



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: 540



Lemon



Breakfast Sausage

Milk
(Contains: Milk)

Nutmeg



Baking Powder



Orange

Eggs
(Contains: Eggs)Ricotta
(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
- Sugar (3 TBSP | 6 TBSP)
- Oil (1 tsp | 2 tsp)
- 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	⅓ Cup 1½ Cups
Ricotta	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 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.



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.



3 MIX INGREDIENTS

While **sausage** cooks, crack **eggs** into a large bowl. Add **3 TBSP sugar** and whisk vigorously until smooth. Whisk in **⅓ cup milk** (we sent more), then whisk in **ricotta**. Add **lemon zest** and **3 TBSP lemon juice** and stir to combine.



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.



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.



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.