

Chile Egg Puff

Prep Time: 10 mins

Total Time: 45 mins

Servings: 8

Ingredients

- 10 eggs
- 1/2 cup flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 2 cups small curd cottage cheese
- 1 lb shredded monterey jack cheese
- 1/2 cup melted butter
- 2 (4 ounce) cans diced green chilies, drained.

Directions

- *In a large bowl, beat eggs until light and lemon colored.*
- *Add flour, baking powder, salt, cottage cheese, jack cheese and 1/2 cup melted butter. Mix til smooth.*
- *Stir in chiles.*
- *Pour egg mixture into a well-buttered 9x13 baking dish.*
- *Bake, uncovered at 350 for about 35 minutes until top is golden brown and center is firm.*
- *Serve immediately.*

Notes:

- Use self rising flour and omit salt and baking powder
- Use a Mexican blend rather than all jack cheese (like Kirkland's at Costco)
- Use PAM rather than butter for baking dish