

Savoury Bacon, Parmesan & Chive Pancakes

with Cherry Tomatoes & Rocket

Grab your Meal Kit
with this symbol



Cherry tomatoes



Diced bacon



Chives



Greek-style
Yoghurt



Dry pancake
Mix




Grated Parmesan
Cheese



Rocket 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 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 non-stick frying pan

Ingredients

	2 People
olive oil*	refer to method
cherry tomatoes	1 punnet
diced bacon	1 packet (90g)
chives	1 bag
butter*	20g
milk*	¼ cup
Greek-style yoghurt	1 large packet
eggs*	2
dry pancake mix	1 packet
grated Parmesan cheese	2 packets (60g)
balsamic vinegar*	drizzle
rocket leaves	1 small bag
dill & parsley mayonnaise	1 packet (50g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4215kJ (1007Cal)	814kJ (195Cal)
Protein (g)	41.8g	8.1g
Fat, total (g)	51g	9.8g
- saturated (g)	19.7g	3.8g
Carbohydrate (g)	92.9g	17.9g
- sugars (g)	33.3g	17.9g
Sodium (mg)	2042mg	394mg

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 cherry tomatoes

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



Cook the bacon

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



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 the **dry pancake mix**, **chives**, **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 a medium heat with a drizzle of **olive oil**. When the pan is hot, add 1/3 cup of the **pancake batter** in batches, and cook until golden, **3-5 minutes** each side.

TIP: Save time and cook your pancakes on 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 **rocket leaves** and toss. In a small bowl, combine the **dill & parsley mayonnaise** with a splash of **water**.



Serve up

Divide the savoury pancakes between plates. Top with the dill and parsley drizzle. Serve with cherry tomatoes and rocket salad.

Enjoy!