

Savoury Bacon & Parmesan Pancakes

with Dill & Parsley Mayo

Grab your Meal Kit
with this symbol



Cherry/Snacking
Tomatoes



Diced Bacon



Herbs



Greek-Style
Yoghurt



Dry Pancake
Mix



Grated Parmesan
Cheese



Mixed Leaves



Dill & Parsley
Mayonnaise

Prep in: **25 mins**
Ready in: **30 mins**

Craving pancakes but still want that savoury hit? We've got you covered with these cheesy bacon and Parmesan pancakes drizzled with herby mayo. We think there is no better way to start the day!

Pantry items

Olive Oil, Balsamic Vinegar, Butter,
Milk, Eggs

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
cherry/snacking tomatoes	1 punnet
diced bacon	1 packet (90g)
herbs	1 bag
butter*	20g
milk*	¼ cup
Greek-style yoghurt	1 medium packet
eggs*	2
dry pancake mix	1 medium packet
grated Parmesan cheese	2 packets (60g)
balsamic vinegar*	drizzle
mixed leaves	1 small bag
dill & parsley mayonnaise	1 packet (50g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3997kJ (955Cal)	883kJ (211Cal)
Protein (g)	38.8g	8.6g
Fat, total (g)	48.7g	10.8g
- saturated (g)	17.7g	3.9g
Carbohydrate (g)	87.7g	19.4g
- sugars (g)	25.9g	5.7g
Sodium (mg)	2008mg	443mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Cook the tomatoes

In a large non-stick frying pan, heat a drizzle of **olive oil** over high heat. Cook **cherry tomatoes**, stirring occasionally, until blistered, **3-5 minutes**. Transfer to a bowl.



Cook the bacon

Return the frying pan to medium-high heat with a drizzle of **olive oil**. Cook **diced bacon**, breaking up with a spoon, until golden, **3-4 minutes**. Meanwhile, finely chop **herbs**.



Make the pancake batter

In a large heatproof bowl, microwave the **butter** in **10 second** bursts until melted. Add the **milk**, **Greek-style yoghurt** and **eggs** to the bowl. Lightly whisk to combine. Stir in **dry pancake mix**, **herbs**, **grated Parmesan cheese** and cooked **bacon** until just combined.

TIP: Don't worry if your batter is thick, it makes for fluffy pancakes!



Cook the pancakes

Wipe out the frying pan and return to medium 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 and set, **3-5 minutes** each side.

TIP: Save time and cook your pancakes in two non-stick frying pans.



Make the salad

While the pancakes are cooking, combine a drizzle of **balsamic vinegar** and **olive oil** and a pinch of **salt** and **pepper** in a medium bowl. Add **mixed leaves** and toss to coat. In a small bowl, combine **dill & parsley mayonnaise** with a splash of **water**.



Serve up

Divide savoury bacon and Parmesan pancakes between plates. Top with dill and parsley drizzle. Serve with cooked tomatoes and salad.

Enjoy!

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