**CREAMY CHIPOTLE ASPARAGUS SCRAMBLED EGGS**

I’ve been making these creamy eggs for years! You’ll love the bites of cream cheese with the crunch of the asparagus. It’s a great recipe for breakfast, lunch or dinner. **VES 3**

6 large eggs

1 tbsp (15 ml) water

1 tbsp (14 g) unsalted butter

6 asparagus spears, trimmed and cut into 1⁄2" (1.3-cm) pieces

2 oz (56 g) cream cheese, cut into 8 pieces, at room temperature

1 tbsp (15 ml) adobo sauce (from a can of chipotle peppers)

1⁄2 tsp coarse salt

1⁄4 tsp freshly ground black pepper

In a medium-sized bowl, beat the eggs with the water until smooth and foamy, about 30 seconds, then set aside.

In a medium-sized skillet, melt the butter over medium-low heat. Add the asparagus and cook, stirring occasionally, for about 2 minutes, or until starting to soften.

Add the beaten eggs to the skillet. Allow the edges to set, then, using a rubber spatula, gently push the edges inward and allow the uncooked eggs to flow to the edge. Don’t stir, just gently push it—this is how you get large, fluffy curds of egg.

When the eggs are almost cooked through, dot the top of the eggs with the cream cheese and drizzle with the adobo sauce. Gently stir the cream cheese and sauce into the eggs, just until the eggs are fully cooked and the cream cheese is soft and just starting to melt into the eggs.

Remove the eggs from the heat, season with salt and black pepper and serve.