



BRINNER STACKS

WITH EASY TOMATO SAUCE

DIFFICULTY: Easy | **SERVES:** 4 | **READY IN:** 40 minutes

Who doesn't love brinner (breakfast for dinner) on the odd occasion?! These easy stacks include crispy hash browns, roasted mushrooms, spinach, sausages and eggs, finished off with a homemade tomato sauce.



STACKS

- 4 large portobello mushrooms (approximately 250g)
- 8-10 frozen triangle hash browns (or 4-6 larger hash browns)
- 8 pork sausages (approximately 600g)
- 6 tsp butter, divided
- 120g baby spinach (4.2oz)
- 4 eggs

TOMATO SAUCE

- 400g canned pesto flavoured tomatoes (14oz)
- 1 Tbsp balsamic vinegar
- 1 Tbsp brown sugar

1. PREPARE INGREDIENTS FOR STACKS

Preheat oven to 190°C (375°F) fan bake. Set a large oven rack over a large oven tray (you may want to line the tray with baking paper for easier clean up).

2. Use a paper towel to gently wipe mushrooms clean. Arrange mushrooms (top side down), hash browns and sausages on oven rack. Dot 1/2 teaspoon butter on each mushroom. Cook for 15 minutes.

3. MAKE TOMATO SAUCE

Meanwhile, place a medium frying pan on medium heat. Add tomatoes, vinegar and sugar. Simmer until thickened into a chunky sauce (approximately 10 minutes). Season with a little salt and pepper to taste. Reduce heat to low to keep warm.

4. FINISH COOKING STACKS

Remove mushrooms, hash browns and sausages from oven. Brush mushrooms all over with the butter that has pooled in the centres. Return tray to oven and cook for a further 10-15 minutes, until mushrooms are tender, hash browns are crisp and sausages are cooked.

5. Meanwhile, heat a large frying pan on medium. Add 2 teaspoons butter and the spinach. Stir until wilted. Season with salt and pepper, transfer to an oven-safe dish, cover with foil and place in oven to keep warm.

6. Melt remaining 2 teaspoons butter in same pan used to cook spinach. Crack eggs into the pan (use egg rings, if you like) and fry until cooked to your liking.

7. SERVE

Layer up hash browns, mushrooms, spinach, sausages and eggs. Season and serve with the tomato sauce.



WINE MATCH: Go for a Pinot Noir.

BRINNER STACKS RECIPE NOTES

GLUTEN-FREE OPTION: Choose gluten-free hash browns and sausages.

INGREDIENT SWAPS / NOTES: You could swap the hash browns for kumara rosti if you prefer. Sausages could be swapped for 250g / 8.8oz bacon. Poached eggs are a great alternative to fried. If you can't find pesto flavoured tomatoes, try Italian flavoured.

STORING AND REHEATING: Hash browns are best reheated in the toaster, to make them crispy. Eggs are nicest cooked fresh. All other ingredients can be reheated in the microwave. Assemble stacks just before serving.