



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Orange



1 | 1
Lime



4 TBSP | 8 TBSP
Cream Cheese
Contains: Milk



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



¼ Cup | ¼ Cup
Shredded Coconut
Contains: Tree Nuts



4 oz | 8 oz
Pineapple



2 TBSP | 4 TBSP
Maple Syrup



2 TBSP | 4 TBSP
Crème Fraîche
Contains: Milk



½ oz | 1 oz
Cashews
Contains: Tree Nuts

PIÑA COLADA WAFFLES WITH CASHEWS & LIME

plus Sweet Cream Cheese Drizzle & Orange Slices



✓ **READY, SET,
BREAKFAST!**



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

TOTAL TIME: 15 MIN | CALORIES: 750



BUST OUT

- Strainer
- Plastic wrap
- Zester
- Whisk
- 2 Small bowls

CRUNCH TIME

To enhance its flavor and crunch, toast the shredded coconut in a small dry pan over medium-low heat, stirring frequently, until golden-brown, 2-3 minutes. (Watch closely to avoid over-browning.)

GET SOCIAL

Share your #HelloFreshPics
with us @HelloFresh

(646) 846-3663 | hello@hellofresh.com

[HelloFresh.com](https://www.hellofresh.com)

PIÑA COLADA WAFFLES WITH CASHEWS & LIME

plus Sweet Cream Cheese Drizzle & Orange Slices

INSTRUCTIONS

- **Wash and dry produce.**
- Drain **pineapple**. Zest and quarter **lime**. Halve **orange**; slice into ½-inch-thick half-moons.
- In a small bowl, combine **pineapple**, **half the maple syrup**, and a **squeeze of lime juice (big squeeze for 4 servings)**. Stir to combine; set aside.
- Place **cream cheese**, **crème fraîche**, **remaining maple syrup**, and **1 tsp water (2 tsp for 4 servings)** in a second microwave-safe bowl. Cover with plastic wrap. Microwave until softened, 30-60 seconds; whisk to combine.
- Toast **waffles** until golden brown.
- While waffles toast, roughly chop **cashews** or crush in their bag with a heavy-bottomed pan.
- Divide **toasted waffles** between plates. Top with **sweet cream cheese drizzle** and **marinated pineapple (using a slotted spoon or draining first)**. Sprinkle with **cashews**, **lime zest**, and as much **coconut** as you like. Serve with **orange slices** on the side.