

## *Chili Egg Bake*



- 5 large eggs
- 1 tbsp flour
- ½ tsp baking powder
- 1 cup ricotta or 2/3 cup small curd cottage cheese
- 1 1/2 cups Monterrey Jack cheese, divided
- ½ cup parmesan cheese
- 1 tbsp butter, melted plus more for baking dish
- 2 tbsp diced green chiles (about ½ of a 4 oz can)
- 1/8 tsp pepper

Preheat oven to 350°F. Butter an 8x8 inch baking dish. Whisk together the eggs, flour, baking powder, ricotta or cottage cheese, 1 cup of Monterrey Jack, the parmesan cheese, butter, chiles and pepper until combined. Pour into the baking dish, top with the reserved ½ cup Monterrey Jack and bake for 35-40 minutes, or until the top is lightly golden and the center has puffed up. Let rest for 10 minutes and then serve. Toppings can include with pico de gallo, chopped green onions, avocado sour cream.