



# One-Pan English Breakfast

**30**  
minutes  
or less

## INGREDIENTS

3 tbsp Hy-Vee unsalted butter, softened and divided  
1 slice(s) Hy-Vee Bakery sourdough bread  
8 cherry tomatoes  
4 oz whole white mushrooms, trimmed  
½ tsp fresh thyme, chopped  
3 slice(s) Hy-Vee thick-sliced bacon  
2 Hy-Vee frozen fully cooked pork sausage links, thawed  
2 Hy-Vee frozen fully cooked sausage patties, thawed  
2 Hy-Vee large eggs  
½ cup Hy-Vee Homestyle Recipe Oven Baked Beans  
Italian parsley, chopped, for garnish

## PREPARATION

- 1** Heat a 10-inch cast-iron skillet over medium heat. Spread 1 tablespoon softened butter on both sides of bread; add to skillet. Cook until toasted on each side. Remove from skillet; cut bread slice in half and set aside.
- 2** Melt 1 tablespoon butter in same skillet. Add tomatoes, mushrooms, and thyme. Cook 5 to 7 minutes or until tomatoes are lightly blistered and mushrooms are tender, stirring frequently. Transfer to a bowl; cover to keep warm.
- 3** Add bacon to same skillet. Cook over medium heat 5 minutes. Turn over bacon and add sausage links and patties and cook 8 to 10 minutes or until sausages reach 165° and bacon is crisp, turning often. Transfer to a plate lined with paper towels; cover to keep warm.
- 4** Wipe skillet clean with paper towels. Melt remaining 1 tablespoon butter in skillet. Break eggs into skillet. Reduce heat to low. Cook eggs 3 to 4 minutes or until whites are set and yolks begin to thicken.
- 5** Return tomato mixture to one side of skillet; place eggs on top. Add sausages, bacon, and beans to other sides of skillet; heat through over medium-low heat. Serve with toasted bread. Garnish with chopped parsley, if desired. Serve immediately.

## NUTRITION FACTS

Calories: 700  
Total Fat: 48g  
Saturated Fat: 21g  
Trans Fat: .5g  
Cholesterol: 290mg

Sodium: 1110mg  
Carbohydrates: 38g  
Fiber: 1g  
Sugar: 12g  
Protein: 28g