



Pancakes & Passionfruit Lemon Sauce

with Roasted Almonds

Grab your Market Kit



Buttermilk Pancake & Waffle Mix



Lemon



Roasted Almonds



Passionfruit Lemon Sauce



 Hands-on: **10 mins**
Ready in: **15 mins**

Check out the new range of delicious breakfasts, indulgent brunches, easy grab-and-go lunches and quick-fix dinners on our menu.

Pantry items

Olive Oil, Sugar

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Large non-stick frying pan

Ingredients

	2 People
olive oil*	refer to method
buttermilk pancake & waffle mix	1 packet
warm water*	1¼ cups
lemon	1
roasted almonds	1 packet
sugar*	2 tbs
passionfruit lemon sauce	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3540kJ (846Cal)	1221kJ (291Cal)
Protein (g)	24.8g	8.6g
Fat, total (g)	13.8g	4.8g
- saturated (g)	3.8g	1.3g
Carbohydrate (g)	149.5g	51.6g
- sugars (g)	62.2g	21.4g
Sodium (mg)	1857mg	640mg

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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped

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

Cook the pancakes

In a large non-stick frying pan, heat a drizzle of **olive oil** over a medium-high heat. When the oil is hot, add 1/3 cup of **pancake batter** in batches and cook until golden, **3-5 minutes** each side.

Serve up

Divide the pancakes between plates. Squeeze over some lemon juice and sprinkle with the **sugar**. Top with the **passionfruit lemon sauce** and chopped almonds. Serve with any remaining lemon wedges.

Enjoy!