



# Blueberry Pie Style Granola with Greek Style Yoghurt

Breakfast 10-15 Minutes • Veggie

23A

Find all your unchilled  
Market items in bag A.



Blueberries



Greek Style  
Natural Yoghurt



Granola

Pantry Items  
Sugar

## Before you start

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

## Cooking tools

Saucepan and bowl.

## Ingredients

Ingredients	Quantity
Blueberries**	125g
Greek Style Natural Yoghurt** 7)	300g
Granola 13)	120g

Pantry	Quantity
Water*	2 tbsp
Sugar*	5 tsp

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	298g	100g
Energy (kJ/kcal)	2317 /554	779 /186
Fat (g)	23.5	7.9
Sat. Fat (g)	13.1	4.4
Carbohydrate (g)	70.3	23.6
Sugars (g)	39.3	13.2
Protein (g)	12.7	4.3
Salt (g)	0.23	0.08

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, mollusc, 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

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1



## Make the Blueberry Mixture

**a)** In a medium saucepan, combine the **blueberries**, **water** and **sugar** (see pantry for both amounts)

**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.

2



## Swirl It Up

**a)** Divide the **Greek style yoghurt** between 2 serving bowls.

**b)** Add **one quarter** of the **blueberry mixture** to each bowl, then lightly mix to create a swirl.

3



## Finish and Serve

**a)** Scatter the **granola** evenly over the **yoghurt**.

**b)** Spoon over the remaining **blueberry mixture** to finish.

Enjoy!