



## Ingredients 4 Portions

🖊 = Kotányi Produkte

2 tbsp. Olive oil

2 Handful of cherry

tomatoes

1 pcs. Onion, finely chopped

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

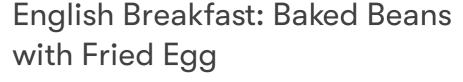
1 pinch Pepper Rainbow, Whole

1 Bunch of fresh parsley

## For the garnish

8 Slices of white bread

10 g Butter4 Eggs



Ō 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.

