



Classic Bacon and Egg Bagel

Ingredients

- 200g Gills Dry Cured Back Bacon
- 1 x Egg
- 1 x Bagel
- Handful of leafy green salad
- Knob of Butter
- Sauce of your choice

Method

- Take a frying pan, and place on the stove on a medium heat. Add in a knob of butter, and leave to melt.
- Add your Gills Dry Cured Back Bacon and lightly fry for 10-12 minutes.
- Once your bacon is nearly finished cooking, take your bagel and slice horizontally. Place the bagel halves into a toaster for 1-2 minutes.
- Meanwhile, turn down the heat, and carefully break an egg into the frying pan. Allow to cook for 2-3 Minutes, or to your preference!
- Once your egg is cooked, turn off the heat and begin to build your bagel!
- Lay the toasted bagel halves onto a plate and spread with a sauce of your choice
- Take a handful of leafy greens and place onto the bottom bagel half. Place your bacon on top, followed by your egg and finish with the top half of the bagel. enjoy!