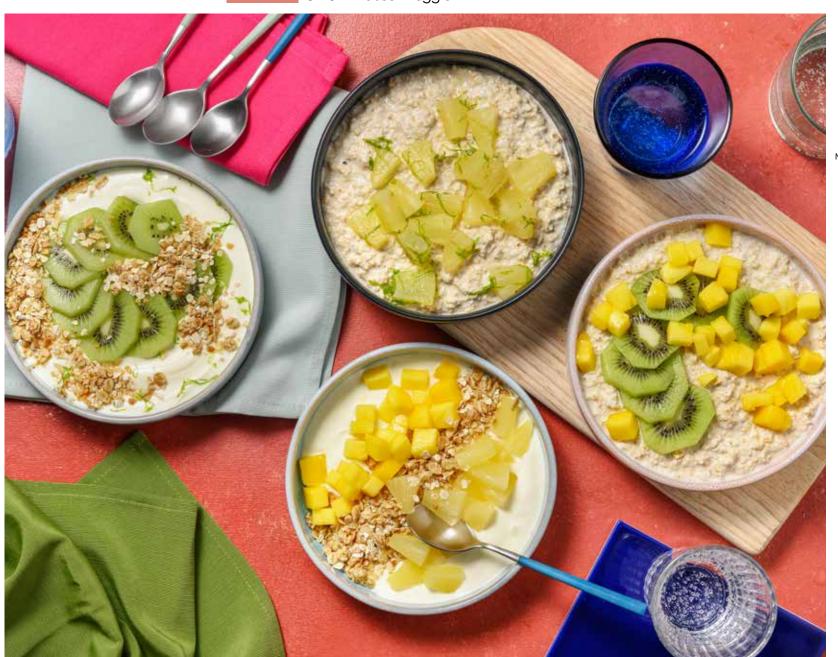


4 Day Tropical Breakfast Plan | Granola and Oats

Pineapple & Mango Granola Yoghurt, Kiwi & Lime Granola Yoghurt, Mango & Kiwi Coconut Overnight Oats, Lime & Pineapple Coconut Overnight Oats



Breakfast 5-10 Minutes • Veggie









Pineapple Rings









Natural Coconut Milk Yoghurt Alternative

Granola









Instant Oats

Coconut Milk

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

Cooking tools

Peeler, bowl and fine grater.

Ingredients

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Ingredients	Quantity
Pineapple Rings**	2 tins
Mango**	2
Natural Coconut Milk Yoghurt Alternative**	640g (8 packets)
Granola 13)	240g (4 packets)
Kiwi**	2
Lime**	2
Instant Oats 13)	240g (4 packets)
Coconut Milk	400ml
Pantry	Quantity

8 tsp

400ml

*Not Included **Store in the Fridge

Nutrition

Sugar*

Water*

10.01.101011					
Typical values For uncooked ingredient	Recipe 1 per 100g	Recipe 2 per 100g	Recipe 3 per 100g	Recipe 4 per 100g	
Energy (kJ/kcal)	636/152	871/208	682/163	802/191	
Fat (g)	8.3	12.7	9.7	12.1	
Sat. Fat (g)	6.2	9.6	7.4	9.3	
Carbohydrate (g)	17.7	20.9	16.4	17.1	
Sugars (g)	10.3	8.5	7.9	5.4	
Protein (g)	2.0	2.8	2.8	3.2	
Salt (g)	0.04	0.01	0.05	0.02	

Nutrition for uncooked ingredients based on 2 person recipe. Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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HelloFresh UK

Packed in the UK The Fresh Farm 60 Worship St, London EC2A 2EZ





Pineapple and Mango Granola Yoghurt

- a) Remove the pineapple from 1 tin (keeping the juice in the tin for later), then cut the rings into small chunks.
- b) Peel 1 mango. Slice down either side of the stone to make 2 'cheeks'. Cut any remaining flesh from the stone, then cut the mango into 1cm pieces (discard the stone).
- c) In a medium bowl, mix 4 packets of coconut milk yoghurt with half the **pineapple juice**, then divide between 2 serving bowls. Discard the remaining juice.
- d) Arrange 1 packet of granola in a line down the centre of 1 bowl of yoghurt, then repeat with the second bowl.
- e) Arrange the mango and pineapple chunks in lines on either side of the granola to finish.



Mango and Kiwi Coconut Overnight Oats

- a) In a large bowl, mix 2 packets of instant oats with half the coconut milk (saving the other half for the other oats recipe), 2 tsp sugar and 200ml cold water, then cover and refrigerate overnight.
- **b)** When you're ready to eat, peel **1 mango**. Slice down either side of the stone to make 2 'cheeks'. Cut any remaining flesh from the stone, then cut the mango into 1cm pieces (discard the stone).
- c) Peel 1 kiwi, then thinly slice.
- d) Divide the coconut overnight oats between 2 serving bowls. Arrange the mango and kiwi pieces in sections on top of the oats to finish.



Kiwi and Lime Granola Yoghurt

- a) Peel 1 kiwi, then thinly slice.
- b) Zest 1 lime, then juice it into a small bowl. Stir in the sliced kiwi and 1 tsp sugar.
- c) In a medium bowl, mix 4 packets of coconut milk yoghurt with the lime zest and 2 tsp sugar, then divide between 2 serving bowls.
- d) Scatter 1 packet of granola over 1 bowl of yoghurt, then repeat with the second bowl.
- e) Arrange the kiwi slices alongside the granola to finish.



Lime and Pineapple Coconut Overnight Oats

- a) In a large bowl, mix 2 packets of instant oats with half the coconut milk (saving the other half for the other oats recipe), 2 tsp sugar and 200ml cold water, then cover and refrigerate overnight.
- b) When you're ready to eat, remove the pineapple rings from 1 tin and cut into small chunks. Pop the **pineapple** into another large bowl.
- c) Zest and juice 1 lime into the bowl of pineapple. Add 1 tsp sugar, then stir to combine.
- d) Divide the coconut overnight oats between 2 serving bowls, then top with the zesty pineapple mixture to finish.

Enjou!