

Blueberry, Granola & Greek Style Yoghurt Bowl with Honey



Breakfast 3-5 Minutes • 1 of your 5 a day • Veggie







Greek Style Natural Yoghurt

Blueberries



Granola

Honey

Before you start

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

Cooking tools

Bowl.

Ingredients

Ingredients	Quantity 300g	
Greek Style Natural Yoghurt** 7)		
Blueberries**	250g	
Granola 13)	60g	
Honey	60g	

^{*}Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	335g	100g
Energy (kJ/kcal)	2180 /521	651/156
Fat (g)	20.1	6.0
Sat. Fat (g)	11.5	3.4
Carbohydrate (g)	72.2	21.5
Sugars (g)	52.9	15.8
Protein (g)	11.1	3.3
Salt (g)	0.24	0.07

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. Be careful when adding water to hot pans while cooking.

Contact

Let us know what you think!
Share your creations with #HelloFreshSnaps
Head to hellofresh.co.uk or use our app to rate this recipe
You can recycle me!

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





Bring on the Yoghurt

a) Share the Greek style natural yoghurt between 2 serving bowls.



Blueberry Time

a) Top the yoghurt with the blueberries.



Breakfast is Served

- a) Scatter over the granola.
- **b)** Drizzle over the **honey** to finish. TIP: If your honey has hardened, pop it in a bowl of hot water for 1 min.

Enjoy!