

EGGS 'IN' BEANY BIG 21

SERVINGS: 4

CREATION TIME: 30 MIN

LEVEL: EASY

Ingredients

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| 1 x 6 pack of Happy Eggs | 2-3 tbsp olive oil |
| 1 x Warburtons Big 21 Loaf | 3 tbsps butter spread |
| 1 x tin of Heinz Beanz | |



Directions

1. Using a round cutter, take four slices of Warburtons Big 21 Loaf and cut a whole in the centre of each one and remove.
2. Butter the side edges of the slices (and the middle bits) on both sides generously and set aside.
3. Crack 4 eggs into little cups ready for frying.
4. In a hot medium sized sauce pan place 1 or 2 (if 2 fits) slices of bread and fry for 2-3 minutes on a medium to low heat.
5. When golden and crispy turn the bread over. Add a drop of oil into the centre of the slices and then pour in the egg.
6. Fry for 2-3 minutes until the white is cooked and the yolk is golden.
7. Pop in the middle bits of the bread as well and fry them off until golden brown and crispy.
8. Heat up Heinz Beanz as per packet instructions and pour over the edge of the bread.
9. Repeat with remaining bread slices and eggs and serve.