

Southwest Scrambled Jalapeño Eggs

Ingredients:

- 1/2 onion
- 3 tbsp. margarine
- 6 Large eggs
- 2 tbsp. NVBP's Jalapeño Jam (any variety)
- 3 oz. cream cheese

Instructions:

- Process onion in food processor till minced in 1/4-inch pieces
- Heat margarine and sauté/fry onion in skillet with butter till tender
- Process eggs, jam, and cream cheese in processor till smooth (about 30 sec.)
- Pour mix into skillet with onions and scramble till Large eggs are dry
- Serve with fresh fruit, muffins, sausage, ham and/or coffee.