

DINNERLY



Chocolate Chip Banana Pancakes with Bacon

& Honey Yogurt



30min



2 Servings

Plain old pancakes? So last year. We're all about going the extra mile (without the extra work), and these pancakes are just what we need in the morning. Banana and chocolate chips are obviously a match made in heaven, but so are honey and yogurt in this light, creamy topping. We've got you covered! (2p-plan serves 4; 4p-plan serves 8)

WHAT WE SEND

- ½ oz freeze dried bananas
- 4 oz Greek yogurt ⁷
- 2 (½ oz) honey
- 5 oz self-rising flour ¹
- 3 oz chocolate chips ^{6,7}
- 4 oz pkg thick-cut bacon

WHAT YOU NEED

- vanilla
- unsalted butter ⁷
- sugar
- kosher salt
- 1 cup milk ⁷
- 1 large egg ³

TOOLS

- microwave
- large skillet

COOKING TIP

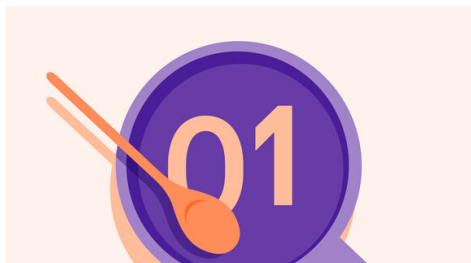
If you don't have a microwave, use a small saucepan to melt the butter on a stovetop.

ALLERGENS

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

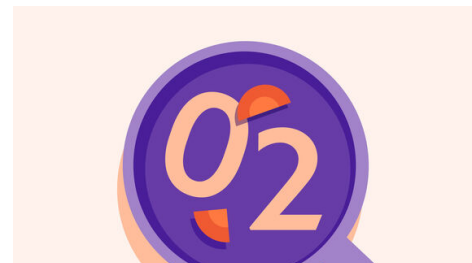
NUTRITION PER SERVING

Calories 570kcal, Fat 28g, Carbs 59g, Protein 20g



1. Cook bacon

Place **bacon** in a large skillet. Cook over medium-high heat until fat is rendered and bacon is crisp, 3–4 minutes per side. Transfer bacon to a paper towel-lined plate. Discard bacon fat and wipe out skillet.

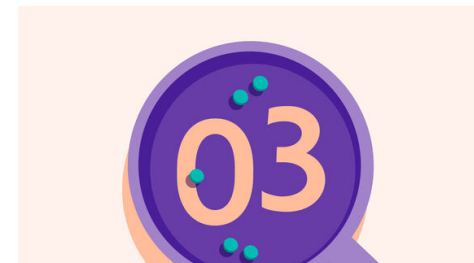


2. Prep bananas & yogurt

Crush **bananas** in packet with a rolling pin or heavy skillet until powdery (Or transfer to a blender and pulse into a powder. It's okay if some large pieces remain).

In a small bowl, stir to combine **all of the honey, yogurt,** and ¼ **teaspoon vanilla** until smooth; set aside until ready to serve.

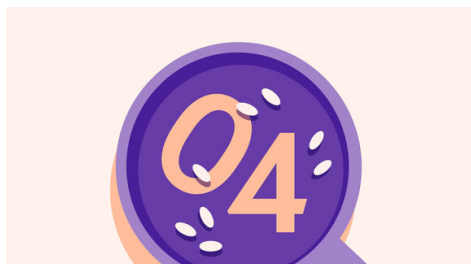
In a small microwave-safe bowl, microwave **2 tablespoons butter** until melted.



3. Make pancake batter

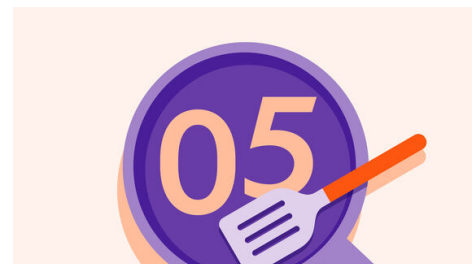
In a medium bowl, stir to combine **flour, crushed bananas, 2 tablespoons sugar,** and **a pinch of salt.**

In a liquid measuring cup, stir to combine **1 cup milk, 1 large egg,** and **melted butter;** stir into bowl with **flour mixture** until evenly combined (it's okay if some lumps remain). Fold **all but 2 tablespoons chocolate chips** into batter; save rest for serving.



4. Cook pancakes

Heat **1 tablespoon butter** in same skillet over medium. Add about ¼ **cup batter;** cook until bubbles form on surface and bottom is golden-brown, 1–2 minutes. Flip and cook until cooked through and browned, about 30 seconds more. Repeat with remaining batter, adding more butter if skillet looks dry.



5. Serve

Stack **pancakes** and top with a dollop of **honey yogurt.**

Serve **chocolate chip banana pancakes** with **remaining chocolate chips** sprinkled over top and **bacon** alongside. Enjoy!



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.