

 HELLO FRESH

# White Chocolate Chip Pancakes

with Berry Compote & Yoghurt

SERVES

2



Grab your Kit



## First up!

Wash your hands and any fresh foods before you start.

Ingredients	2 people
Olive Oil*	Refer to method
Butter*	40g
Milk*	1/4 cup
Greek-Style Yoghurt	1 large packet
Eggs*	2
Dry Pancake Mix	1 medium packet
White Chocolate Chips	1 packet
Mixed Berry Compote	1 medium packet
Greek-Style Yoghurt	1 medium packet

\*Pantry Items

## Nutrition Information

AVG QTY	PER SERVING	PER 100g
	5037kJ (1203Cal)	1111kJ (265Cal)
Energy (kJ)		
Protein (g)	28.6g	6.3g
Fat, total (g)	55.5g	12.2g
- saturated (g)	30.5g	6.7g
Carbohydrate (g)	145g	32g
- sugars (g)	82.8g	18.3g
Sodium (g)	1408mg	310mg

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

## 1. Make batter

Melt the **butter** in the microwave in 30 second bursts. In a medium bowl, add melted **butter**, **milk**, **Greek-style yoghurt** (large packet) and **eggs**. Whisk to combine. Add **dry pancake mix** and **white chocolate chips** and mix until just combined.

## 2. Cook pancakes

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

## 3. Serve up

Divide white chocolate chip pancakes between plates. Top with a dollop of **mixed berry compote** and **Greek-style yoghurt** (medium packet).

## We're here to help!

If you have any questions or concerns, please contact us at [hellofresh.com.au/contact](https://hellofresh.com.au/contact) 2022 | CW20



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