



Omelette in a Bag



Ingredients

One portion

- 2 large eggs
- 1 Tablespoon of grated cheese
- 1 Tablespoon or so of any other ingredient you like in your omelette (like onion, cooked bacon or herbs) - optional
- 1 small freezer or sandwich bag



Equipment

Sandwich bag, jug or large cup, large saucepan, plates to serve, cutlery.

Method

1. Crack eggs into the small bag.
2. Add the cheese and any other ingredients you like.
3. Seal the bag, squish the ingredients to mix. "Burp" the air out.
4. Bring a medium-sized pan of water to a heavy boil.
5. Drop the bag into the boiling water and boil for 13 minutes.
6. Carefully, remove the bag from the hot water, open the bag and roll the omelette onto a plate.
7. Enjoy!