

## **Boil-In-A-Bag Omelets**

**Makes 1 serving**

**This is a great recipe when feeding a crowd for breakfast!**

- 2 large eggs
  - 1 Tablespoon of grated cheese
  - 1-2 Tablespoons or so of any other ingredient you like in your omelet (like onion, ham, broccoli) - optional
  - 1 small Ziploc freezer bag
1. Crack eggs right into the small Ziploc bag. Add the cheese and any optional ingredients you like. Seal the bag, squish the ingredients to mix. "Burp" the air out.
  2. Bring a medium-sized pan of water to a heavy boil.
  3. Drop Ziploc baggie into the boiling water. Boil for 5 minutes (please see note below).
  4. Carefully, remove baggie from the water. Open the bag and roll the omelet onto a plate. YUM!

