

BREAKFAST BRUNCH NAAN

Serves: 2
Cooking time: Approximately 10 minutes
Temperature: Gas Mark 6, 200°C, 400°F



INGREDIENTS:

4 lean back bacon rashers
2 low-fat sausages
2 large naan breads or 1 part cooked ciabatta lengthways
60ml (4tbsp) tomato ketchup or brown sauce
1 large or 2 small mushrooms, sliced
2 tomatoes, sliced
2 eggs, medium

METHOD:

- 1 Place the bread of your choice on a non-stick baking tray. Sprinkle the edges of each naan with water before topping. Spread the ketchup or brown sauce over the bread.
- 2 Top with remaining ingredients making a well in the centre for the egg. Crack the egg into the well.
- 3 Place in a preheated oven and cook for approximately 10 minutes until the sausages are thoroughly cooked.

Serve with extra tomatoes, mushrooms and baked beans.

ONLY 15 MINUTES FOR AN OVEN BAKED BREAKFAST BRUNCH

For further information and recipe ideas visit www.lovebacon.info or call 01908 609821

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