

BAKED BEAN HASH



 Serves 4

 Prep Time 20 minutes

 Cook Time 30 minutes



INGREDIENTS

- 500 g box **Wattie's Hash Browns Original**
- 420 g can **Wattie's Baked Beans**
- 5 eggs, well beaten
- 4 rashers bacon, diced
- $\frac{3}{4}$ cup grated cheese (eg. Parmesan, Edam, Colby, Cheddar)

METHOD

1. Place the **Wattie's Hash Browns** in the base of a large baking dish, trimming where necessary.
2. Pour over the **Wattie's Baked Beans** and spread out evenly.
3. Beat the eggs together and pour over the top of the baked beans.
4. Sprinkle the bacon and cheese over the top of the eggs, and season with pepper if wished.

5. Bake at 200°C towards the top of the oven for 30 minutes until set. Stand for 2 minutes before serving. Garnish with chopped parsley if wished and serve in wedges.

TIPS

- You can substitute Wattie's Baked Beans with **Wattie's Baked Beans 50% Less Added Sugar***, if preferred.
- You can also try the recipe with **Wattie's Spaghetti 50% Less Added Sugar**** for a twist.

SWAP IT OUT

- Replace **Wattie's Baked Beans** with **Wattie's Mexican Beans** or **Mild Chilli Beans** and switch out the bacon for chopped chorizo sausage. You can also replace the grated cheese with crumbled feta cheese.
- Replace **Wattie's Hash Browns** with **Wattie's Hash Bites** placing them in a tight single layer on the base of the dish.