

BUTTER BEANS WITH SILVER BEET & EGGS

<i>Ingredients</i>	<i>Equipment</i>
1 Can Butter Beans	Large & Small Saucepan
2 Rashes Bacon	Measuring Jug
2 Bay Leaves	Chopping Boards
700ml Water	Chef's Knives
2 Teaspoons Chicken Stock	Vegetable Peeler
4 Thyme Sprigs	Colander
1 Brown Onion	Cup and Spoon Measures
1 Carrot	Wooden Spoon
1 Stalk Celery	Casserole Dish
1 Can Crushed Tomatoes	
3 Silver Beet Leaves	
4 Eggs	
Salt & Pepper to taste	

What to do

1. Get out all required equipment
2. Weigh and measure ingredients
3. Drain the Butter Beans in the Colander.
4. Cut the bacon into small pieces
5. Peel and dice the onion
6. Peel and dice the carrot
7. Slice the celery.
8. In the large saucepan add the butter beans, silver beet, bacon, onion, carrot, celery, water, chicken stock, thyme and bay leaf. Salt & pepper to taste. Bring to boil over high heat, remove the lid and boil for approximately 10-15 minutes.

9. In the small saucepan, add the eggs and cover with water. Bring to boil, then simmer for 15-20 minutes. Remove the eggs from the saucepan, allow to cool, then peel and slice in half.
10. Add the tomatoes to the saucepan, keep boiling. stirring occasionally with a wooden spoon until thickened and stew-like
11. Remove the bay leaves and thyme sprigs.
12. Gently pour the mixture in the casserole dish and top with the hard boiled eggs.