



LEMON RICOTTA PANCAKES WITH SYRUP & CRÈME FRAÎCHE

plus a Spinach Orange Salad

INGREDIENTS

2 PERSON | 4 PERSON



1 | 1
Lemon



1 | 2
Orange



4 TBSP | 8 TBSP
Crème Fraîche
Contains: Milk



½ oz | 1 oz
Almonds
Contains: Tree Nuts



2 | 4
Cherry Jam



4 TBSP | 8 TBSP
Maple Syrup



2.5 oz | 5 oz
Spinach



½ Cup | 1 Cup
Feta Cheese
Contains: Milk



1.5 oz | 3 oz
Honey Dijon
Dressing
Contains: Eggs



1 | 1
Milk
Contains: Milk



4 oz | 4 oz
Ricotta Cheese
Contains: Milk



2 | 4
Eggs
Contains: Eggs



164 g | 246 g
Tempura
Batter Mix
Contains: Eggs,
Milk, Wheat



1 oz | 1½ oz
Walnuts
Contains: Tree Nuts



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

HELLO

CHERRY MAPLE SYRUP

Maple syrup gets an upgrade with sweet cherry jam and tart lemon juice.



PREP: 10 MIN | COOK: 50 MIN | CALORIES: 1200



BATTER UP!

We're making light, fluffy pancakes with tempura mix! This versatile ingredient includes leavening (aka baking soda), so all you need is sugar and salt.

BUST OUT

- Zester
 - 2 Small bowls
 - Medium pan
 - 2 Large bowls
 - Medium bowl
 - Whisk
 - Large pan
 - Kosher salt
 - Black pepper
 - Sugar (**½ tsp + 2 TBSP** | **1 tsp + 4 TBSP**)
 - Cooking oil (**1 tsp** | **1 tsp**)
 - Butter (**2½ TBSP** | **5 TBSP**)
- Contains: Milk



1 PREP

- *Optional:* Adjust rack to middle position and preheat oven to 200 degrees for warming pancakes later on. **Wash and dry produce.**
- Zest and quarter **lemon**. Zest **orange** until you have 1 tsp (**2 tsp for 4 servings**); then peel orange, removing as much white pith as possible. Thinly slice peeled orange crosswise into rounds.
- Place **1 TBSP butter** (**2 TBSP for 4**) in a small, microwave-safe bowl; microwave until melted, 30 seconds. Set aside **½ packet crème fraîche** (**1 packet for 4**). (You'll use the melted butter and reserved crème fraîche for the pancake batter in Step 5.)



2 MIX CRÈME & TOAST NUTS

- In a second small bowl, combine **remaining crème fraîche**, **½ tsp sugar** (**1 tsp for 4 servings**), **¼ tsp lemon zest** (**½ tsp for 4**), a **squeeze of lemon juice**, and a **pinch of salt** to taste.
- Heat a medium, dry pan over medium-high heat. Add **almonds** and cook, stirring occasionally, until lightly toasted, 2-4 minutes.
- Turn off heat; transfer almonds to a plate to cool. Wipe out pan.



3 MAKE SYRUP

- Heat pan used for almonds over medium-high heat. Add **jam** and **maple syrup**. Cook until bubbling, 1-2 minutes.
- Turn off heat; stir in **1½ TBSP solid butter** (**3 TBSP for 4 servings**) until melted. Add a **couple squeezes of lemon juice** (save at least 1 wedge for pancake batter) and a **big pinch of salt**. Set aside.



4 MAKE SALAD

- In a large bowl, combine **honey Dijon dressing** with **orange zest** to taste. Add **spinach**, **half the sliced orange**, **half the feta**, and **half the toasted almonds**. Toss until well combined; season with **salt** and **pepper** to taste.
- Transfer **salad** to a serving platter. Sprinkle with remaining sliced orange, feta, and almonds.



5 MIX BATTER

- In a medium bowl, whisk together **eggs***, **melted butter**, **reserved crème fraîche**, **half the milk**, **half the ricotta**, **½ tsp lemon zest**, and **juice from 1 lemon wedge**. (For 4 servings, use all the milk, all the ricotta, and 1 tsp lemon zest.)
- In a second large bowl, combine **1½ packets tempura batter mix** (all 3 packets for 4), **2 TBSP sugar** (4 TBSP for 4), and **¼ tsp salt** (½ tsp for 4). Whisk in **milk mixture** until just combined.



6 COOK PANCAKES

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium heat. (TIP: Use butter instead of oil if desired.) Add a few **¼-cup scoops of batter** to pan. Once bubbles form on tops of pancakes (about 1-2 minutes), flip and cook until golden, 30-60 seconds more. (TIP: Lower heat if pancakes begin to brown too quickly.) Transfer to a plate. (If you want to keep your pancakes nice and warm, transfer to a baking sheet as you make them; place in preheated oven until ready to serve.)
- Repeat process with remaining batter, adding more oil between batches if necessary. TIP: For quicker cooking, use 2 nonstick pans, or a griddle if you have one.



7 FINISH & SERVE

- Warm **syrup** over medium-low heat, stirring occasionally, 2-3 minutes.
- Divide **pancakes** between plates; top with syrup, **walnuts**, and a **dollop of lemony crème fraîche**. (Alternatively, set up a toppings bar: Serve the syrup, walnuts, and crème fraîche in individual bowls and let everyone assemble as they please. For pickier eaters, serve pancakes with butter or simply sprinkle with powdered sugar.) Serve **spinach salad** on the side.

*Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness.