



Full English Breakfast

with Garlic Butter Mushrooms and Ciabatta

Brunch 40 Minutes

3A



Butter



Garlic Clove



Flat Leaf Parsley



Portobello Mushroom



Honey Mustard Sausages



Ciabatta



Medium Tomato



Streaky Bacon



Ketchup

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Garlic Press, Bowl, Baking Tray, Frying Pan.

Ingredients

	Quantity
Butter** 7)	20g
Garlic Clove**	1
Flat Leaf Parsley**	1 bunch
Portobello Mushroom**	2
Honey Mustard Sausages**9) 14)	4
Ciabatta 11) 13)	1
Medium Tomato	1
Streaky Bacon**	4 rashers
Egg*	2
Ketchup 10)	1 sachet

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	410g	100g
Energy (kJ/kcal)	2928 / 700	715 / 171
Fat (g)	42	10
Sat. Fat (g)	17	4
Carbohydrate (g)	40	10
Sugars (g)	13	3
Protein (g)	35	9
Salt (g)	4.09	1.00

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 9) Mustard 10) Celery 11) Soya 13) Gluten 14) Sulphites

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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Packed in the UK

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Prep the Mushrooms

Preheat your oven to 200°C and remove your **butter** from the fridge. Peel and grate the **garlic** (or use a garlic press). Roughly chop the **parsley** (stalks and all). Pop the **butter** on a board and mash with a fork until softened, pop into a bowl and add the **garlic** and **parsley**. Season with **salt** and **pepper** and mash again to mix together. Remove and discard the stems from the **mushrooms** and pop them on a large, lightly oiled baking tray, cup-side up.



Finish Roasting

Bake everything on the top shelf of your oven until the **meat** is golden brown and cooked through and the **veg** is tender, 10-15 mins. **IMPORTANT:** Cook *bacon thoroughly. The sausages are cooked when no longer pink in the middle.*



Roast

Divide the **garlic butter** between the insides of the **mushrooms**. Pop the **sausages** onto the same baking tray. When the oven is hot, roast the **mushrooms** and **sausages** on the top shelf for 15-17 mins. **IMPORTANT:** *Wash your hands and equipment after handling raw meat.*



Fry the Bread and Eggs

Meanwhile, heat a drizzle of **oil** in a frying pan on medium-high heat. Once the **oil** is hot, lay in the **ciabatta pieces**, cut-side down, and cook until golden, 2-3 mins each side. Remove to plates and pop your pan back on medium-high heat. Add a drizzle of **oil**. Once hot, crack in each **egg** (1 per person) and cook for 4-5 mins, or until the **egg white** is cooked and the **yolk** is the firmness you desire. Lower the heat as needed.



Finish the Prep

Meanwhile, halve the **ciabatta** and halve the **tomatoes**. Once the **sausages** and **mushrooms** have been cooking for 15 mins, remove from your oven. Turn the **sausages** and add the **tomato halves** to the tray, cut-side up. Lay the **bacon** in a single layer on one end of your baking tray (use another tray if you need to). Drizzle the **tomato halves** with **oil** and season with **salt, pepper** and a pinch of **sugar**. **IMPORTANT:** *Wash your hands and equipment after handling raw meat.*



Serve

Serve the **eggs** on your **ciabatta pieces** with the **bacon, sausages, mushroom** and **tomato** alongside. Add a dollop of **ketchup**.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.