



BELGIAN WAFFLES WITH MAPLE-PEAR COMPOTE

plus Cranberry-Almond Yogurt Parfaits

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Pear



1 | 1
Lemon



1 tsp | 2 tsp
Cinnamon



1 TBSP | 2 TBSP
Brown Sugar



2 TBSP | 4 TBSP
Maple Syrup



½ Cup | 1 Cup
Yogurt
Contains: Milk



4 TBSP | 8 TBSP
Crème Fraîche
Contains: Milk



2 | 4
Belgian Waffles
Contains: Eggs, Milk,
Wheat



½ oz | 1 oz
Sliced Almonds
Contains: Tree Nuts



1 oz | 2 oz
Dried Cranberries



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HELLO

MAPLE-PEAR COMPOTE

You'll simmer pear, brown sugar, maple syrup, and butter until softened for a perfect waffle topper!



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 760



CRUNCH TIME

Toast the almonds in a small dry pan over medium heat, stirring often, for 2-3 minutes to enhance their flavor and crunch.

BUST OUT

- Small pot
- Medium bowl
- Potato masher
- Whisk
- Kosher salt
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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1 PREP

- Wash and dry produce.
- Halve, core, and dice **pear** into ½-inch pieces. Quarter **lemon**.



3 TOAST WAFFLES & FINISH PARFAITS

- Toast **waffles** until golden brown.
- Divide **yogurt mixture** between two small serving cups or bowls (**four cups or bowls for 4 servings**). Garnish with **almonds** and **dried cranberries**.



2 MAKE COMPOTE & START PARFAITS

- Melt **1 TBSP butter** (**2 TBSP for 4 servings**) in a small pot over medium-high heat. Add **pear, cinnamon, brown sugar, half the maple syrup, ¼ cup water, juice from one lemon wedge**, and a **pinch of salt** (**½ cup water and juice from two wedges for 4**). (**Save remaining lemon wedges for another use.**)
- Bring mixture to a simmer, then reduce heat to medium low. Cook, stirring occasionally, until pear is softened, 10-12 minutes. Gently mash with a potato masher or fork until mixture is soft but still chunky.
- Meanwhile, in a medium bowl, whisk together **yogurt, crème fraîche**, and remaining maple syrup.



4 SERVE

- Divide **waffles** between plates; top with **pear compote**. Serve with **parfaits** on the side.