



Green Chili Egg Puff

 **TOTAL TIME:** Prep: 15 min. Bake: 35 min.

 **YIELD:** 12 servings.

Green chilies add a touch of Southwest flavor to this fluffy egg dish. The cottage cheese offers nice texture, and people always love the gooey Monterey Jack cheese melted throughout. —Laurel Leslie, Sonora, California

Ingredients

10 large eggs

1/2 cup all-purpose flour

1 teaspoon baking powder

1/2 teaspoon salt

4 cups shredded Monterey Jack cheese

2 cups 4% cottage cheese

1 can (4 ounces) chopped green chiles

Directions

1. In a large bowl, beat eggs on medium-high speed for 3 minutes or until light and lemon-colored. Combine the flour, baking powder and salt; gradually add to eggs and mix well. Stir in the cheeses and chiles.

2. Pour into a greased 13x9-in. baking dish. Bake, uncovered, at 350° for 35-40 minutes or until a knife inserted in the center comes out clean. Let stand for 5 minutes before serving.

3.

© 2022 RDA Enthusiast Brands, LLC