

LOADED BREAKFAST BRAAI PIE

Serves 6

INGREDIENTS

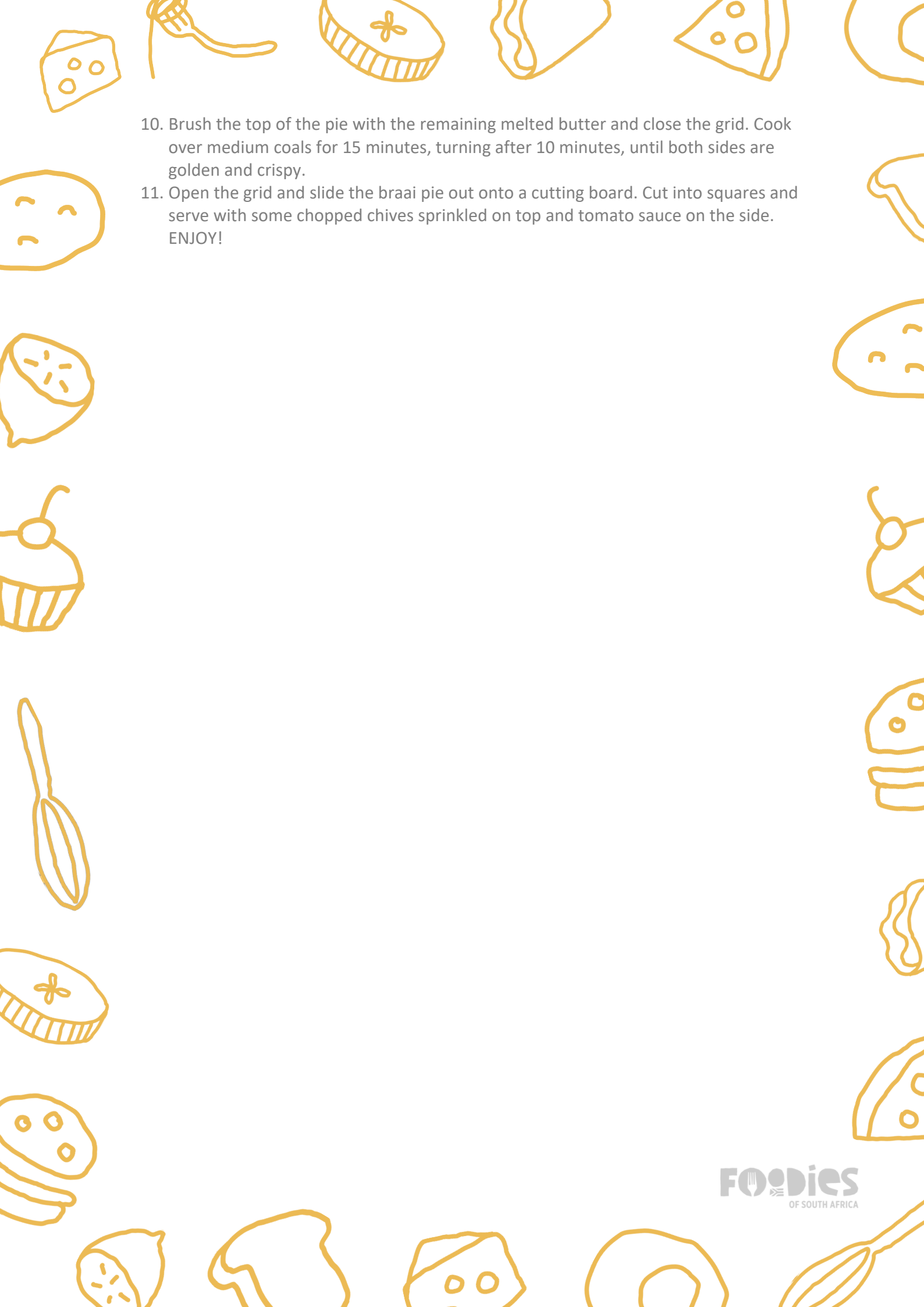
- ½ cup cow peas, soaked overnight
- 1 tbsp oil
- 1 onion, sliced
- 2 cloves garlic, crushed
- 1 tin (400g) chopped tomatoes
- 1 sachet (50g) Knorr Brown Onion Soup
- 2 tbsp brown sugar
- 1 tbsp red wine vinegar
- 2 sheets (400g) store-bought puff pastry, defrosted but kept cold
- 1 pack (200g) bacon bits, fried
- 2 cups grated cheese
- 6 eggs
- 3 tbsp melted butter

Serving suggestion:

- Chopped chives
- Tomato sauce

METHOD

1. Rinse the cow peas and place them in a pot with enough water to cover. Bring to a simmer and cook for about 50 minutes, until tender when pinched between your fingers.
2. Heat the oil in a pan over medium-high heat and sauté the onion and garlic until soft and translucent.
3. Add the tinned tomatoes and an equal tin of water and stir to combine.
4. Add the cooked beans and stir through the Knorr Brown Onion soup.
5. Cover and cook over a medium heat for 15 minutes, stirring occasionally, until the sauce reduces and thickens to coat the beans.
6. Once you get the right consistency, add the sugar and red wine vinegar. Cook for a further 5 minutes, then remove from heat and allow to cool completely.
7. Light the braai fire and spray a braai grid with baking spray on both sides.
8. Working quickly, brush 1 sheet of cold puff pastry with melted butter and place the buttered-side down on one side of the grid.
9. Spread over the cold cow pea mixture and top with the bacon and cheese. Create 6 deep indents in the mixture and crack in the eggs. Place the second sheet of puff pastry over the filling and press around the edges with a fork to seal.

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- The page is framed by a decorative border of orange line-art illustrations of various food items, including a slice of cheese, a fork with spaghetti, a round flatbread with a cross, a slice of pizza, a burger, a lemon wedge, a cupcake, a butter knife, another round flatbread, a slice of pizza, a mushroom, a slice of cheese, a lemon wedge, a burger, and another slice of pizza.
10. Brush the top of the pie with the remaining melted butter and close the grid. Cook over medium coals for 15 minutes, turning after 10 minutes, until both sides are golden and crispy.
 11. Open the grid and slide the braai pie out onto a cutting board. Cut into squares and serve with some chopped chives sprinkled on top and tomato sauce on the side. ENJOY!