

## Recipe 5



### KETTLE OMELETTE

This one does what it says on the tin – yes, you really can make an omelette in your kettle! It couldn't be easier, and there's no washing up.

**Serves: 2**

**Done in: 15 minutes**

#### Ingredients

- 4 large eggs
- 2 tbsp grated cheddar
- 5 slices wafer thin ham
- Salt and pepper
- 2 zip-lock sandwich bags

#### Optional:

- Sriracha, Brown Sauce, or your favourite sauce, to serve
- Vegetables

#### TOMS'S SWAP

**If you don't fancy a cheesy omelette why don't you give grated mushrooms or sweetcorn a go? Just as tasty!**

#### Method

**1**

Crack the eggs into a bowl and beat with a fork. Grate the cheddar and roughly chop the ham, then add this to the eggs with a bit of salt and pepper and give it a good stir.

**2**

Pour half the egg mixture into a heatproof zip-lock sandwich bag and carefully push all the excess air out of the bag and seal it. Then do the same again with the remaining egg mixture into a second bag.

**3**

Fill the kettle to  $\frac{3}{4}$  full, and then carefully place both omelette bags inside, leaving a little of each bag hanging over the top of the kettle and close the lid to secure the bags in place.

**4**

Switch the kettle on. Once it has boiled, leave it to stand for 8 minutes – don't open the lid! – then turn it back on again for a second boil. Once boiled for a second time, carefully remove the omelette bags using a set of tongs or something similar. Be careful it's hot!

**5**

Unzip the bags, slide the omelette out onto a plate, and tuck in. Easy peasy!



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