

Classic Full English Breakfast - The Ultimate Morning Feast

The Ultimate Hearty Start to Your Day



TIME
12 min

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INGREDIENTS

- 4 sausages
- 4 slices turkey bacon
- 4 eggs
- 1 can (15 oz) baked beans
- 2 tomatoes, halved
- 4 slices black pudding (optional)
- 4 slices bread (for toasting)
- Butter (for frying and spreading)
- Salt and pepper, to taste

Instructions:

1. Cook the Sausages:
2. Fry the Bacon:
3. Heat the Baked Beans:
4. Sear the Tomatoes:
5. Cook the Eggs:
6. Fry the Black Pudding (Optional):
7. Toast the Bread:
8. Assemble the Plate:

Tips for Success:

Use a griddle or two pans to cook components in parallel and serve everything hot.

Try mushrooms, hash browns, or fried potatoes for delicious additions.

For more richness, add a pat of butter on hot beans or drizzle olive oil on tomatoes.

Serving Suggestions & Pairings:

A hot mug of English breakfast tea or coffee
A glass of Blueberry Lemonade for a fruity twist

Or finish the meal with one of our favorite
breakfast treats: [One-Pan Breakfast Bake](#)

[Viral Cottage Cheese Pancakes](#)

[3-Ingredient Breakfast Cookies](#)

[Hot Chocolate Cookie Cups](#)

Storage & Leftovers:

Fridge: Store components separately in airtight
containers for up to 3 days.

Reheat: Gently reheat sausages, beans, and tomatoes
in the microwave or skillet.

Toast and eggs are best made fresh but can be
quickly re-prepped.

More Recipes You'll Love:

[One-Pan Breakfast Bake](#)

DIRECTIONS

- 1.** **Cook the Sausages:** In a large frying pan over medium heat, cook the sausages until browned and cooked through, about 10-12 minutes. Remove and keep warm.
- 2.** **Fry the Bacon:** In the same pan, fry the turkey bacon until crispy. Remove and keep warm.
- 3.** **Heat the Baked Beans:** In a small saucepan over low heat, gently warm the baked beans until heated through. Stir occasionally to prevent sticking.
- 4.** **Sear the Tomatoes:** Place the halved tomatoes, cut side down, into the same frying pan. Cook for 3-4 minutes until softened and lightly caramelized. Remove and set aside.
- 5.** **Cook the Eggs:** Use butter to fry or scramble the eggs, cooking them to your desired doneness. Season with salt and pepper.
- 6.** **Fry the Black Pudding (Optional):** If using black pudding, add it to the pan and cook for 2-3 minutes per side until crisp on the outside and hot through.
- 7.** **Toast the Bread:** Toast the bread slices in a toaster or on a griddle until golden. Spread with butter while warm.
- 8.** **Assemble the Plate:** Arrange the sausages, bacon, eggs, tomatoes, beans, and black pudding on a plate. Serve the toast on the side.
- 9.** **Tips for Success:** Use a griddle or two pans to cook components in parallel and serve everything hot.
- 10.** Try mushrooms, hash browns, or fried potatoes for delicious additions.
- 11.** For more richness, add a pat of butter on hot beans or drizzle olive oil on tomatoes.

12. Serving Suggestions & Pairings: For a complete British breakfast experience, serve with:
13. A hot mug of : English breakfast tea or coffee
14. A glass of : Blueberry Lemonade for a fruity twist
15. Or finish the meal with one of our favorite breakfast treats: One-Pan Breakfast Bake
16. Viral : Cottage Cheese Pancakes
17. 3-Ingredient Breakfast Cookies
18. Hot : Chocolate Cookie Cups
19. Storage & Leftovers: Fridge: Store components separately in airtight containers for up to 3 days.
20. Reheat: Gently reheat sausages, beans, and tomatoes in the microwave or skillet.
21. Toast and eggs are best made fresh but can be quickly re-prepped.
22. More Recipes You'll Love: One-Pan Breakfast Bake
23. 3-Ingredient Oatmeal Breakfast Cookies
24. Final Thoughts: A Classic English Breakfast is more than just a morning meal-it's a full experience. Whether you're cooking up a lazy Sunday brunch or hosting guests, this dish brings warmth, tradition, and satisfaction to the table. Mix and match your favorite components, and don't forget the buttered toast!
25. If you give it a try, tag @ChefManiac with your Full English spread! And follow us for more cozy, craveable recipes that feed the soul.

TIPS FOR SUCCESS

Use a griddle or two pans to cook components in parallel and serve everything hot.

Try mushrooms , hash browns , or fried potatoes for delicious additions.

For more richness, add a pat of butter on hot beans or drizzle olive oil on tomatoes.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/classic-full-english-breakfast-the-ultimate-morning-feast/>