



# 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

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300g new potatoes

4 Clarence Court Leghorn White eggs

1 courgette

1 red pepper

1 yellow pepper

1 garlic clove

1 sprig of thyme

1 knob of butter

Olive oil

Sourdough toast to serve

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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.



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**FABULOUS EGGS BY FABULOUS BIRDS SINCE 1928**



  
Clarence Court