



# LEMON RICOTTA PANCAKES WITH SYRUP & CRÈME FRAÎCHE

plus a Spinach Orange Salad

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 1  
Lemon



1 | 2  
Orange



4 TBSP | 8 TBSP  
Crème Fraîche  
Contains: Milk



½ oz | 1 oz  
Almonds  
Contains: Tree Nuts



2 | 4  
Cherry Jam



4 TBSP | 8 TBSP  
Maple Syrup



2.5 oz | 5 oz  
Spinach



½ Cup | 1 Cup  
Feta Cheese  
Contains: Milk



1.5 oz | 3 oz  
Honey Dijon  
Dressing  
Contains: Eggs



1 | 1  
Milk  
Contains: Milk



4 oz | 4 oz  
Ricotta Cheese  
Contains: Milk



2 | 4  
Eggs  
Contains: Eggs



164 g | 328 g  
Tempura  
Batter Mix  
Contains: Eggs,  
Milk, Wheat



1 oz | 1½ oz  
Walnuts  
Contains: Tree Nuts



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

HELLO

### CHERRY MAPLE SYRUP

Maple syrup gets an upgrade with sweet cherry jam and tart lemon juice.



PREP: 10 MIN | COOK: 50 MIN | CALORIES: 1270



## BATTER UP!

We're making light, fluffy pancakes with tempura mix! This versatile ingredient includes leavening (aka baking soda), so all you need is sugar and salt.

## BUST OUT

- Zester
  - 2 Small bowls
  - Medium pan
  - 2 Large bowls
  - Kosher salt
  - Black pepper
  - Sugar (½ tsp + 2 TBSP | 1 tsp + 4 TBSP)
  - Cooking oil (1 tsp | 1 tsp)
  - Butter (2½ TBSP | 5 TBSP)
  - Medium bowl
  - Whisk
  - Large pan
- Contains: Milk



## 1 PREP

- *Optional:* Adjust rack to middle position and preheat oven to 200 degrees for warming pancakes later on. **Wash and dry produce.**
- Zest and quarter **lemon**. Zest **orange** until you have 1 tsp (**2 tsp for 4 servings**); then peel orange, removing as much white pith as possible. Thinly slice peeled orange crosswise into rounds.
- Place **1 TBSP butter (2 TBSP for 4)** in a small, microwave-safe bowl; microwave until melted, 30 seconds. Set aside **½ packet crème fraîche (1 packet for 4)**. (*You'll use the melted butter and reserved crème fraîche for the pancake batter in Step 5.*)



## 2 MIX CRÈME & TOAST NUTS

- In a second small bowl, combine **remaining crème fraîche**, **½ tsp sugar (1 tsp for 4 servings)**, **¼ tsp lemon zest (½ tsp for 4)**, a **squeeze of lemon juice**, and a **pinch of salt** to taste.
- Heat a medium, dry pan over medium-high heat. Add **almonds** and cook, stirring occasionally, until lightly toasted, 2-4 minutes.
- Turn off heat; transfer almonds to a plate to cool. Wipe out pan.



## 3 MAKE SYRUP

- Heat pan used for almonds over medium-high heat. Add **jam** and **maple syrup**. Cook until bubbling, 1-2 minutes.
- Turn off heat; stir in **1½ TBSP solid butter (3 TBSP for 4 servings)** until melted. Add a **couple squeezes of lemon juice (save at least 1 wedge for pancake batter)** and a **big pinch of salt**. Set aside.



## 4 MAKE SALAD

- In a large bowl, combine **honey Dijon dressing** with **orange zest** to taste. Add **spinach**, **half the sliced orange**, **half the feta**, and **half the toasted almonds**. Toss until well combined; season with **salt** and **pepper** to taste.
- Transfer **salad** to a serving platter. Sprinkle with remaining sliced orange, feta, and almonds.



## 5 MIX BATTER

- In a medium bowl, whisk together **eggs\***, **melted butter**, **reserved crème fraîche**, **half the milk**, **half the ricotta**, **½ tsp lemon zest**, and **juice from 1 lemon wedge**. (*For 4 servings, use all the milk, all the ricotta, and 1 tsp lemon zest.*)
- In a second large bowl, combine **2 packets tempura batter mix (4 packets for 4)**, **2 TBSP sugar (4 TBSP for 4)**, and **¼ tsp salt (½ tsp for 4)**. Whisk in **milk mixture** until just combined.



## 6 COOK PANCAKES

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium heat. (*TIP: Use butter instead of oil if desired.*) Add a few **¼-cup scoops of batter** to pan. Once bubbles form on tops of pancakes (*about 1-2 minutes*), flip and cook until golden, 30-60 seconds more. (*TIP: Lower heat if pancakes begin to brown too quickly.*) Transfer to a plate. (*If you want to keep your pancakes nice and warm, transfer to a baking sheet as you make them; place in preheated oven until ready to serve.*)
- Repeat process with remaining batter, adding more oil between batches if necessary. *TIP: For quicker cooking, use 2 nonstick pans, or a griddle if you have one.*



## 7 FINISH & SERVE

- Warm **syrup** over medium-low heat, stirring occasionally, 2-3 minutes.
- Divide **pancakes** between plates; top with syrup, **walnuts**, and a **dollop of lemony crème fraîche**. (*Alternatively, set up a toppings bar: Serve the syrup, walnuts, and crème fraîche in individual bowls and let everyone assemble as they please. For pickier eaters, serve pancakes with butter or simply sprinkle with powdered sugar.*) Serve **spinach salad** on the side.