

## SPICED ENGLISH BREAKFAST

🕒 20 min.    🍳 Medium

### MATERIALS

2 Frying Pans, 1 small saucepan, chopping board, knives, wooden spoon, Nespresso PURE Collection Cappuccino Cups

### RECOMMENDED NESPRESSO COFFEES



### INGREDIENTS

Sausages

Bacon

Eggs

1 Tin Of Baked Beans

1 Tbsp Olive Oil

1 Red Onion

3 Red Chillis

1 Clove Of Garlic

1 Tsp Tumeric

Pinch Of Salt

1 Tsp Mixed Masala Powder

### INSPIRATIONS



### HOW TO MAKE !

- Fry the bacon and sausages in a pan with a small amount of oil.
- Crack eggs in a bowl, whisk together and add seasoning
- Chop the onion, chillis and garlic.
- Heat the olive oil over a medium heat then add these ingredients to the pan.
- Add the baked beans to the pan and stir all ingredients together.
- Add the turmeric, salt and mixed masala powder
- Simmer gently for 3-4 minutes.
- Meanwhile, pour eggs into a heated pan with melted butter and gently stir until cooked.