

Less than 30 minutes

Serves 4

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Ingredients:

- Oil, for frying
- ½ coil (150g) chorizo, diced (or any cooked sausage or sliced meat)
- 1 tsp (5ml) cumin seeds
- 2 tsp (10ml) paprika
- ½ bunch spring onions, sliced
- 1 can (400g) baked beans
- Salt and milled pepper
- 1½ cups (about 150g) grated mozzarella or cheddar
- 8-12 slices bread, buttered

Method:

1. Heat a glug of oil in a pan and fry chorizo and cumin seeds until crisp.
2. Stir through paprika, spring onion and beans.
3. Season.
4. Place half the bread slices, buttered side down, on a board and top with bean mixture.
5. Sprinkle with cheese and top with remaining bread slices, buttered side up.
6. Toast in a jaffle iron (or snackwich machine or hot pan) until bread is golden and cheese is melted.
7. Serve immediately.