



**HELLO
FRESH**

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4

Belgian Waffles
Contains: Eggs, Milk,
Wheat



½ oz | 1 oz

Cashews
Contains: Tree Nuts



¼ tsp | 8 tsp
Honey



½ Cup | ½ Cup
Shredded
Coconut
Contains: Tree Nuts



¾ Cup | 1½ Cups
Yogurt
Contains: Milk



4 TBSP | 8 TBSP
Crème Fraîche
Contains: Milk



3 oz | 6 oz
Berry Compote

HONEY YOGURT & WAFFLE PARFAITS

with Berry Compote, Toasted Cashews & Coconut



✓ **READY, SET,
BREAKFAST!**



ANY ISSUES WITH
YOUR ORDER?
SCAN HERE TO
GET HELP!

TOTAL TIME: 15 MIN | CALORIES: 780



BUST OUT

- 2 Small bowls
- Medium pan
- Whisk
- Kosher salt

PAR-FECTION

Pile on the presentation points by assembling and serving in tall glasses so you can see all the pretty layers.

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HONEY YOGURT & WAFFLE PARFAITS

with Berry Compote, Toasted Cashews & Coconut

INSTRUCTIONS

- Toast **waffles** until golden. Drop **honey** (in packet) in a small bowl of warm water to soften. Roughly chop **cashews**.
- Heat a medium dry pan over medium-high heat. Add **cashews** and **coconut**; cook, stirring frequently, until lightly browned and fragrant, 2-4 minutes. (TIP: **Keep a close eye on pan to avoid burning.**) Transfer to a plate.
- Once **waffles** are toasted, cut into ¼-inch pieces.
- In a second small bowl (**medium bowl for 4 servings**), whisk together **yogurt**, **crème fraîche**, **honey**, and a **pinch of salt** until well combined.
- If using jars, divide **half the honey yogurt** between jars. Top with **half the berry compote**, **half the toasted cashews and coconut**, and **half the waffle pieces**. Repeat to make a second layer. If using bowls, divide honey yogurt between bowls. Top with berry compote and toasted cashews and coconut. Place waffle pieces in the center. Serve.