



# BREAKFAST LEMON RICOTTA PANCAKES with Sausage and Orange Wedges



## HELLO

### RICOTTA PANCAKES

Fluffy, light, and creamy with a good dash of citrusy brightness

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 530



Lemon



Breakfast Sausage



Milk  
(Contains: Milk)



Nutmeg



Baking Powder



Orange



Eggs  
(Contains: Eggs)



Ricotta Cheese  
(Contains: Milk)



Flour  
(Contains: Wheat)

## START STRONG

If your medium pan is ovenproof, you can also transfer it to the oven with the sausages after cooking to keep the links warm.

## BUST OUT

- Zester
- Whisk
- Small bowl
- Medium bowl
- Medium pan
- Large pan
- Large bowl
- Baking sheet
- Oil (1 tsp | 2 tsp)
- Sugar (3 TBSP | 6 TBSP)
- Butter (1½ TBSP | 3 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 3-person | 6-person

- Lemon 1 | 1
- Orange 1 | 2
- Breakfast Sausage 4 oz | 8 oz
- Eggs 2 | 4
- Milk ¾ Cup | 1½ Cups
- Ricotta Cheese 4 oz | 8 oz
- Nutmeg ¼ tsp | ½ tsp
- Flour 1 Cup | 2 Cups
- Baking Powder 1 tsp | 2 tsp

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## 1 PREHEAT AND PREP

Wash and dry all produce. Preheat oven to 300 degrees. Zest **lemon** until you have 1 tsp zest, then halve and squeeze juice into a small bowl. Slice **orange** into wedges.



## 4 MAKE BATTER

In a medium bowl, combine ¼ **tsp nutmeg** (we sent more), ¼ **tsp salt, flour, and baking powder**. Add to bowl with egg mixture and stir until just combined. **TIP:** Don't overmix the ingredients—you should have a slightly lumpy batter.



## 2 COOK SAUSAGE

Add **sausage** to a medium pan over medium-high heat. Cook until browned on all sides and cooked through, 7-10 minutes. Reduce heat to low to keep sausage warm until rest of meal is ready.



## 5 COOK PANCAKES

Heat **1 tsp oil** (or butter) in a large pan (use a nonstick pan if you have one). Working in batches, add **batter** ¼ cup at a time, making round pancakes. Cook until bottoms are golden brown and tops are bubbly, 3-4 minutes. Flip pancakes and cook until golden brown on other side, 2-3 minutes more. Transfer to a baking sheet and place in oven to keep warm. Repeat until all batter is used.



## 3 MIX INGREDIENTS

While sausage cooks, crack **eggs** into a large bowl. Add **3 TBSP sugar** and whisk vigorously until smooth. Whisk in ¾ **cup milk** (we sent more), then whisk in **ricotta**. Add **lemon zest** and **3 TBSP lemon juice** and stir to combine.



## 6 PLATE AND SERVE

Divide **pancakes** between plates. Top each with a bit of **butter** (we used ½ TBSP per person). (**TIP:** Add a drizzle of maple syrup, if you have it.) Serve with **sausage** and **orange wedges** on the side.

## DELIGHTFUL!

Add a pinch of the extra nutmeg to your coffee.

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