**One-pan English breakfast**

Serves 4

* 4 good-quality pork chipolatas
* 4 rashers smoked back bacon
* 140g button mushroom
* 6 eggs
* 8 cherry tomatoes, halved
* Handful grated cheese (optional)
* 1 tbsp snipped chives

1. Heat the grill to high. Heat a medium non-stick frying pan, add the chipolatas and fry for 3 mins. Add the bacon, turning occasionally, until it starts to crisp, about 5 mins more.
2. Tip in the mushrooms and continue to cook for a further 3-5 mins. Drain any excess fat and move the ingredients so they are evenly spread out.
3. Season the eggs, then add to the pan, swirling to fill the spaces.
4. Gently move with a fork for 2 mins over a low-medium heat until beginning to set. Scatter over the tomatoes, cheese, if using, and chives, then grill for 2 mins until set.
5. Cut into wedges and serve with your favourite sauces.