



Full English breakfast

Ingredients (Serves 2)

- 2 large tomatoes
- 150g of mushrooms
- 4 rashers of smoked bacon
- 4 pork sausages
- 1 tin of baked beans
- 2 free range eggs
- Fresh herbs to garnish (optional)

Method

- Heat a large non-stick frying pan on a medium heat with some olive oil
- Place the sausages around the outside of the pan and fry for 15-20 minutes turning regularly
- Take the tomatoes, slice off the top and a little bit off the bottom and place in a separate pan with a little oil
- Place bacon into pan with sausages and fry for approximately 3 to 4 minutes per side or until crisp and golden brown
- Chop the ends off the mushrooms and cut into quarters, then add to the pan with the tomatoes and fry gently
- Heat the baked beans in a pan on a slow heat
- Once the bacon and sausages are cooked, add in the eggs and fry until cooked
- Place everything onto a plate and garnish as required.

Jonny Marsh



To watch Jonny make his full English breakfast, go to: [unitedutilities.com/jonnymarshrecipes](https://www.unitedutilities.com/jonnymarshrecipes)

Think before you pour

Pouring fats down the sink can cause blockages to drains and sewers. It can also lead to fatbergs and sewer flooding.

Handy hint 1: Dispose of your cooled leftover fat and oil into the bin.

Handy hint 2: If you have a lot of oil left, take it to your local recycling centre (your council can advise where this is).

