

Mexican Eggs

Serves 8-10

This is a baked egg and cheese dish with green chilies that is suitable for feeding a large group.



Ingredients:

- 4 Tbsp. unsalted butter
- 1/2 cup flour
- 1 tsp. baking powder
- 8 oz. chopped green chilies
- 10 eggs
- 16 oz. cottage cheese
- 4 cups shredded Monterey Jack cheese
- 1 ripe tomato
- Cilantro or parsley for garnish
- Serve with sour cream and salsa on the side

Equipment

- 9x13" baking dish
- Non-stick cooking spray

Mexican eggs:

<input checked="" type="checkbox"/>	Directions	Time (min)	
	Preheat oven to 400 degrees with rack in middle position		
	Melt 4 Tbsp. butter	1	9
	Whisk together 1/2 cup flour and 1 tsp. baking powder	1	
	Drain and chop 8 oz. chiles	2	
	Whisk together 10 eggs, melted butter, 16 oz. cottage cheese, 4 cups Monterey Jack cheese, and chiles	2	
	Whisk together dry and wet ingredients	1	
	Spray baking pan with non-stick spray	1	
	Using a spatula, transfer mixture to the baking dish	1	
	Bake at 400 degrees	1	10
	Rinse and slice tomato	5	
	Remove pan from oven to stove top	1	
	Reduce oven temperature to 350 degrees	1	
	Distribute sliced tomatoes on top of egg dish	1	
	Return to oven and bake at 350 degrees	20	
	Remove from oven and garnish with cilantro or parsley	2	
	Serve with salsa and sour cream on the side	1	
		Total	45 min.