

Salted Caramel, Hazelnut & Chocolate Granola with Greek Style Yoghurt



Breakfast 5-10 Minutes · Veggie





Greek Style Natural Yoghurt





Hazelnuts



Chocolate Chips



Granola

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		
Greek Style Natural Yoghurt** 7)	300g		
Salted Caramel Sauce 7)	80g		
Hazelnuts 2)	50g		
Chocolate Chips 11)	200g		
Granola 13)	120g		
*Not Included **Store in the Fridge			

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	375g	100g
Energy (kJ/kcal)	5322/1272	1419 /339
Fat (g)	68.4	18.2
Sat. Fat (g)	32.5	8.7
Carbohydrate (g)	135.9	36.2
Sugars (g)	100.7	26.9
Protein (g)	22.1	5.9
Salt (g)	0.60	0.16

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

Allergens

2) Nuts 7) Milk 11) Soya 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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Swirl it Up

- a) Divide the Greek style yoghurt between 2 serving bowls.
- **b)** Swirl three quarters of the salted caramel sauce through the yoghurt.



Prep the Granola

- a) Roughly chop the hazelnuts.
- **b)** In a medium bowl, combine the **hazelnuts**, **chocolate chips** and **granola**.



Breakfast is Served

- a) Top your salted caramel yoghurt with the hazelnut and chocolate granola mixture.
- **b)** Finish with a drizzle of the remaining **salted caramel sauce**.

Enjoy!

