

# CHEESY BREAKFAST 'PAPPERT'

Serves 6

Hands-on time: 25 minutes

Hands-off time: 30 minutes

## INGREDIENTS

1 tsp salt

1 cup White Star Quick Super Maize Meal

$\frac{2}{3}$  cup baked beans

1 cup cooked bacon bits

$\frac{2}{3}$  cup cooked mushrooms

1 cup baby spinach, chopped

1 $\frac{1}{2}$  cups grated cheese

6 large eggs

$\frac{1}{2}$  tsp pepper

## Serving suggestion:

Roasted rainbow peppers

Sliced avocado

Chopped parsley

## METHOD

1. Preheat the oven to 180°C and grease a large baking dish (30x20cm) with non-stick spray.
2. Bring a large pot with 2 cups of water and  $\frac{1}{2}$  a teaspoon of salt to the boil. Mix another cup of water with the White Star Quick Super Maize Meal to form a slurry. Gradually add the maize meal paste to the boiling water while stirring using a wooden spoon. Cover the pot with a lid. Bring to the boil and cook on a medium heat for 3-4 minutes. *\*Chef's Tip: Keep an eye on it to ensure that the pap does not burn.*
3. Spoon the cooked pap into the prepared dish and spread out evenly to form the base.
4. Spoon the baked beans over the pap. Then sprinkle the bacon bits, mushrooms, baby spinach and lastly, the grated cheese evenly over the top. *\*Chef's Tip: Feel free to use your favourite breakfast toppings or even leave the bacon out for a vegetarian option!*
5. Use the back of a tablespoon to form six indentations in the cheese, and crack an egg into each indent. Season with the remaining  $\frac{1}{2}$  teaspoon of salt and pepper, and bake for 15-20 minutes or until the eggs are cooked.
6. Allow to cool slightly. Garnish with fresh roasted rainbow peppers, sliced avocado and chopped parsley, before cutting into 6 even portions.
7. Serve and ENJOY!