

Chile Cheese Egg Casserole

Serves 12

Prep Time

30 min

Cook Time

45 min

Ingredients

1. 1 stick butter
2. 10 eggs
3. 2 egg whites
4. 1/2 cup flour
5. 1 tsp baking powder
6. 2 (8oz) cans diced green chilies
7. 1 quart (4 cups) cottage cheese
8. 1/2 cup mascarpone (optional - hard to find)
9. 1 lb shredded Monterey Jack (Mozzarella works well too)
10. Salt and pepper, to taste

Instructions

1. Preheat oven to 400 degrees
2. Place butter in a 9-by-13-inch baking pan. Place pan in oven until butter is melted. Pour half the butter in a small bowl and set aside.
3. Beat eggs and egg whites lightly in large bowl. Stir in flour, baking powder, chiles, all cheeses, salt, and pepper. Mix well.
4. Pour egg mixture into baking pan. Pour reserved butter evenly over the top.
5. Bake for 15 minutes. Reduce heat to 350°F and bake 35 to 40 minutes or until casserole is set.

By Denise Jonas