

# All Day Breakfast Traybake

This is a great dish if you're not quite sure what you want to eat, and always seems to be popular with teenagers!

The basis of this recipe is to include some cubed potatoes, some eggs and bacon, and you can add to that whatever you like; sausage meat, black pudding, cherry tomatoes, mushrooms...the choices are almost endless! Perfect for days when you want to finish off ingredients in your fridge.



**Serves: 2**

## Ingredients:

250g Fordhall Farm pork sausage meat  
4-6 rashers of bacon  
300g potatoes peeled and cut into cubes  
200g mushrooms  
Handful of cherry tomatoes halved  
4 free range eggs  
Olive oil or oil spray  
Salt and pepper

## Cooking Instructions:

- 1 Preheat the oven to 190°C, or 170°C if fan assisted.
- 2 Toss potatoes and small chunks of sausage meat in oil and roast for 20 mins. Add the remaining vegetables and bacon for another 15-20 mins, then crack eggs in spaces for the final 5 mins.

You can add to this with as much as you like! You can add a sprinkling of herbs or garlic granules for extra flavour for example, or a sprinkling of parmesan cheese.

