

Breakfast wrap

Ingredients

- 2 eggs
- 2 rashers of bacon
- 1 sausage
- 1 hash brown
- Handful of spinach
- 1 spring onion
- Ketchup OR Brown Sauce

Method

1. Turn on the oven to 200 or gas 6
2. Bake the hash brown for 15 -20 minutes (Till its golden and looks crispy)
3. Chop up your spinach roughly.
4. Cut your spring onion finely.
5. Whisk the egg
6. Add the spring onion and spinach into the whisked egg and mix well.
7. Fry the sausage and bacon and put it in a plate.
8. Make an omelette with your egg mixture.
9. Slice the sausage in half.
10. Lay your wrap on the table/ chopping board
11. Begin to arrange the food on the wrap. Put the egg on first, hash brown, bacon, any sauce and then the sausage.
12. Fold and put the wrap into the frying pan on a low heat, turn over when browned on one side. (5 minutes each side)
13. Eat warm!