

Scrambled Eggs with Lox and Cream Cheese

[Bon Appétit](#) September 1995

YIELD: Serves 6

Ingredients

- 12 large eggs
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 3 tablespoons butter
- 1 8-ounce package well-chilled cream cheese, cut into 1/2-inch cubes
- 6 ounces thinly sliced Nova Scotia smoked salmon or lox, cut into 1/2-inch-wide strips
- Chopped fresh chives (optional)

Preparation

Whisk eggs, salt and pepper in large bowl to blend. Melt butter in large nonstick skillet over medium-high heat. Add eggs. Using wooden spoon, stir until eggs are almost set, about 5 minutes. Gently fold in cheese and salmon and stir just until eggs are set, about 1 minute.

Transfer eggs to platter. Sprinkle with chives, if desired, and serve.