

**Green Chili Egg Casserole**

*A casserole so easy to make that tastes really great!*

**Ingredients:**

10 eggs  
1/2 cup flour  
1/2 teaspoon baking powder  
dash salt  
1/4 cup butter (melted)  
2 cups cottage cheese  
8 oz. Monterey Jack Cheese (grated)  
8 oz. Cheddar Cheese (grated)  
8 - 10 oz (fire roasted) green chilis  
10 - 16 oz chopped spinach (fresh or frozen)

**Equipment:**

9 x 13 casserole / baking dish

**Directions:**

1. Preheat oven to 350(F).
2. Grate Cheddar and Monterey Jack Cheese.
3. In a large mixing bowl beat 10 eggs until fluffy.
4. Add cottage cheese to beaten eggs. Mixture will be lumpy.
5. Gradually add Cheddar and Monterey Jack Cheese and combine thoroughly.
6. Stir in green chilis.
7. Add chopped spinach. Spinach can be fresh or frozen. If frozen, be sure to thaw and remove any excess water. Be sure to thoroughly incorporate all ingredients into the egg mixture before adding dry ingredients.
8. Stir in dry ingredients.
9. Melt butter and pour into bottom of 9 x 13 baking dish. Spread butter around to evenly coat bottom of dish.
10. Pour egg mixture in baking dish. Spread mixture evenly in baking dish.
11. Cover baking dish with aluminum foil and bake in a preheated, 350 (F) oven for 50 minutes. Remove cover and bake another 10 minutes until golden and cooked through.
12. Garnish with avocado slices and diced tomato if desired.