



Cheesy Sausage and Bean Pocket



2 servings



10 minutes

INGREDIENTS

sausage of your choice

can of baked beans

bread pockets/ pitta bread

cheddar cheese

oil for frying

NOTES

This recipe is super easy, quick, avoids washing up plates, and perfect for families! With just a few simple steps and ingredients, you'll have a delicious breakfast. Plus, kids will love helping assemble it—and who can resist cheesy-sausage-beany goodness?

DIRECTIONS

1. Pop your sausages of choice into a hot pan and let them sizzle away until cooked!
2. Once they're golden and smelling amazing, grab some kitchen roll, give the pan a quick wipe, and toss in your bread to dry fry it—trust me, it's worth it for that toasty goodness.
3. While that's happening, heat up your beans, reduce the liquid, chop up those cooked sausages and mix in.
4. Now for the best bit: pile everything together and sprinkle over some cubed cheese for a melty, gooey finish. Yum!

