Creamy Tarragon Eggs

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Servings: 4

8 eggs

1 tablespoon fresh tarragon, chopped

1/4 teaspoon salt

1/8 teaspoon black pepper

3 ounces cream cheese, cubed

1 tablespoon unsalted butter

buttered toast

arugula (or other greens)

In a bowl, whisk together the eggs, tarragon, salt and pepper. Stir in the cream cheese, separating the bits if necessary.

Melt the butter in a ten-inch nonstick skillet over medium heat until the foam subsides. Pour the egg mixture into the skillet and cook, stirring gently, until the eggs are creamy and softly set, about 5 minutes. Season with salt and pepper, if desired.

Serve with buttered toast and greens of your choice.

Start to Finish Time: 15 minutes

Per Serving (excluding unknown items): 248 Calories; 20g Fat (74.4% calories from fat); 14g Protein; 1g Carbohydrate; trace Dietary Fiber; 455mg Cholesterol; 337mg Sodium. Exchanges: 0 Grain(Starch); 2 Lean Meat; 0 Vegetable; 2 1/2 Fat.

Breakfast

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Calories (kcal):	248	Vitamin B6 (mg):	.1mg
% Calories from Fat:	74.4%	Vitamin B12 (mcg):	1.4mcg
% Calories from Carbohydrates:	2.3%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	23.3%	Riboflavin B2 (mg):	.5mg
Total Fat (g):	20g	Folacin (mcg):	51mcg
Saturated Fat (g):	10g	Niacin (mg):	trace
	-	Caffeine (mg):	0mg
Monounsaturated Fat (g):	7 g	Alcohol (kcal):	0
Polyunsaturated Fat (g):	2g	% Pofuso	በ በ%
Cholesterol (mg):	455mg		
Carbohydrate (g):	1g	Food Exchanges	

Dietary Fiber (g):	trace	Grain (Starch):	0
Protein (g):	14g	Lean Meat:	2
Sodium (mg):	337mg	Vegetable:	0
Potassium (mg):	164mg	Fruit:	0
Calcium (mg):	72mg	Non-Fat Milk:	0
Iron (mg):	2mg	Fat:	2 1/2
Zinc (mg):	1mg	Other Carbohydrates:	0
Vitamin C (mg):	trace		
Vitamin A (i.u.):	904IU		
Vitamin A (r.e.):	258 1/2RE		

Nutrition Facts

Servings per Recipe: 4

Amount Per Serving				
Calories 248	Calories from Fat: 185			
	% Daily Values*			
Total Fat 20g Saturated Fat 10g Cholesterol 455mg Sodium 337mg Total Carbohydrates 1g Dietary Fiber trace Protein 14g	31% 48% 152% 14% 0%			
Vitamin A Vitamin C Calcium Iron	18% 0% 7% 12%			

^{*} Percent Daily Values are based on a 2000 calorie diet.