Weekend Recipe

CHINS

"Omelette in A Bag"

- Crack 2 eggs into a Ziploc bag. Close bag and shake to beat eggs.
- 2. Add chopped pieces of ham, pepper, cheese, salsa, onions and mushrooms to the bag.
- 3. Seal the bag up with as little air in it as possible.
- 4. Fill a large pot with water and begin boiling over campfire. When hot place up to 8 omelette bags into the water for 13 mins.

5. Remove each bag, open and roll out the omelette. Enjoy!