



# HAM & CREAM CHEESE SCRAMBLED EGGS

So creamy, so flavorful – you'll never scramble your eggs differently again.

PREP TIME	COOK TIME	TOTAL TIME	SERVES
6 MIN	4 MIN	10 MIN	5 PEOPLE

## INGREDIENTS & INSTRUCTIONS

- 8 oz Frick's diced ham
- 8 eggs
- 1/2 tsp. salt
- 1/2 tsp. pepper
- 2 Tbsp. butter
- 3 oz cream cheese
- 2 Tbsp. fresh chives, chopped
- 1 tsp. garlic powder

### STEP 1

In a large bowl, whisk eggs until frothy. Then stir in salt and pepper. Set aside to let the salt dissolve into the eggs while you cut the cream cheese into small cubes, about 1/2 inch or smaller in size.

### STEP 2

Melt butter in a skillet over medium to medium-low heat, then pour in the egg. Lower the heat if you hear a sizzle as the egg meets the pan.

### STEP 3

Quickly add cream cheese cubes, diced ham, and garlic powder over top the egg, distributing evenly. Then, using a spatula, lift the edges of the egg that's beginning to set, allowing the raw egg to flow underneath and onto the hot surface.

### STEP 4

Gently shift the egg and ham around the pan with long strokes of the spatula, just until no raw egg is flowing onto the pan. Remove from heat when egg is still slightly undercooked, then continue to push and fold the eggs for a few more seconds until the last of the egg has thickened and the cream cheese has been evenly spread.

### STEP 5

Sprinkle eggs with chives and serve immediately while still warm.