



UK Sausage Week Recipe



One-Pan Baked Brunch

Ingredients

- 1 egg
- 2 pork sausages (pre-cooked and thinly sliced)
- 4 ripe tomatoes (halved)
- 6 unpeeled potatoes (chopped/sliced)
- 50g grated cheddar cheese
- 1 tbsp tomato puree
- ½ tsp Unbar Rothon chilli powder (optional)
- Olive oil
- Salt and pepper
- Fresh parsley roughly chopped to garnish

Method:

1. Preheat oven to 220°C
2. Part-boil potatoes for 5-10 mins until the outside becomes soft- Drain and dry then set aside.
3. Add 1 tbsp of olive oil to a large, oven safe, non-stick pan and heat over a medium heat.
4. Add the potatoes and gently fry until brown.
5. Add the tomatoes, 1 tbsp tomato puree and optional chilli powder to the pan and stir to coat the potatoes.
6. Add the sliced sausages and lightly season the pan with salt & pepper.
7. Turn off the heat, sprinkle grated cheese evenly over the sausage mixture and crack the egg on top.
8. Season the eggs with salt & pepper, put the pan into the preheated oven and bake until the eggs are cooked to your preference.
9. Top with freshly chopped parsley and enjoy!

Recipe provided by
Unbar Rothon Ltd.

