White Chocolate Chip Pancakes

with Berry Compote & Yoghurt

SERVES

4+



Grab your Kit



First up!

Wash your hands and any fresh foods before you start.

Ingredients 4-6 people

Vegetable Oil*	refer to method
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 (462Cal)	1126kJ (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.

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



SBP

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