

DINNERLY



Chocolate Chip Banana Pancakes with 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 2; 4p-plan serves 4—nutrition reflects 1 stack of pancakes)

WHAT WE SEND

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

WHAT YOU NEED

- vanilla
- unsalted butter ¹
- sugar
- kosher salt
- 1 cup milk ¹
- 1 large egg ²

TOOLS

- microwave
- medium nonstick skillet

COOKING TIP

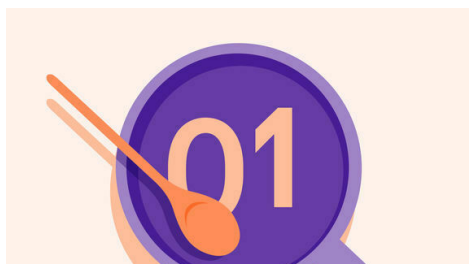
If you don't have a microwave, use a small saucepan to melt the butter on a stovetop.

ALLERGENS

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

NUTRITION PER SERVING

Calories 880kcal, Fat 37g, Carbs 119g, Protein 21g

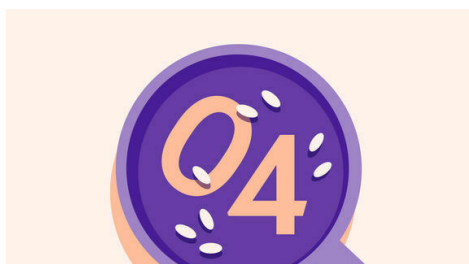


1. Prep bananas & yogurt

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.

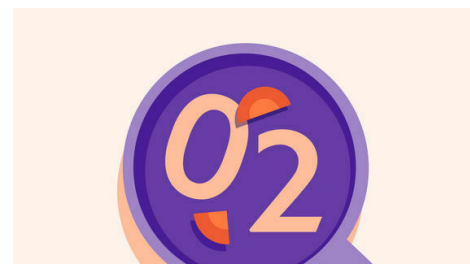
In a small microwave-safe bowl, microwave **2 tablespoons butter** until melted.



4. Serve

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

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



2. Make pancake batter

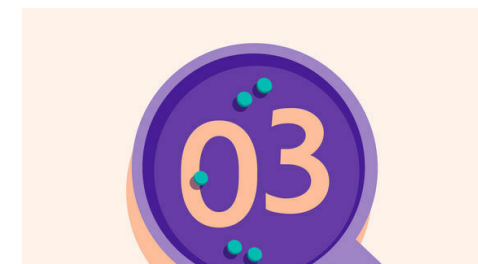
In a medium bowl, stir to combine **flour**, **crushed bananas**, **2 tablespoons sugar**, and **a pinch of salt**.

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.



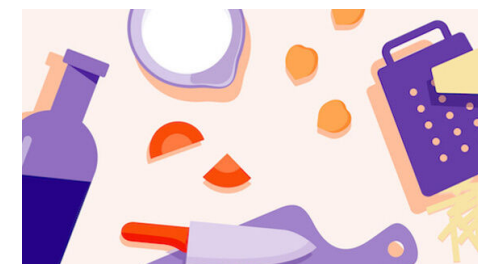
5. ...

What were you expecting, more steps?



3. Cook pancakes

Heat **1 tablespoon butter** in a medium nonstick 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.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!