



ALICE LIVEING'S ONE PAN EGGY BRUNCH

Alice Liveing's quick, easy and hearty dish topped with Clarence Court Leghorn Whites. This one pan wonder is a delicious brunch alternative.

Prep time 10 minutes | Cook time 25 minutes | Serves 2-3

300g new potatoes

4 Clarence Court Leghorn White eggs

1 courgette

1 red pepper

1 yellow pepper

1 small red onion, sliced

1 garlic clove

1 sprig of thyme

1 knob of butter

Olive oil

Sourdough toast to serve

Boil the new potatoes for 8 minutes. While the potatoes boil, cut the courgette and pepper in to chunks and finely slice the onion. Drain the potatoes.

Heat the oil and butter in a large non-stick frying pan, then add the onion, courgette, peppers and potatoes and leave for around 10 minutes.

Add the garlic and thyme and cook for a further few minutes.

Make four wells in the veg and crack an egg into each well. Cover the pan with a lid and leave to cook for around 4-5 minutes.

Serve with sourdough soldiers for dipping.



Follow us on social media for more inspiring recipes, fabulous photography, seasonal collections, competitions and events.



clarencourt.co.uk

FABULOUS EGGS BY FABULOUS BIRDS SINCE 1928




Clarence Court