KIKKOMAN

Vegan Full Flavour English Breakfast recipe

Total time **75 mins** **30 mins** preparation time **45 mins** cooking time

INGREDIENTS

4 portion(s)

Crispy New Potatoes:

500 g	new potatoes
2 tbsp	olive oil
2 tbsp	Kikkoman Naturally Brewed Soy Sauce
4	garlic cloves
1	sprig fresh rosemary
	Pepper to taste

Roast Onion Sausages:

1	small red onion
8	vegan sausages
4	garlic cloves
2 tbsp	Kikkoman Naturally Brewed Soy Sauce

Magnificent Mushrooms:

500 g	chestnut mushrooms
1 tbsp	olive oil
1 tbsp	vegan butter
2 tbsp	Kikkoman Naturally Brewed Soy Sauce
4	garlic cloves
2	sprigs fresh thyme
	Pepper to taste

Pan Roasted Basil Tomatoes:

400 g	cherry tomatoes on the vine
1 tbsp	olive oil
1 tbsp	Kikkoman Naturally Brewed Soy Sauce
2	garlic cloves
	Pepper to taste
1	sprig fresh basil

Brilliant BBQ Baked Beans:

2	400g tins baked beans
2 tbsp	bbq sauce

PREPARATION

Step 1

For the Crispy New Potatoes:

Prepare the potatoes | Halve any larger potatoes so that all the potatoes are roughly 1 inchin size | Put the potatoes in the pan and cover with cold water | Put the pan on the stove and bring to the boil over a high heat, when the water reaches boiling point, cook the potatoes for 5 minutes | Drain the potatoes into the colander and leave them to steam for 2 minutes

Roast the potatoes |Preheat the oven to 200C | Tip the potatoes into a roasting tin, drizzle over the olive oil, Kikkoman soy sauce and toss to coat | Sprinkle over the garlic cloves, chilli flakes and rosemary | Season with pepper, put the tin in the oven and roast the potatoes for 45 minutes, roughly stirring halfway through

Serve the potatoes | Take the tin out of the oven, carefully remove the garlic cloves and rosemary and serve immediately

Step 2

For the Roast Onion Sausages:

Prepare the sausages | Peel, trim, halve and slice the onion | Spread the slices of onion out on the baking tray and push them together to form a loose nest | Set the vegan sausages out on top of the onions | Nestle the garlic cloves in between the sausages | Drizzle the Kikkoman soy sauce over the sausages

1 tbsp	Kikkoman Naturally Brewed Soy Sauce
0.5 tsp	hot sauce
4 tbsp	crispy onions Pepper to taste

Silken Scramble:

1 tbsp	vegan butter
2	spring onions
2	garlic cloves
300 g	silken tofu
0.5 tsp	turmeric
1 tbsp	nutritional yeast
1 tbsp	Kikkoman Naturally Brewed Soy Sauce
	Pepper to taste

Cook the sausages | Put the tray in the oven and roast the sausages for 20-25 minutes

Finish and serve | Remove the garlic and serve the sausages immediately (you can serve the red onion as well if you like fried onions.

Step 3

For the Magnificent Mushrooms:

Prepare the mushrooms | Halve the mushrooms (quarter any large ones) so they're all roughly 1 inch

Cook the mushrooms | Warm the olive oil in the pan over medium heat | Add the mushrooms to the pan and stir for 30 seconds | Add the vegan butter to the pan and stir for 30 seconds | Add the Kikkoman soy sauce to the pan and stir to coat | Add the garlic, thyme and pepper to the pan, put the lid on and cook for 6-7 minutes | Remove the lid from the pan and cook for a further 5-6 minutes

Serve the mushrooms | Remove the thyme and garlic from the pan | Season with a little more pepper and serve immediately

Step 4

For the Pan Roasted Basil Tomatoes:

Prepare the tomatoes | Take the tomatoes off the vine and put them in the pan | Drizzle over the olive oil and Kikkoman soy sauce and gently toss to coat | Nestle the garlic cloves in the pan amongst the tomatoes | Season with pepper and lay the basil on top of the tomatoes

Cook the tomatoes | Put the pan on the stove over a low to medium heat, put the lid on and cook for 8 minutes | Take the lid off, cook for a further 2 minutes

Serve the tomatoes | Remove the basil and garlic cloves from the bowl and serve immediately

Step 5

For the Brilliant Baked Beans:

Prepare the beans | Open the beans, empty them into a saucepan, put the pan on the stove | Add the bbq sauce, Kikkoman soy sauce and hot sauce to the pan

Cook the beans | Turn the heat to medium and simmer for 7-8 minutes

Finish and serve | Season with pepper, add the crispy onions to the pan, fold them into the beans and serve immediately

Step 6

For the Silken Scramble:

Prepare the ingredients | Trim and finely slice the spring onions | Peel and grate the garlic | Open the silken tofu, pour it into the sieve and drain off any excess liquid

Cook the tofu | Melt the vegan butter in the frying pan over a medium heat | Add the spring onion and garlic to the pan and stir for 1 minute | Add the tofu to the pan, break it up with a spoon and fry for 4-5 minutes, stirring occasionally | Add the turmeric, nutritional yeast and Kikkoman soy sauce to the pan, stir to combine and fry for 3-4 minutes, stirring occasionally, until most of the moisture has evaporated and the tofu looks like scrambled eggs

Time to serve | Take the pan off the heat, season with pepper and serve immediately