




CAFÉ-STYLE BAKED EGGS AND BEANS

VEGETARIAN



 Serves
4

 Prep Time 15
minutes

 Cook Time 20–25
minutes

 A Little More
Effort



INGREDIENTS

- 2 Tbsp olive oil
- 1 red onion, sliced
- 1 red capsicum, deseeded and sliced
- 1 yellow capsicum, deseeded and sliced
- ½ tsp **Gregg's Ground Smoked Paprika**

METHOD

1. Heat oil in a lidded frying pan (approx. 24 cm diameter) over low heat. Add the onion and capsicums and sauté until the vegetables are soft. Add the **Gregg's Ground Smoked Paprika** and cook for a further 1 minute. Add the **Wattie's**

- 1 cup **Wattie's Crushed and Sieved Tomatoes**
- 420g can **Wattie's Salsa Chilli Beans Medium**
- 4 eggs
- Handful of fresh parsley leaves, chopped
- 50g feta, crumbled (optional)

Crushed and Sieved Tomatoes and Wattie's Salsa Chilli Beans. Stir while bringing the sauce to the boil. Reduce heat and simmer for about 10 minutes, to allow the sauce to reduce by about a third.

2. Break the eggs over the beans and sauce. Cover. Reduce the heat to low and cook for a further 10–15 minutes or until the whites are firm. The yolks should still be runny.
3. Scatter over the chopped parsley and feta if wished, before serving with crusty bread or toast on the side.

TIPS

- Replace yellow capsicums with green if wished or use mini sweet peppers.
- Replace **Wattie's Chilli Beans** with **Wattie's Baked Beans** if wished.

SWAP IT OUT

- Replace yellow capsicums with green or use mini sweet peppers.
- Replace **Wattie's Chilli Beans** with **Wattie's Baked Beans**, if wished.