

Little Chefs Dubai After School Snacks

Last week we did an easy yet filling and delicious Quesadilla Caprese with mozzarella, fresh basil leaves and chopped tomatoes, but quesadillas can be filled with anything from peanut butter and jelly to turkey bacon, egg and cheese and they should definitely be on your list of quick after school snacks. Here are some more.

Ramen

Take a packet of 2 minute noodles and throw away the flavouring packet! Heat the kettle and pour the hot water over and let stand a couple of minutes. Add whatever you like! A beaten egg makes it more filling and nutritious, just let it cook an extra minute or so. Add cheese and any veggies you like. Today we have corn, spring onions, sweet peppers and soy sauce.

Omelette in a bag

This is perfect sleepover breakfast (or camping) because you can make 3 or 30 very easily! Have a permanent marker to write everyone's name on the Glad Freezer bag.

Ingredients

- 1 egg
- handful shredded cheese
- 1 tablespoon chopped onion (optional)
- 1 tablespoon chopped green bell pepper (optional)
- 1 tablespoon chopped fresh tomato (optional)

Directions

Crack the eggs into a large resealable freezer bag. Press out most of the air, and seal. Shake or squeeze to beat the eggs. Open the bag, and add the turkey, cheese, onion, green pepper, tomato, salsa, and mushrooms. Squeeze out as much of the air as you can, and seal the bag.

Bring a large pot of water to a boil. Place up to 8 bags at a time into the boiling water. Cook for exactly 13 minutes. Open the bag, and let the omelet roll out onto a plate. The omelet should roll out easily

Grilled Cheese

Place desired cheese between 2 bread slices. Add tomatoes or turkey if desired. Spread outside with butter. Shallow fry in pan til golden and flip. Heat til golden. Always remember to spread the bread with butter, not melt butter in pan, it makes a big difference.