

# The full English Shakshuka Style



**Serves 2    Prep 10 mins**

**Cooking 25 mins**

**Easy**

## **Ingredients**

1 tbsp vegetable or sunflower oil  
4 chipolatas  
4 streaky bacon rashers  
200g chestnut or button mushrooms, sliced  
400g can haricot beans, drained  
400ml passata  
6 cherry tomatoes  
1 tbsp tomato ketchup  
2-4 eggs  
small handful of parsley, chopped  
buttered toast, to serve

1. Heat the oil in a large, deep frying pan and cook the chipolatas until brown all over. Push to one side of the pan and add the bacon and mushrooms to the other. Fry until the bacon starts to crisp and the mushrooms are golden. Tip the contents of the pan onto a plate.
2. Tip the beans, passata and tomatoes into the pan. Add the ketchup and season well. Bubble for 5 mins, then scatter the fried mushrooms over the top and nestle the chipolatas and bacon into the mixture. Create two to four gaps in the mixture (depending on how many eggs you prefer) and crack one egg into each. Cover and cook for 4-5 mins until the egg whites are set, but the yolks are still runny. Scatter with the parsley, and serve with hot buttered toast.