

the COBB® way

One Pan Wonder Breakfast

📷 @mealswithtumi



Ingredients

Serves 4

Time: 20 minutes

- 1 coil of Beef sausage (or chipolatas)
- Splash of olive oil
- 1 long sprig of Rosemary, leaves picked
- 4 Jalapeño chillies, halved
- 2 ½ cups (250g) Button mushrooms, quartered
- 1-2 vines of Cherry tomatoes
- 4 extra large Eggs
- Salt and pepper to taste



Directions

1. Light a CobbleStone and allow to burn for 5 minutes. Top your COBB with the Frying Pan, cover with the Dome and preheat for 5 minutes.
2. Twist the sausage into small links to create chipolata style mini sausages.
3. Add oil to the Frying Pan, then the rosemary, sausage, jalapeños, mushrooms and tomatoes.
4. Fry until the sausage begins to brown, then give everything a flip. When the sausage looks almost cooked, create some space in the pan and crack in the eggs.
5. Cover with the Dome lid and cook for 4-5 minutes, until the eggs are done to your liking.
6. Remove from the heat, season everything well and serve it up!

COBB TIP

Drizzle the slices of bread with oil and toast in the heated Frying Pan before you start the fry up.

