



# LEMON RICOTTA PANCAKES WITH SYRUP & CRÈME FRAÎCHE plus a Spinach Orange Salad

## INGREDIENTS

4 PERSON



1  
Lemon



3  
Sunkist® Blood  
Oranges



8 TBSP  
Crème Fraîche  
Contains: Milk



1 oz  
Almonds  
Contains: Tree Nuts



8 TBSP  
Cherry Jam



8 TBSP  
Maple Syrup



5 oz  
Spinach



1 Cup  
Feta Cheese  
Contains: Milk



3 oz  
Honey Dijon  
Dressing  
Contains: Eggs



6.75 oz  
Milk  
Contains: Milk



4 oz  
Ricotta Cheese  
Contains: Milk



2  
Eggs  
Contains: Eggs



246 g  
Tempura Mix  
Contains: Eggs, Milk,  
Wheat



1½ oz  
Walnuts  
Contains: Tree Nuts



MOTHER'S DAY  
*Brunch*

### BATTER UP!

Instead of having you open a pantry's worth of dry ingredients, we're making light, fluffy pancakes with just one: tempura mix! This surprisingly versatile ingredient includes leavening (aka baking soda), so all you need to do is add a bit of sugar and salt for flavorful oomph. Psst—looking to get the kids involved? Have 'em whisk up the pancake batter in step 5.



## BUST OUT

- Zester
- 2 Small bowls
- Medium pan
- 2 Large bowls
- Medium bowl
- Sugar (¼ cup + ½ tsp)
- Vegetable oil (1 tsp)
- Butter (5 TBSP)  
Contains: Milk
- Whisk
- Large pan
- Kosher salt
- Black pepper

\* Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness.



### 1 PREP

- *Optional:* Preheat oven to 200 degrees for warming pancakes later on. **Wash and dry all produce.**
- Zest and quarter **lemon**. Zest 1 **orange** until you have 2 tsp; peel oranges, removing as much white pith as possible. Thinly slice peeled oranges crosswise into rounds.
- Place **2 TBSP butter** in a small microwave-safe bowl; microwave until melted, 30 seconds. Set aside for pancake batter in step 5.
- Set aside **1 packet crème fraîche** for pancake batter.



### 2 MIX CRÈME & TOAST NUTS

- In a second small bowl, combine **remaining crème fraîche**, **¼ tsp lemon zest**, **½ tsp sugar**, a **squeeze of lemon juice**, and **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 **3 TBSP solid butter** 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 oranges**, **half the feta**, and **half the almonds**. Toss until well combined; season with **salt** and **pepper** to taste.
- Transfer **salad** to a serving platter. Sprinkle with remaining sliced oranges, feta, and almonds.



### 5 MIX BATTER

- In a medium bowl, whisk together **milk**, **ricotta**, **eggs\***, **melted butter**, **1 tsp lemon zest**, **juice from 1 lemon wedge**, and **reserved crème fraîche**.
- In a second large bowl, combine **tempura mix**, **¼ cup sugar**, and **½ tsp salt**. 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.



Did you add Cinnamon Rolls, Pork Breakfast Sausage, or Salted Caramel Mascarpone Cheesecake to your order? Check out our **Excellent Extras** card for more info on how to cook and serve them!



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