

# English Breakfast: Baked Beans with Fried Egg

30–35 Min

## Preparation

1. Sweat the chopped onion, cherry tomatoes and garlic in a pan with some olive oil. Then mix with Kotányi Sweet Paprika and quickly deglaze with a little vinegar so that the paprika does not become bitter.
2. Now add the strained tomatoes and beans and give everything a good stir. Stir in the Worcester sauce and the brown sugar.
3. Now allow to simmer over a low heat until the mixture has thickened. Meanwhile, butter the bread, toast in the oven until golden brown and prepare the fried eggs.
4. Now stir freshly chopped parsley into the beans. Serve with the fried egg and a slice of crusty bread and butter.

## Ingredients 4 Portions

= Kotányi Produkte

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| 2 tbsp. | Olive oil |
| 2 | Handful of cherry tomatoes |
| 1 pcs. | Onion, finely chopped |
| 1 | Garlic clove |
| 400 g | Tomatoes, strained |
| 2 tsp. | Worcester sauce |
| 1 tsp. | Sugar, brown |
| 1 tsp. | White wine vinegar |
| 500 g | Beans, white (drained net weight) |
| 1 tsp. | Paprika Special Sweet |
| 1 pinch | Sea Salt, Coarse |
| 1 pinch | Pepper Rainbow, Whole |
| 1 | Bunch of fresh parsley |

For the garnish

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| 8 | Slices of white bread |
| 10 g | Butter |
| 4 | Eggs |