

# Bacon & Egg Brioche Buns



**Serves 2**

**Prep 5 mins**

**Cooking 10 mins**

**Easy**

## Ingredients

6 slices of smoked streaky bacon  
100g onion marmalade or other chutney  
2 brioche burger buns  
butter for frying  
2 eggs  
sea salt & black pepper

1. Preheat the grill. Arrange the bacon on a tray and grill until golden.
2. Gently warm the onion marmalade or chutney in a small pan.
3. Slice the brioche buns in half and lightly toast the cut side under the grill.
4. Meanwhile, melt the butter in a medium non-stick frying pan until frothy and then gently break the eggs onto the bottom halves of the brioche. Lay the bacon on top of the jam, followed by the fried egg. Top with the other brioche half and serve straight away.