

Ham & Asparagus Scrambler

Serving Size: 4

Ingredients:

***8 Large Eggs**

***3 Tbsp Milk**

***DaBecca Black Forest Ham or Baked Ham, 1 pkg**

***Fresh Asparagus, approximately ½ a pound**

***1 Large Shallot**

***Feta Cheese, 3 oz (Herb Feta is excellent as well)**

***1 tsp Olive Oil or Pam**

Directions:

In a small bowl, whisk together eggs and milk, set aside.

Chop Ham into small pieces, set aside.

Wash asparagus and either snap the bottoms off or cut them off.

Slice the asparagus (at a diagonal) into small ½-¾ in pieces.

Peel Shallot and thinly slice.

Place olive oil in Large Skillet or Spray Skillet with cooking oil spray.

Heat skillet to Medium Heat. Add the Shallots and Asparagus to skillet.

Cook, stirring frequently, until the shallots are translucent, approximately 3-5 minutes.

Turn skillet to Medium-Low Heat and add the ham; stir in to the mix then add the eggs.

Cook until the eggs are scrambled and thoroughly cooked.

Turn burner off and remove skillet from burner.

Add Feta Cheese.

Stir until mixed thoroughly.

Serve while hot.