

Suitable for freezer	No
Serves	4
Prep Time	15 mins
Cooking Time	40-50mins Gas 6 / 200°C / Fan 190°C / 400°F

## **ONE POT COOKED BREAKFAST**

### ***Ingredients:***

375g Sausages  
 250g Black pudding  
 180g Bacon lardons  
 250g Cherry tomatoes  
 250g Mushrooms  
 700g Potatoes  
 Drizzle of Olive Oil (1-2 tablespoons)

### ***Method:***

Wash & cube the potatoes and part boil for 10 minutes, then strain & leave the steam to settle.

Remove the skin from the tomatoes by scoring a cross on the base and plunging into a pan of boiling water for 1 minute then remove and place directly into cold water before removing the skins.

Dice the mushrooms and pierce the sausages.

Put all the potatoes, sausages, bacon lardons, tomatoes, mushrooms and black pudding into an ovenproof dish and drizzle with olive oil.

Bake in the oven for 40-50 minutes until well cooked remembering to turn and baste half way through. Gas mark 6 / fan 190°C / 200°C / 400°F

