

Newton farm baked breakfast hash (serves 4)

4 - newton farm pork sausage
8 - new potatoes
8 - rashers newton farm smoked streaky bacon
1 - bag baby leaf spinach
12 - cherry tomato
4 - eggs
200g - grated lye cross mature cheddar cheese
50g - unsalted butter

Boil the new potatoes until cooked, crush down into chunks

Wilt down the baby leaf spinach with 20g of the butter

Grill the sausages until cooked and evenly brown then, slice into 1cm pieces

Grill the bacon until crispy, break into pieces

Cut the cherry tomato in half, season with salt and pepper and gently grill until cooked

Pre-heat oven to 175oC

Assemble sausage, bacon, cherry tomato, potato, spinach(scattered around) and remaining butter(melted) into a oven proof dish, crack the eggs over and sprinkle the cheese over.

Bake in the oven at 175oC for 6-8 minutes until the egg is cooked (best served with a runny yolk)