

BBQ Breakfast Hash



Ingredients

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| 1 brown onion, finely chopped | 2 tbsp tomato paste |
| 4 rashers bacon, finely chopped | 1/4 cup water |
| 2 cloves garlic, finely chopped | 2 large sweet potatoes, peeled and cut into 5mm cubes |
| 1 tsp ground cumin | 400g can black beans, drained and rinsed |
| 1 tsp smoked paprika | 4 eggs |
| 1/2 tsp ground coriander | Handful fresh parsley, finely chopped |
| 1 tsp salt | |

Directions

Step 1 – Heat the BBQ to medium heat (180 - 200°C) with two zone heat. Ensure the grills are clean. If you are using a charcoal grill, place your briquettes or charcoal to one side of the grill, keeping an area clear as a zone of indirect heat. If you are using a gas BBQ, light a burner on one side of the BBQ only. If you are using a Weber Q, have a trivet and convection tray on hand.

Step 2 – Preheat a BBQ safe frying pan or skillet over direct heat. Add a little olive oil to the skillet and cook the onion until starting to soften, then add the bacon cook for 5 minutes. Add the garlic, cumin, paprika, coriander and salt and stir until fragrant, then add the tomato paste and water. Stir together and cook for 5 minutes until the sauce has reduced slightly.

Step 3 – Stir in the sweet potato and black beans, then move the frying pan or skillet to indirect heat (add the roasting trivet and convection tray to the Weber Q if using). Bake the hash for around 10 minutes, with the BBQ lid closed, until the sweet potato starts to soften and brown at the edges.

Step 4 – Make indentations in the potato mixture to hold the eggs. Crack the eggs into the spaces, cover the pan with foil and allow the eggs to bake for 10 minutes or until cooked to your liking.

Step 5 – Sprinkle the chopped parsley over the hash and serve immediately.

