

DINNERLY

Cornmeal Pancakes with Rhubarb Compote

& Whipped Sour Cream



30-40min



2 Servings

Bam! Kapow! What's that, you ask? It's the sound of Rhubarb busting out of its sidekick role and taking on the world on its own. We love you, Strawberry, but Rhubarb's all we need here. We've got you covered! (2-p plan serve 4; 4-p plan serves 8)

WHAT WE SEND

- ½ lb rhubarb
- 1 oz fresh ginger
- 1 orange
- 5 oz granulated sugar
- 3 (1 oz) sour cream ²
- 2½ oz confectioners' sugar
- 3 (2½ oz) cornbread mix _{1,2,3,4}

WHAT YOU NEED

- vanilla extract
- kosher salt
- 1 large egg ¹
- neutral oil

TOOLS

- small saucepan
- microplane or grater
- large nonstick skillet

ALLERGENS

Egg (1), Milk (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

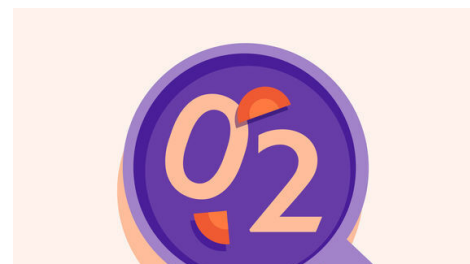
Calories 450kcal, Fat 9g, Carbs 87g, Protein 6g



1. Prep rhubarb compote

Thinly slice **rhubarb**. Cut 3 thin slices of **ginger**.

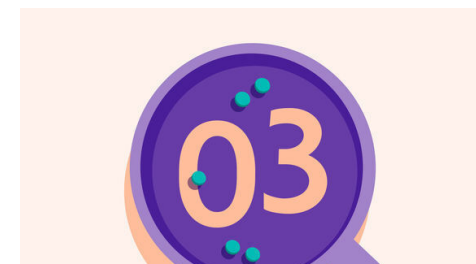
Into a small saucepan, zest **all of the orange**; squeeze in **all of the orange juice** (about ¼ cup). Add **rhubarb, ginger slices, ½ cup granulated sugar, 1 teaspoon vanilla**, and ¼ **teaspoon salt**.



2. Cook rhubarb compote

Bring **rhubarb mixture** to a simmer over medium-high heat, stirring to dissolve **sugar**. Lower heat to medium-low; simmer until **compote** is thickened and jammy, 8–10 minutes. Discard **ginger**. Set aside until ready to serve.

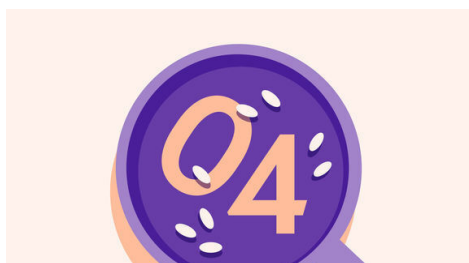
In a small bowl, whisk together **2 packets sour cream, 1 tablespoon confectioners' sugar**, and ½ **teaspoon vanilla**. Set aside until ready to serve.



3. Make pancake batter

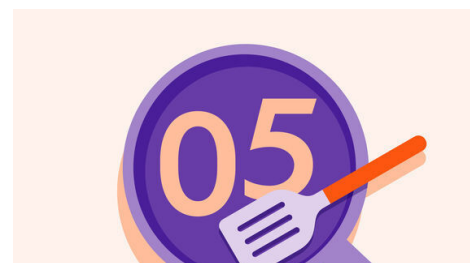
In a medium bowl, whisk together **remaining sour cream, 1 large egg**, and ½ **cup water**. Add **cornbread mix** and whisk until just combined.

Heat ½ **teaspoon oil** in a large nonstick skillet over medium until shimmering. Using paper towels, carefully wipe out **oil**, leaving thin film on bottom and sides of skillet.



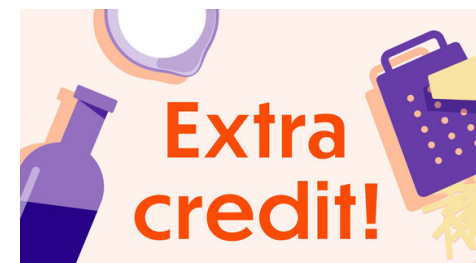
4. Cook pancakes

Add about ¼ **cupfuls of batter** at a time to preheated skillet (do not overcrowd skillet). Cook until golden brown and cooked through, about 90 seconds per side.



5. Serve

Dust **pancakes** with **remaining confectioners' sugar**. Serve with **rhubarb compote** and **whipped sour cream**. Enjoy!



6. Fruit or veggie?

Survey says: rhubarb is a veggie! It's packed with fiber, calcium, and vitamin K and adds a tart bite wherever it goes.