

4 Day Breakfast Plan | Apple & Blueberry Granola & Oats Apple Crumble Granola, Blueberry Pie Granola, Cinnamon Swirl Oats, Blueberry Apple Oats



Breakfast 10-15 Minutes · Veggie



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, saucepan, kettle and bowl.

Ingredients

Ingredients	Quantity	
Apple**	4	
Ground Cinnamon	4 sachets	
Greek Style Natural Yoghurt** 7)	600g (4 packets)	
Granola 13)	240g (4 packets)	
Blueberries**	250g (2 packets)	
Instant Oats 13)	240g (4 packets)	
Salted Caramel Sauce 7)	80g	
Pantry	2P	
Sugar*	14 tsp	
*Not Included ** Store in the Friday	2	

*Not Included **Store in the Fridge

Nutrition

Typical values For uncooked ingredient	Recipe 1 per 100g	Recipe 2 per 100g	Recipe 3 per 100g	Recipe 4 per 100g
Energy (kJ/kcal)	742 /177	820/196	1520/363	747 /179
Fat (g)	7.6	8.3	8.2	3.5
Sat. Fat (g)	4.2	4.6	2.3	0.6
Carbohydrate (g)	22.8	24.9	60.1	30.3
Sugars (g)	13.5	13.9	18.5	8.8
Protein (g)	4.1	4.5	9.2	5.0
Salt (g)	0.07	0.08	0.22	0.00

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

Allergens

7) Milk 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, cereals containing 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

Let us know what you think! Share your creations with #HelloFreshSnaps Head to <u>hellofresh.co.uk</u> or use our app to rate this recipe

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Apple Crumble Granola Yoghurt

a) Peel, quarter, core and finely chop 2 apples. Add the apples, 2 sachets of cinnamon, 2 tbsp of water and 5 tsp sugar to a medium saucepan.

b) Heat the **apple mixture** on medium heat until the **apple** begins to soften, 7-8 mins. Set aside to cool, 5 mins.

c) Divide 2 packets of Greek style yoghurt between 2 serving bowls.

d) Mix 2 packets of granola through the apple mixture, then evenly spoon over the yoghurt to finish.



Cinnamon Swirl Oats

a) Boil a full kettle.

b) Add **2 packets** of **instant oats** to a large bowl. Pour in **300ml** of **just boiled water**. Add **2 packets** of **cinnamon** and **2 tsp sugar**, then mix with a spoon until the **porridge** is **creamy**, 1-2 mins. TIP: *If you like your oats a little runnier, stir in an extra 100ml of boiled water*.

c) Divide the **oats** between 2 serving bowls. Using the **salted caramel sauce**, create a swirl on the top of your **oats** to finish.



Blueberry Pie Granola Yoghurt

a) Add 1 packet of blueberries, 2 tbsp water and 5 tsp sugar to a medium saucepan.

b) Heat the **blueberry mixture** on medium heat until it turns a deep purple colour and slightly thickens, 4-5 mins. Set aside to cool, 5 mins.

c) Divide 2 packets of Greek style yoghurt between 2 serving bowls. Add one quarter of the **blueberry mixture** to each bowl, then lightly mix to create a swirl.

d) Scatter **2** packets of granola evenly over the yoghurt, then spoon over the remaining **blueberry mixture** to finish.



Blueberry and Apple Oats

a) Boil a full kettle. While the kettle boils, quarter, core and thinly slice **2 apples** (no need to peel).

b) Add **2 packets** of **instant oats** to a large bowl. Pour in **300ml** of **just boiled water**. Add **2 tsp sugar**, then mix with a spoon until the **porridge** is creamy, 1-2 mins. TIP: *If you like your oats a little runnier, stir in an extra 100ml of boiled water*.

c) Divide the **oats** between 2 serving bowls. Lay the **apple slices** evenly across the **oats**, then scatter **1 packet** of **blueberries** over the bowls to finish.

Enjoy!