

Brunch Eggs

Ingredients

- 10 eggs
- 16 ounces cottage cheese
- ½ pound grated jack cheese
- ½ cup flour
- ½ teaspoon salt
- 1 teaspoon baking powder
- ½ cup butter, melted
- 1 4-ounce can green chiles

Directions

Beat the eggs. Stir in the other ingredients. Bake in a buttered 9x13 dish at 375° for 35 to 40 minutes, until golden brown on top. Let set for about 10 minutes, then cut and serve with avocado, salsa, and sour cream.

Leftovers

These eggs make fabulous leftovers. Store, covered, in the refrigerator up to a couple days, then just use a microwave or toaster oven to reheat.