



Bacon Pancake Feast

with Tomatoes & Herby Mayo Drizzle

Grab your Meal Kit
with this symbol



Snacking Tomatoes



Dry Pancake
Mix



Salad Leaves



Parsley



Diced Bacon



Greek-Style
Yoghurt



Shaved Parmesan
Cheese



Dill & Parsley
Mayonnaise

Prep in: **25 mins**
Ready in: **30 mins**

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* | ¼ 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!

We're here to help!

Scan here if you have any questions or concerns



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