



with St Luke's very own Steve Holmes

THE LOCKDOWN COOKING CLUB

RECIPE CARD #2 *Spicy Bean Brunch*

Serves 3-4
10 mins prep
15 mins cooking

Equipment

Frying pan with lid
Griddle pan or toaster
Sharp knife

Ingredients

1 tin of Chopped Tomatoes	3 Rashers of Bacon - chopped
1 tin of Cannellini Beans	Sliced Mushrooms
1 Clove of Garlic - chopped	1 tsp Smoked Paprika
1/2 Red Onion - chopped	1 tsp chilli flakes
50g Chopped Chorizo	65g of Plain Flour
250g Sausage Meat	1 egg per person
100g Black Pudding - sliced	Ciabetta Bread - for toast
Chilli Oil - or ordinary oil for the toast	Handful of Coriander
Salt and Pepper	

How to Cook

Follow Steve's video guide to cook the perfect Spicy Bean Brunch

www.slhospice.co.uk/cookingclub

Don't forget:

Cook using large frying pan on low heat, keep stirring ingredients

Remember - 1 egg for as many guests that you are cooking for!

Thank You!

Please share your photos of your prize-winning creations with us - we would love to see them!

All donations to patient care at St Luke's Hospice are very much appreciated:

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