

Sausage and Potato Brunch – SAUS05

Serves – 4

Ingredients:

4 Sally's Sizzling Pork Sausages or Wicken Fen Vegetarian Sausages
Sunflower oil for Frying
4 boiled potatoes, cooled and diced
8 Cherry tomatoes
4 Eggs, Beaten
Salt and Pepper

Method:

Preheat the grill to Medium to high. Arrange the sausages on a foil lined grill oan and cook under the preheated grill, turning occasionally, for 12 – 15 minutes, or until cooked through and golden brown.

Leave to cool slightly, then slice into bite sized pieces.

Meanwhile, heat a little oil in a medium – sized, heavy based frying pan with a heat proof handle over medium heat. Add the potatoes and cook until golden brown and crisp all over, then add the tomatoes and cook for a further 2 minutes.

Arrange the sausages in the pan so that there is an even distribution of potatoes, tomatoes and sausages.

Add a little more oil to the pan if it seems dry. Season the beaten eggs to taste and pour the mixture over the ingredients in the pan. Cook for 3 minutes, without stirring or disturbing the eggs. Place the pan under the pre heated grill for threee minutes or until the top is just cooked.

Cut into wedges and serve.