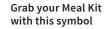
Bacon Pancake Feast

with Tomatoes & Herby Mayo Drizzle









Snacking Tomatoes

Dry Pancake





Salad Leaves





Diced Bacon





Shaved Parmesan Cheese

Dill & Parsley Mayonnaise





Start Christmas morning right and serve up this bright pancake feast. Stack up these cheesy bacon pancakes, then pile on some Christmas-coloured sides that bring the dish together. Sweet cherry tomatoes provide a pop of festive red, whilst the green salad leaves cut through the richness of the savoury pancakes!

Pantry items

Olive Oil, Butter, Milk, Eggs, Balsamic Vinegar

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

Large non-stick frying pan

Ingredients

	1 meal kit	2 meal kits
olive oil*	refer to method	refer to method
snacking tomatoes	1 punnet	2 punnets
diced bacon	1 packet (90g)	2 packets (180g)
butter*	20g	40g
milk*	1/4 cup	½ cup
Greek-style yoghurt	1 medium packet	2 medium packets
eggs*	2	4
dry pancake mix	1 medium packet	2 medium packets
shaved Parmesan cheese	1 packet	2 packets
balsamic vinegar*	drizzle	drizzle
salad leaves	1 small bag	2 small bags
dill & parsley mayonnaise	1 medium packet	2 medium packets
parsley	1 bag	2 bags

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	3807kJ (910Cal)	997kJ (238Cal)
Protein (g)	29.1g	7.6g
Fat, total (g)	48.5g	12.7g
- saturated (g)	17g	4.5g
Carbohydrate (g)	87g	22.8g
- sugars (g)	24.5g	6.4g
Sodium (mg)	1895mg	496mg

The quantities provided above are averages only. *1 meal kit is the equivalent serving for 2 people

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.



Cook the tomatoes

- In a large non-stick frying pan, heat a drizzle of olive oil over high heat.
- Cook snacking tomatoes, stirring occasionally, until blistered, 3-5 minutes. Transfer to a small bowl.



Cook the bacon

- Return frying pan to medium-high heat with a drizzle of olive oil.
- Cook **diced bacon**, breaking up with a spoon, until golden, **3-4 minutes**.



Make the pancake batter

- In a large heatproof bowl, microwave the butter in 10 second bursts until melted. Add the milk, Greek-style yoghurt and the eggs to the bowl.
- Lightly whisk to combine. Stir in dry pancake mix, shaved Parmesan cheese and cooked bacon until just combined.

TIP: Don't worry if your batter is thick, it makes for fluffy pancakes!



Cook the pancakes

- Wipe out frying pan, then return to medium heat with a drizzle of olive oil.
- When oil is hot, cook 1/3 cups of pancake batter, in batches, until golden and set, 3-5 minutes each side.

TIP: Save time and cook your pancakes on two non-stick frying pans.



Dress the salad leaves

- While the pancakes are cooking, combine a drizzle of balsamic vinegar and olive oil and a pinch of salt and pepper in a medium bowl. Add salad leaves and toss to coat.
- In a second small bowl, combine dill & parsley mayonnaise with a splash of water.
- Roughly chop parsley.



Serve up

- Divide savoury bacon and Parmesan pancakes between plates. Drizzle with herby mayo.
 Sprinkle with parsley.
- Serve with cooked tomatoes and dressed salad leaves. Enjoy!

