

# ONE DISH SPRING BAKES

WITH CRANSTONS

RECIPE CARD

## BAKED SMOKEY BACON & EGGS

6 rashers Cranstons Dry Cured Smoked Back Bacon • 1 tsp Olive Oil •  
1 Red Onion, finely diced • 1 clove Garlic, peeled and crushed • 2 tbsp  
Smoked Paprika • 1 tin Chopped Tomatoes • 2tbsp Tomato Ketchup •  
1 Red Pepper, de-seeded and finely chopped • 4 Eggs

**COOKING TIME:** 30 MINS **SERVES:** 4

- Pre-heat oven to Gas Mark 6 / 200°C / 400°F.
- Chop 2 rashers in to large pieces, place the remaining rashers to the side for later.
- In a large pan heat the oil and add the chopped bacon, onion and garlic. Cook for 2 - 3 mins until onion softens. Add the remaining ingredients, bring to the boil and simmer for 5 - 10 mins.
- Pour the tomato mixture into four shallow dishes or one large dish. Curl the whole rashers into rough circles and place on top of the mixture.
- Make a slight well in the mixture, crack the eggs and pour in to the well - remember if using one large dish to make 4 separate wells. Bake for approx. 20 mins or until the eggs have set.
- Serve with bread & butter.

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*Baked Smokey Bacon & Eggs*

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