



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

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

8	Slices of white bread
10 g	Butter
4	Eggs

