

The Ultimate Simple Friday Fry Up: A Hearty Weekend Breakfast

A Simple Friday Fry Up: The Perfect Start to the Weekend



OVEN
325°F

TIME
12 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

2 eggs 2 sausages 2 slices of bacon 1 tomato ,
halved 1 cup of mushrooms 1 cup of baked beans 4
slices of bread Salt and pepper to taste Butter for
frying

DIRECTIONS

1. Steps for the : Recipe
2. Start with the : Pan
3. : Begin by heating a large frying pan over medium heat. Add a knob of butter to the pan and let it melt until it starts to sizzle. A temperature of around 300 325°F (150 160°C) is a good place to start for medium heat.
4. Cook the : Meats
5. : Add the sausages and bacon to the hot pan. Cook them for about 10 12 minutes, turning occasionally, until they are beautifully browned and cooked through.
6. Add the : Vegetables
7. : Once the meats are nearly done, add the mushrooms and the halved tomato to the pan. Let them cook for about 5-7 minutes, allowing them to soften and soak up all the savory flavors from the bacon and sausages.
8. Cook the : Eggs
9. : In a separate, smaller pan, melt a little more butter. Scramble or fry the eggs to your personal preference. For a fried egg, cook it for about 2 3 minutes for a runny yolk or longer for a firmer yolk.
10. Toast and : Warm the Beans
11. : While the eggs are cooking, pop the bread in a toaster to get it to your preferred crispiness. Warm the baked beans in a small saucepan on the stovetop or in the microwave until they are hot.
12. Assemble and : Serve
13. : Once everything is cooked and ready, arrange it all artfully on a plate. Place the sausages, bacon, mushrooms, tomato, and baked beans alongside your eggs and toast. Sprinkle everything with a little salt and

pepper to taste.

14. : Serve immediately while everything is still hot.

SWAPS & NOTES

Meats : While sausages and bacon are the heart of this dish, feel free to get creative.

You can use different types of sausages, such as Cumberland or pork and apple, and experiment with thicker cuts of bacon or pancetta.

Vegetables : The mushrooms and tomatoes are essential, as they add a nice earthiness and a pop of juicy flavor that cuts through the richness of the meats.

You could also add other vegetables like sautéed onions, bell peppers, or even a handful of spinach.

TIPS FOR SUCCESS

Don't Overcrowd the Pan : Cook your meats in a pan large enough to give them space.

This ensures they fry up nicely and get crispy instead of steaming.

If your pan is too small, cook the sausages and bacon in batches.

Use the Fat : Don't drain all the fat from the bacon and sausages.

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

Original recipe: <https://chefmaniac.com/the-ultimate-simple-friday-fry-up-a-hearty-weekend-breakfast/>