

## Southwest Egg Casserole

*Carolyn Wellons*



10 eggs  $\frac{1}{2}$  cup flour

1 teaspoon baking powder

$\frac{1}{8}$  t. salt

4 cups shredded monteray jack cheese (16 oz)

2 cups cottage cheese (16 oz)

2 cans chopped green chilis (4 oz each)

$\frac{1}{2}$  cup melted butter

- Beat eggs in large bowl. Combine flour, salt and baking powder. It will be lumpy.
- Add cheeses, chilis and butter.
- Pour into greased 9x14 pan and bake uncovered at 350 for 35-45 min or until knife comes out clean when inserted into the center. Let stand for 5 minutes before cutting.
- It can be prepared ahead and kept in the frig overnight.