

# Savoury Parmesan, Herb & Bacon Pancakes

with Radish Salad

Grab your Meal Kit  
with this symbol



Herbs



Radish



Diced Bacon



Greek-Style  
Yoghurt



Dry Pancake  
Mix



Grated Parmesan  
Cheese



Salad Leaves



Dill & Parsley  
Mayonnaise

 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 herb pancakes drizzled with mayo. Serve up with a side salad and radish. 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 non-stick frying pan

## Ingredients

	<b>2 People</b>
olive oil*	refer to method
herbs	1 bag
radish	1
diced bacon	1 packet
butter*	20g
milk*	¼ cup
Greek-style yoghurt	1 large packet
eggs*	2
dry pancake mix	1 packet
grated Parmesan cheese	1 packet (60g)
balsamic vinegar*	drizzle
salad leaves	1 small bag
dill & parsley mayonnaise	1 packet (50g)

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4239kJ (1013Cal)	1052kJ (251Cal)
Protein (g)	40.3g	10g
Fat, total (g)	55.7g	13.8g
- saturated (g)	20.6g	5.1g
Carbohydrate (g)	91g	22.6g
- sugars (g)	26.4g	6.6g
Sodium (mg)	1967mg	488mg

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 **herbs**. Trim and thinly slice **radish**.



## Cook the bacon

In a large non-stick frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **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 **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 medium heat with a drizzle of **olive oil**. When oil 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 **salad leaves** and **radish** and toss to combine. In a small bowl, combine **dill & parsley mayonnaise** with a splash of **water**.



## Serve up

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

**Enjoy!**