



Campfire Big Brekkie

Prep time: 5-10 mins

Cook time: 15 mins

Serves: 4

First Skillet

- Olive oil
- 100g prosciutto
- 1 bunch Tuscan kale, torn
- 3 shallots, cut chunky
- 3 garlic cloves, smashed
- 2 cups mixed mushrooms, roughly chopped
- ½ loaf bread, torn into chunks

Recipe

- Chuck the two skillets over a medium-hot part of the campfire and drizzle both with a good glug of olive oil. Let the skillets warm up over the fire until the olive oil is heated.
- In the first skillet, add the prosciutto, shallots, kale, mushrooms and the torn-up chunks of bread. Allow the ingredients to char and toss them every minute for five minutes.
- In the last minute of cooking, add in the garlic and stir it through. When the veggies are cooked and slightly charred it's time to pull the skillet from the fire.

Second Skillet

- Olive oil
- 6-8 eggs (ask your mates how many they want!)
- ½ teaspoon chilli flakes
- ½ teaspoon ground turmeric
- 30g parmesan

- Meanwhile, crack your eggs into the second skillet and sprinkle the chilli flakes and ground turmeric over the top. When the egg whites are set, they're ready, so remove your skillet from the heat.
- Shave some delicious parmesan over the eggs and allow the residual heat from the skillet to melt the cheese over the eggs in all it's ooey, gooey glory.
- Divide the lot up into bowls to serve