

## Omelette in a Bag

This is a very simple and quick way to make a very tasty snack, all the ingredients can be guessed to which way u want your Omelette to taste. This is eggcellent !!!!

### INGREDIENTS

2 large eggs  
2 / 3 slices ham, chopped  
shredded Cheddar  
1/2 small onion, finely chopped  
1 bell pepper, chopped  
Salt and pepper

## DIRECTIONS

Bring a large pot of water to a boil. Crack two eggs into a large resealable freezer bag, then press out as much air as you can and seal the bag shut. Squeeze the eggs to beat them. Re-open the bag and add ham, cheese, onion, and bell pepper and season with salt and pepper. Now re-seal the bag and squeeze the contents together so that it all mixes up evenly.



Carefully place bag in the boiling water, and cook until the mixture is set, about 8 minutes. Use tongs to remove the bag from the pot. Carefully open the bag and roll out the omelet onto a plate.

