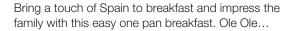


CHORIZO BAKED BEANS WITH EGGS



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

Camping Stove

Serves 4-6 people Prep Time 25 Minutes

- 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 cannelini beans and paprika and stir until all combined and then add canned tomato and salt to taste.
- Simmer on medium heat for approximately
 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 filliing for burrito's!