

3 Day Tropical Breakfast Plan | 6 Parfaits

Piña Colada Style | Sweet & Sticky Mango | Pineapple & Mango

Breakfast 5-10 Minutes • Veggie







Pineapple Rings





Greek Style Natural Yoghurt

Desiccated Coconut





Granola



Apricot Jam



Natural Coconut Milk Yoghurt Alternative



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 and peeler.

Ingredients

Ingredients	Quantity
Pineapple Rings	2 tins
Kiwi**	2
Greek Style Natural Yoghurt** 7)	600g
Desiccated Coconut	45g
Granola 13)	360g
Mango**	2
Apricot Jam	54g
Natural Coconut Milk Yoghurt Alternative**	320g

^{**}Store in the Fridge

Nutrition

Typical values For uncooked ingredient	Recipe 1 per 100g	Recipe 2 per 100g	Recipe 3 per 100g
Energy (kJ/kcal)	704 /168	670/160	672/161
Fat (g)	7.9	6.8	9.1
Sat. Fat (g)	4.9	4.2	7.0
Carbohydrate (g)	19.3	21.3	17.5
Sugars (g)	10.9	14.2	10.2
Protein (g)	3.8	3.3	2.0
Salt (g)	0.07	0.10	0.05

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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Piña Colada Style Parfait

- a) Remove the **pineapple rings** from one tin, keeping the **pineapple juice** for later. Cut the **rings** into small chunks. Peel the **kiwis**, then cut into 1cm chunks.
- b) Combine in a medium bowl 2 packs of Greek style yoghurt, 1 pack of desiccated coconut and 2 tbsp of reserved pineapple juice. Discard any remaining pineapple juice.
- c) Share half the yoghurt between 2 glasses. Top with 1 pack of granola, followed by half the pineapple and half the kiwi. Repeat with the remaining yoghurt, another pack of granola and the remaining pineapple and kiwi to finish.



Sweet and Sticky Mango Parfait

- a) Peel one mango. Slice down either side of the stone to make 2 'cheeks'. Cut any remaining flesh from the stone, then cut the mango into 1cm pieces (discard the stone).
- b) In a small bowl, combine the mango pieces and apricot jam. In a separate small bowl, combine 2 packs of granola and three quarters of 1 pack of desiccated coconut.
- c) Share 1 pack of Greek style yoghurt between 2 glasses. Top with half the coconut granola, then half the mango mixture.
- **d)** Repeat with another pack of **Greek style yoghurt**, the remaining **granola** and **mango**. Sprinkle over the remaining **coconut** from the pack to finish.



Mango and Pineapple Parfait

- a) Peel one mango. Slice down either side of the stone to make 2 'cheeks'. Cut any remaining flesh from the stone, then cut the mango into 1cm pieces (discard the stone). Remove the pineapple rings from one tin, keeping the pineapple juice for later. Cut the rings into small chunks.
- b) Combine in a medium bowl the coconut milk yoghurt, a pack of desiccated coconut and 2 tbsp of the reserved pineapple juice. Discard any remaining pineapple juice.
- c) Share half the tropical yoghurt between 2 glasses. Top with 1 pack of granola, followed by half the pineapple and half the mango. Repeat with the remaining yoghurt, another pack of granola and the remaining pineapple and mango to finish.

Enjoy!