

Perry's Egg Dish

(6 - 8 servings)

Ingredients

- 5 eggs
- 1 cup cottage cheese (I use 2% Darigold)
- ¼ cup butter, melted and cooled
- ¼ cup flour
- ½ tsp baking powder
- ½ tsp salt
- 1 cup shredded Monterey Jack cheese
- 1 cup shredded Cheddar cheese
- 4 oz can diced green chilies

Directions

- In a large bowl, beat eggs with electric mixer until thick and lemon colored. Stir in cottage cheese, butter, flour, baking powder and salt. Then add cheeses and chilies and stir just until combined.
- Bake in a greased 8" square pan at 350 degrees until eggs are slightly browned and center feels firm when lightly pressed (about 40 minutes).
- Serve with salsa, guacamole and sour cream.