



SMOKED SALMON SCRAMBLER

COMPLIMENTS OF BLUE HERON CAFE AND BAKERY, CADILLAC,
MICHIGAN AND TRAVERSE CITY, MICHIGAN.

- 3 large eggs
- 6 oz WMeo. Ridiculously Awesome Smoked Salmon
- Baby Spinach Fresh
- 2 oz Goat Cheese Cut Into Small Pieces
- 2 Tbsp canola oil

- 1** Break or cut the salmon into smaller, uniform pieces. In a bowl, beat the eggs with a fork.
- 2** In a 10" non stick skillet, heat 2 T. canola oil.
- 3** Add the salmon and a good handful of the fresh spinach. (Don't worry, the spinach will wilt rather quickly) Add the eggs and stir to combine.
- 4** When the eggs begin to set, turn them over with a spatula so the top of the eggs cook. This should take no more than 1-2 minutes.
- 5** Top with the goat cheese and cover until the cheese melts slightly. Season with salt and pepper.