



Caramelised Plum and Pistachio Granola Yoghurt with Cranberries and Greek Style Yoghurt

Breakfast 15-20 Minutes • Veggie

26A

Find all your unchilled Market items in bag A.



Plum



Pistachios



Greek Style Natural Yoghurt



Granola



Dried Cranberries

Pantry Items
Sugar, 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

Baking tray and bowl.

Ingredients

Ingredients	Quantity
Plum**	2
Pistachios 2)	25g
Greek Style Natural Yoghurt** 7)	300g
Granola 13)	120g
Dried Cranberries	30g

Pantry	Quantity
Sugar*	1 tsp
Honey*	1 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	313g	100g
Energy (kJ/kcal)	2735 /654	874 /209
Fat (g)	29.4	9.4
Sat. Fat (g)	13.8	4.4
Carbohydrate (g)	79.7	25.5
Sugars (g)	48.8	15.6
Protein (g)	15.8	5.0
Salt (g)	0.36	0.11

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

Allergens

2) Nuts **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



Caramelise the Plums

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Halve the **plums** and remove the stones, then cut each **half** in half again.
- Pop the **plums** onto a large baking tray and sprinkle over the **sugar** (see pantry for amount).
- Cook on the middle shelf of your oven until tender, 10-12 mins.

2



Hello Pistachio

- Meanwhile, remove the **pistachios** from their shells, then roughly chop.
- Divide the **yoghurt** between 2 serving bowls, then scatter the **granola** on top.

3



Finish and Serve

- Scatter over the **roasted plums**, **dried cranberries** and **chopped pistachios**.
- Drizzle over the **honey** (see pantry for amount) to finish.

Enjoy!