

# Savoury Parmesan & Bacon Pancakes

with Fennel Salad

Grab your Meal Kit  
with this symbol



Herbs



Baby Fennel



Diced Bacon



Greek-Style  
Yoghurt



Dry Pancake  
Mix



Grated Parmesan  
Cheese



Salad Leaves



Dill & Parsley  
Mayonnaise

**Keep an eye out...**  
Due to sourcing challenges over the Christmas period, some of the fresh ingredients you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

 Hands-on: 25 mins  
Ready in: 30 mins

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

### Pantry items

Olive Oil, Butter, Milk, Eggs,  
Balsamic Vinegar

## 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
herbs	1 bag
baby fennel	1
diced bacon	1 packet
butter*	20g
milk*	¼ cup
Greek-style yoghurt	1 large packet
eggs*	2
dry pancake mix	1 medium packet
grated Parmesan cheese	1 packet
	(60g)
balsamic vinegar*	drizzle
salad leaves	1 bag
	(30g)
dill & parsley mayonnaise	50g

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4231kJ (1011Cal)	1031kJ (246Cal)
Protein (g)	40.5g	9.9g
Fat, total (g)	55.7g	13.6g
- saturated (g)	20.6g	5g
Carbohydrate (g)	92.3g	22.5g
- sugars (g)	25.8g	6.3g
Sodium (mg)	1976mg	482mg

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://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

Finely chop the **herbs**. Trim the root and any dark green parts of the **baby fennel** then thinly slice the white and light green parts.



## Cook the bacon

In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook the **diced bacon**, breaking up with a spoon until golden, **3-4 minutes**.



## Make the pancake batter

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

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



## Cook the pancakes

Wipe out the frying pan and return to a medium heat with a drizzle of **olive oil**. When the pan is hot, add 1/3 cups of the **pancake batter** and cook in batches until golden, **4-5 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 the **salad leaves** and **fennel** and toss to combine. In a small bowl, combine the **dill & parsley mayonnaise** with a splash of **water**.



## Serve up

Divide the savoury pancakes and the fennel salad between plates. Serve with the dill and parsley drizzle.

Enjoy!