



# Pancakes & Berry Compote

with Roasted Almonds & Yoghurt

Grab your Market Kit



Buttermilk Pancake & Waffle Mix



Roasted Almonds



Greek-Style Yoghurt



Berry Compote

 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

## 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 frying pan

## Ingredients

	2 People
olive oil*	refer to method
buttermilk pancake & waffle mix	1 medium packet
warm water*	1 ¼ cups
roasted almonds	1 packet
Greek-style yoghurt	1 medium packet
berry compote	1 medium packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3374kJ (806Cal)	1163kJ (278Cal)
Protein (g)	27.5g	9.5g
Fat, total (g)	15.5g	5.3g
- saturated (g)	4.8g	1.7g
Carbohydrate (g)	138.4g	47.7g
- sugars (g)	51.5g	17.8g
Sodium (mg)	1824mg	629mg

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](https://www.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**. Roughly chop the **roasted almonds**.

## Cook the pancakes

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

## Serve up

Divide the pancakes between plates and top with **Greek-style yoghurt** and **berry compote**. Garnish with almonds.

Enjoy!