

Pink Berry Breakfast Parfait with Blueberries, Granola and Greek Style Yoghurt



Breakfast 3-5 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

Bowl.

Ingredients

Ingredients	Quantity 300g	
Greek Style Natural Yoghurt** 7)		
Red Berry Compote	70g	
Granola 13)	120g	
Blueberries**	125g	

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	308g	100g
Energy (kJ/kcal)	2326 /556	756/181
Fat (g)	23.5	7.7
Sat. Fat (g)	13.1	4.3
Carbohydrate (g)	70.0	22.8
Sugars (g)	38.2	12.4
Protein (g)	12.9	4.2
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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Make the Pink Berry Yoghurt

a) In a medium bowl, combine the yoghurt and red berry compote.

Begin your Parfait

a) Divide half the pink berry yoghurt between 2 appropriately sized glasses.

b) Top with half the granola, followed by half the blueberries.

Breakfast is Served

a) Repeat with the remaining yoghurt, granola and blueberries to finish.

Enjoy!