



ZIP LOCK OMELET

This works great when you have a group of people together. No one has to wait for their omelet, everyone gets involved in the process and it's a great conversation piece.

Have guests write their name on a quart-size Ziploc freezer bag with permanent marker.

Crack no more than two eggs (large or x-large) into each bag and shake to combine.

Put out a variety of ingredients such as cheeses, ham, onion, green pepper, tomato, hash browns, salsa, etc as selection.

Each guest adds prepared ingredients of their choice to their bag. Shake, carefully press air out of bag and zip it up.

Place the bags into rolling, boiling water for exactly 13 minutes. (We suspect that if you only make fewer at a time you might not need to cook them for that long.)

You can cook 6-8 omelets (bags) in a large pot. For more bags, make another pot of boiling water or cook in shifts.

Open the bags and the omelet will roll out easily. Be prepared for everyone to be amazed.

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