Directions:
1. To make the salsa, preheat the broiler. Lay the chiles, garlic, onion, and tomatoes out on a broiler pan or baking sheet. Set the pan 4 inches from the heat source and broil for five to six minutes, until darkened in color and blackened in spots.

2. In a food processor, combine the chiles, garlic, onion, and a pinch of salt and pulse to a medium-fine chop. Add the tomatoes (you can add them whole, as they will be very soft) and process until all the ingredients are broken down and well combined. Season with salt and spoon into a bowl.

3. To make the scramble, in a medium bowl, whisk the egg yolk, egg whites, water, a pinch of salt and pepper, and optional truffle zest. Coat a medium nonstick skillet with cooking spray and heat over medium-high heat. Add the scallion and sauté for about 30 seconds, until softened, then add the eggs and, using a heatproof spatula, slowly mix until soft curds start to form. Continue to stir until the eggs are cooked through, about 1 ½ minutes total.

4. To serve, spoon the eggs onto a plate and serve smothered in ¼ cup of salsa. Any leftover salsa can be kept refrigerated for up to a week. Serve with ¼ medium avocado and a 1-oz slice of healthy toasted bread for an additional 5 SmartPoints.
**Truffle Zest Potatoes**

SERVES 6; YIELDS ¾ CUP PER SERVING

**Ingredients:**
- 2 lbs Yukon gold potatoes, rinsed and cut into 1-2 inch chunks
- 10 spray(s) cooking spray
- 1 Tbsp Sabatino Tartufi Truffle Zest

**Directions:**
1. Preheat the oven to 450˚F. Prepare a large baking sheet; set aside.
2. In a large bowl, add the potatoes and toss to coat with the cooking spray. Transfer the potatoes to the baking sheet and place into the oven on the middle rack; set the bowl aside for later use.
3. Roast the potatoes for 40 minutes, rotating the pan halfway through.
4. Remove from oven and let cool slightly. Transfer potatoes to the reserved bowl and toss to coat with the truffle zest. Serve immediately.

---

**Truffle Chicken Salad**

SERVES 2; YIELDS ABOUT 1 CUP PER SERVING

**Ingredients:**
- ½ cup fat-free mayonnaise
- 1 tsp Dijon mustard
- 2 tsp lemon juice
- 1 ½ tsp Sabatino Tartufi Truffle Zest
- ¼ tsp black pepper
- 1 stalk celery, chopped
- ¼ yellow onion, chopped
- ¼ cup sliced almonds

**Directions:**
1. In a medium bowl, whisk together the mayonnaise, Dijon mustard, lemon juice, Truffle Zest, and pepper. Once combined, fold in the chicken, celery, onion, and almonds.