

Marmalade and Orange Breakfast Paw-fait

with Granola, Greek Style Yoghurt and Almonds

Paddington in Peru 5-10 Minutes · 1 of your 5 a day · Veggie











Greek Style



Granola

Natural Yoghurt



Toasted Flaked Almonds



Pantry Items Honey

TASTY ADVENTURES IN PERU

Discover Peruvian cuisine alongside British Classics on your HelloFresh menu! Paddington in Peru hits cinemas on the 8th November celebrate with easy and delicious meals inspired by Paddington.

Before you start

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

Ingredients

Ingredients	Quantity		
Orange**	1		
Marmalade	70g		
Greek Style Natural Yoghurt** 7)	300g		
Granola 13)	120g		
Toasted Flaked Almonds 2)	25g		

Pantry	Quantity
Honey*	2 tbsp
***************************************	Est days

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	360g	100g
Energy (kJ/kcal)	2842 /679	789 / 189
Fat (g)	30.1	8.4
Sat. Fat (g)	13.6	3.8
Carbohydrate (g)	85.7	23.8
Sugars (g)	56.6	15.7
Protein (g)	15.8	4.4
Salt (g)	0.24	0.07

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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Prep the Fruit

- a) Peel the orange and cut into bite-sized pieces.
- **b)** Divide **half** the **marmalade** between 2 appropriately sized glasses, saving the other **half** of the **marmalade** for the next step.

TIP: If you like your yoghurt a little sweeter, add it to a medium bowl and stir through honey to taste (see pantry for recommended amount).



Layer Up

- **a)** Top the **marmalade** with **half** the **Greek style yoghurt**, saving the other **half** for the next step.
- b) Top the yoghurt with half the granola, followed by half the orange.



Finish and Serve

- a) Sprinkle over half the toasted flaked almonds.
- **b)** Repeat with the remaining **marmalade**, **yoghurt**, **granola**, **orange** and **almonds** to finish.

Enjoy!

