Scrambled Eggs with Smoked Trout

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If your old breakfast standby is in need of a pick-me-up, just add smoked trout to your eggs, and taste the magic.

Ingredients:

8 large eggs

½ cup smoked trout fillets, chopped

1/4 cup cream cheese, softened, cubed

1 tablespoon chopped chive

1 teaspoon chopped fresh dill

1/4 teaspoon black pepper

2 tablespoons unsalted butter

Directions:

- 1) Combine eggs, trout, cream cheese, chive, dill, and pepper in a medium bowl; mix until blended.
- 2) Melt butter in a large skillet over medium. Add egg mixture; cook until cooked and fluffy, stirring occasionally, about 4 minutes. Serve immediately.