**White Bean Breakfast Hash**

1 serving

* 1 can butter beans
* 2 tbsp olive oil
* 100g mushrooms, sliced
* 2 tbsp shallots, minced
* 2 slices bacon
* 1 egg
* Pepper to taste
* Optional: 1/2 avocado
1. Open can of beans and drain any liquid from the can and rinse. Then, heat beans in a pan on hob
2. While beans are cooking, slice mushrooms and mince shallots.
3. Grill both slices of bacon. Once they are cooked, remove from heat and wait 1-2 minutes for them to cool a bit. Then, slice or break them into tiny pieces
4. Heat ½ the olive oil in a pan on hob, and add mushrooms to the pan. Once they start cooking a bit, add the shallots. Once both the mushrooms and the shallots are a golden brown, remove from hob
5. Remove the bean pot from the stove and stir in the mushrooms and shallots and bacon; set aside. To keep warm.
6. Give everything a stir and put mixture on a plate.
7. In a frying pan, heat a tiny bit of olive oil and then crack an egg and cook it until the whites are bubbling a bit. Use a spatula to carefully remove the egg from the frying pan and add on top of the bean mixture.
8. Add pepper to taste and sliced avocado if using