



# AUTUMNAL BAKED EGGS

*Let's revel in the joys of autumn with this nutritious and delicious warming wonder. Our Burford Browns are the stars of the show, nestled amongst your favourite roasted root vegetables and glorious greens. It's supper at its simplest, perfect for those mid-week mealtimes.*

Prep time 10 minutes | Cook time 25 minutes | Serves 4

4 Clarence Court Burford Brown eggs

4 fennel sausages

400g mixed roasted root vegetables (squash, potatoes, carrots, parsnips)

A pinch of chilli flakes

150g mixed mushrooms, sliced

2 cloves garlic, crushed

Sea salt and freshly ground black pepper

300g pre cooked mixed greens (brussel sprouts, cabbage, cavolo nero, tenderstem broccoli)

1 pack pre cooked puy lentils

Preheat the oven to 200C / 180F / Gas Mark 6.

Start by squeezing the sausage meat out of the skins and roll into even sized meatballs.

Place the meatballs into a roasting tray and pop them in the oven to cook for 5 minutes. Remove the tray and add the roasted vegetables, chilli flakes, mushrooms and garlic. Season with salt and pepper and place in the oven for 10-15 minutes.

Mix in the greens and lentils and cook for a further 5 minutes. Toss everything well and make 4 dents in the tray. Crack the eggs in the holes and cover the tray with foil, return to the oven and cook for around 5 minutes or until the eggs have set.

Serve with chopped parsley and left over gravy or whole grain mustard.



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**FABULOUS EGGS BY FABULOUS BIRDS SINCE 1928**



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