



Cheesy Pancakes

with Red Sauce and Greens



20-30min



2 Servings

Pancakes for dinner? When they're filled with nutty aged gouda and herbs you won't miss the maple syrup. Cook, relax and enjoy!

What we send

- fresh parsley
- shallot
- beefsteak tomato
- watercress
- large clove garlic
- fresh thyme
- can seltzer
- lemon

What you need

Tools

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 540.0kcal, Fat 28.4g, Proteins 22.2g, Carbs 44.8g



1. Make tomato sauce

Grate tomato on large holes of a box grater into small saucepan. Grate garlic on small holes over saucepan. Add 1 tablespoon oil, thyme sprig; season with salt and pepper. Bring to a simmer and cook, swirling occasionally, until reduced, about 5 minutes. Set aside.



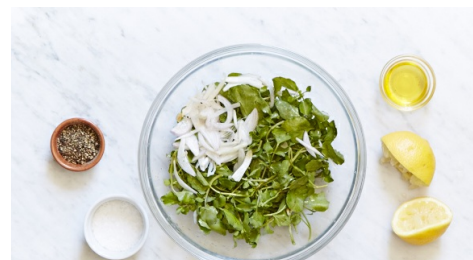
4. Cook pancakes

Heat 1 tablespoon oil in large non-stick skillet. Working in 2 batches, scoop spoonfuls of batter into skillet. Cook until bottoms are golden and bubbles form on top, about 2 minutes. Flip and cook until cooked through and golden, about 2 minutes. Transfer to a rack.



2. Prep pancake ingredients

Remove parsley leaves from stems and finely chop (1 tablespoon). Remove thyme leaves from sprigs and finely chop (1 teaspoon). Grate gouda on large holes of box grater. Whisk herbs, cheese, $\frac{2}{3}$ cup flour, $\frac{1}{2}$ teaspoon salt and $\frac{1}{4}$ teaspoon pepper in medium bowl.



5. Make salad

Remove large stems from watercress; tear leaves into bite-size pieces. Transfer to medium bowl. Trim root from shallot; halve, peel and thinly slice. Add to bowl. Halve lemon and squeeze over salad. Season with salt and pepper, add 1 tablespoon oil and toss.



3. Make pancake batter

Crack egg into dry ingredients, add $\frac{2}{3}$ cup seltzer and whisk to combine.



6. Serve

Serve pancakes with tomato sauce and watercress salad. Enjoy!