

## PAPER MOON MAIRANGI BAY BEANS AND BACON STACK



 Serves 2

 Prep Time 20 minutes

 Cook Time 25 minutes



### INGREDIENTS

- 1 small red onion
- 1 small spicy chorizo sausage
- 420 g can **Wattie's Baked Beans**
- 2 Tbsp **Paper Moon's Manuka and Pohutukawa Smoked Fennel Tomato Relish\***
- 1 handful fresh Italian parsley, chopped
- 1 spring onion, chopped
- **Easy Hollandaise Sauce^**

### METHOD

1. Finely chop 1 red onion. Slice chorizo.
2. Heat 1 tablespoon of oil in a medium sized frying pan and add the onion and chorizo. Cook over medium heat until onion is soft.
3. Add **Wattie's Baked Beans** and Paper Moon's Manuka and Pohutukawa Smoked Fennel Tomato Relish\*.
4. Stir and continue cooking until the beans are hot.

- 4 rashers Kiwi Middle Bacon
- 2 eggs
- 2 bagels

5. Add a handful of parsley and spring onion. Season to taste. Cover and keep warm.
6. Prepare Easy Hollandaise Sauce^ and keep warm.
7. Grill or fry Kiwi Middle Bacon until cooked.
8. Poach eggs in simmering water until cooked.
9. Cut 2 bagels in half and toast.

***To Assemble:***

1. Place a bagel half on each plate. Divide half the bean mixture on the bagels. Top each with 2 rashers of cooked bacon. Place the bagel top on the bacon. Divide the remaining bean mixture on top of the bagel. Top with a poached egg.
2. Garnish with fresh cress or micro greens. Serve hollandaise on the side.

## **TIPS**

- You can substitute Wattie's Baked Beans with **Wattie's Baked Beans 50% Less Added Sugar<sup>#</sup>**, if preferred.
- If you wish to substitute the relish add 2 tablespoons of Wattie's Bit on the Side Tomato Relish.