

DINNERLY



Lemon-Poppy Ricotta Pancakes with Maple Syrup



ca. 20min



2 Servings

You don't have to settle for plain old pancakes for a quick and simple breakfast. Creamy ricotta, lemon juice, and poppy seeds bring extra star power to the pancake batter. Break out your skillet and some maple syrup to pour over your tall, fluffy stack. We've got you covered! (2-p plan serves 4; 4-p plan serves 8)

WHAT WE SEND

- 1 lemon
- 4 oz ricotta ⁷
- ¼ oz poppy seeds
- 3 (2½ oz) biscuit mix ^{1,3,6,7}
- 2 (1 oz) maple syrup

WHAT YOU NEED

- 1 large egg ³
- sugar
- vanilla extract
- neutral oil

TOOLS

- large nonstick skillet

COOKING TIP

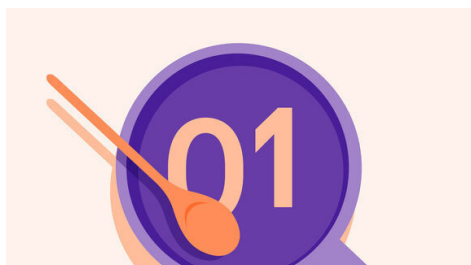
Replace the ⅓ cup water in step 1 with your milk of choice!

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

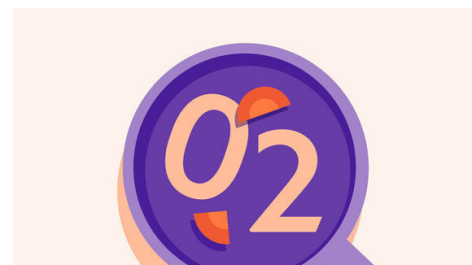
NUTRITION PER SERVING

Calories 390kcal, Fat 18g, Carbs 48g, Protein 10g



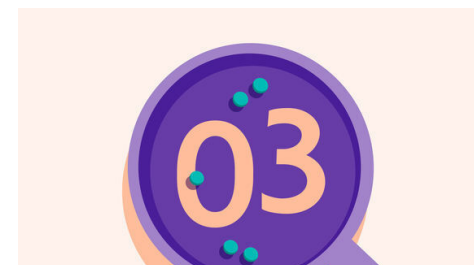
1. Make pancake batter

Into a medium bowl, zest **half of the lemon** and squeeze **2 tablespoons juice**. Whisk in **ricotta, poppy seeds, 1 large egg, ⅓ cup water, 2 tablespoons sugar**, and **½ tablespoon vanilla**. Add **biscuit mix** and whisk until no dry flour remains (mixture will be lumpy).



2. Cook pancakes

Heat **1 teaspoon oil** in a large nonstick skillet over medium until shimmering. Using paper towels, wipe out oil, leaving a thin film on the bottom and sides of skillet. Add **¼ cup batter** at a time (do not overcrowd skillet). Cook until golden brown and cooked through, about 2 minutes per side.



3. Serve

Serve **lemon-poppy pancakes** with **maple syrup** and **butter**. Enjoy!



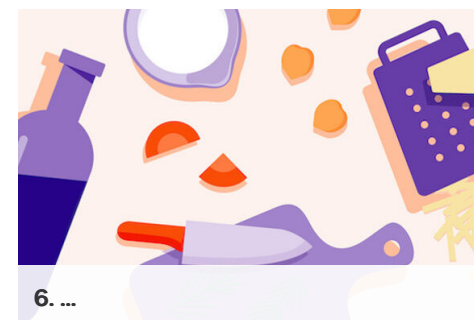
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!