

One-pan egg & veg brunch



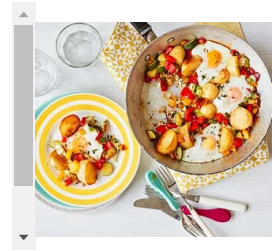
Prep: 5 mins
Cook: 25 mins



Easy



Serves 2 adults + 2 children



Ingredients

300g baby new potatoes, halved

½ tbsp rapeseed oil

1 knob of butter

1 courgette, cut into small chunks

1 yellow pepper, cut into small chunks

1 red pepper, cut into small chunks

2 spring onions, finely sliced

1 garlic clove, crushed

1 sprig thyme, leaves picked

4 eggs

toast, to serve

Method

- Step 1** Boil the new potatoes for 8 mins, then drain.
- Step 2** Heat the oil and butter in a large [non-stick frying pan](#), then add the courgette, peppers, potatoes and a little salt and pepper. Cook for 10 mins, stirring from time to time until everything is starting to brown. Add the spring onions, garlic and thyme and cook for 2 mins more.
- Step 3** Make four spaces in the pan and crack in the eggs. Cover with foil or a lid and cook for around 4 mins, or until the eggs are cooked (with the yolks soft for dipping into). Sprinkle with more thyme leaves and ground black pepper if you like. Serve with toast.

