

Sausage and egg cob sliders

30m prep | 30m cook | 12 servings



Why has this page changed? ⓘ

13 Ingredients

- 500g beef, garlic and parsley sausages
- 2 tsp extra virgin olive oil
- 1 brown onion, halved, thinly sliced
- 1 small red capsicum, finely chopped
- 1 tsp smoked paprika
- 1/2 tsp ground cumin
- 60g baby spinach
- 6 brioche burger buns
- 6 charcoal brioche burger buns
- 3/4 cup grated cheddar
- 12 small eggs
- Small fresh flat-leaf parsley leaves, to serve
- Tomato chutney, to serve

4 Method Steps

- Step 1** Preheat oven to 200C/180C fan-forced. Line two baking trays with baking paper.
- Step 2** Squeeze mince from sausages into a bowl. Roughly crumble meat. Heat oil in large frying pan over medium-high heat. Add sausage mince. Cook, stirring, for 5 minutes, breaking up with a wooden spoon, or until browned. Add onion and capsicum. Cook, stirring, for 2 minutes or until softened. Add paprika and cumin. Cook, stirring, for 30 seconds or until fragrant. Add spinach. Stir for 1 minute or until just wilted. Remove from heat.
- Step 3** Cut 2cm off the top of each bun. Reserve tops. Leaving a 1cm crust around edge of each bun, remove and discard the soft bread centres (see note). Press bases of buns down to compact. Place buns and tops on separate prepared trays. Divide 1/2 cup cheddar among buns. Top with sausage mixture. Crack one egg into each bun. Gently tap each bun to settle egg. Season with salt and pepper. Sprinkle with remaining cheese.

- **Step 4** Bake tops for 12 to 14 minutes and buns for 18 to 20 minutes or until eggs have just set and buns are golden. Sprinkle with parsley and serve with bun tops and tomato chutney.
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