

GIRL GUIDES, IN YOUR POCKET!



Omelette in a bag!

Ingredients:

- 4 x eggs
- 1 x large bag of your favourite chips
- Any other ingredients in your fridge/pantry (e.g. bacon, cheese, spring onion, carrots, herbs/spices)

Method:

(Check with an adult to see if you need help)

- Fill a large pot with water and place on stove to boil.
- Crunch chips up in the bag.
- Chop all ingredients (except for the egg) to flavour omelette into small dices pieces.
- Add all diced ingredients into the chip bag.
- Shake.
- Whisk eggs in a bowl until broken up.
- Add to chip bag and shake, making sure all the other ingredients are mixed with the eggs.
- Place bag into boiling water with the open end of the bag up so mixture doesn't spill.
- Boil for 10 minutes (or until egg is nicely cooked).
- Serve and enjoy!

