

ALL-IN-ONE BREAKFAST BAKE



 Serves 4  Prep Time 10 minutes  Cook Time 25–30 minutes  Easy As



INGREDIENTS

- 6–8 **Wattie's** frozen Hash Browns
- 1 small onion, finely chopped
- 4 rashers bacon or 100g chorizo sausage
- 100g button mushrooms, sliced
- 420g can **Wattie's Baked Beans 50% Less Added Sugar***
- 4 eggs
- ¼ cup grated reduced-fat cheese
- Chopped fresh parsley to garnish

METHOD

1. Preheat oven to 210°C (fan assisted). Lay the frozen **Wattie's frozen Hash Browns** in a single layer in the base of a 20 cm square baking dish, cutting to fit if necessary. Bake for 15 minutes.
2. While the hash browns are cooking, prepare the filling. Heat a dash of oil in a frying pan over medium heat. Add the onion and bacon or chorizo and sauté until the onion is soft and meat is

cooked. Add the mushrooms and continue cooking for a further minute. Add the **Wattie's Baked Beans 50% Less Added Sugar** and stir while heating.

3. Spoon the hot bean mixture over the cooked hash browns. Make 4 indentations in the beans and break in the eggs. Scatter over the grated cheese. Cover dish lightly with foil, making sure it doesn't touch the eggs. Return the baking dish to the oven and bake for a further 10–15 minutes or until the eggs are set to your liking. Garnish with chopped parsley before serving.

TIPS

- If you're using a bigger dish, you may like to add an extra can of **Wattie's Baked Beans 50% Less Added Sugar**.

SWAP IT OUT

- Replace **Wattie's frozen Hash Browns** with a tightly packed single layer of **Wattie's frozen Hash Bites** instead.
- Use **Wattie's Mild Chilli Beans** or **Wattie's Spaghetti** (standard or 50% Less Added Sugar option) instead of **Wattie's Baked Beans**.
- Replace grated low fat cheese with grated smoked cheddar for a smokier flavor.

SWITCH IT UP

- Add ½ diced red capsicum to the pan with the onion and bacon.
- Brown breakfast sausages and place on the baked hash browns, prior to spooning over the bean mixture—bacon can be omitted if wished.