



# Pancakes & Berry Compote

with Roasted Almonds & Yoghurt

SERVES

2



Grab your Kit



## First up!

Wash your hands and any fresh foods before you start.

### Ingredients 2 people

**Olive Oil\*** refer to method

Buttermilk  
Pancake & Waffle Mix 1 packet

**Warm Water\*** 1 1/4 cups

Roasted Almonds 1 packet

Greek-Style Yoghurt 1 medium packet

Berry Compote 1 medium packet

\*Pantry Items

### Nutrition Information

AVG QTY	PER SERVING	PER 100g
Energy (kJ)	3374kJ (806Cal)	1163kJ (278Cal)
Protein (g)	27.5g	9.5g
Fat, total (g)	15.5g	5.3g
- saturated (g)	4.8g	1.7g
Carbohydrate (g)	138.4g	47.7g
- sugars (g)	51.5g	17.8g
Sodium (g)	1824mg	629mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information. Visit [hellofresh.co.nz/foodinfo](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## 1. Get prepped

In a medium bowl, combine **buttermilk pancake & waffle mix** and the **warm water**. Roughly chop **roasted almonds**.

## 2. Cook pancakes

In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. When oil is hot, add 1/3 cup of **pancake batter** in batches, and cook until golden and set, **3-5 minutes** each side (add more oil in between batches if needed).

## 3. Serve up

Divide pancakes between plates and top with **Greek-style yoghurt** and **berry compote**. Sprinkle with almonds to serve.

## We're here to help!

If you have any questions or concerns, please contact us at [hellofresh.co.nz/contact](https://hellofresh.co.nz/contact) 2022 | CW36



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