

**Gasmate.**

CHORIZO BAKED BEANS WITH EGGS



Camping
Stove

Bring a touch of Spain to breakfast and impress the family with this easy one pan breakfast. Ole Ole...

Serves 4-6 people
Prep Time 25 Minutes

1 tbsp	Olive oil
1 small	Red onion
1 clove	Garlic (chopped finely)
400g	Canned cannellini beans
400g	Canned diced tomatoes
1 tsp	Paprika
2	Chorizo (cubed)
6	Eggs
	Bread to serve (at least one slice per person)
	Salt to taste

1. Heat a large frypan on medium heat with olive oil.
2. Add diced red onion and finely chopped garlic clove. Sauté until onions are soft and translucent.
3. Add chorizo and cook until chorizo browns and forms a crust.
4. Add cannellini beans and paprika and stir until all combined and then add canned tomato and salt to taste.
5. Simmer on medium heat for approximately 5 minutes so mixture thickens a little but should still have a little liquid.
6. Crack eggs on top of the beans and chorizo mixture and cover with frypan lid or foil (tightly & shiny side down).
7. Reduce to low heat and simmer until eggs are cooked.
8. Serve on toasted bread, scooping all in one go the beans and chorizo with egg and placing on toasted bread.
 - Sourdough bread is ideal for this meal, however any bread you have will work.
 - Avocado cubes and crumbled feta over the top will take this dish to another level.
 - Left overs make a great filling for burrito's!

THE OUTDOORS MADE EASY.