Christmas Green Chili Casserole

Holiday · Make-ahead · Family favorite · Serves 8

Ken's note: TBD

Emily Newton's egg, cheese, and green chile casserole, our Christmas breakfast, baked in a glass dish. The batter is simple to stir together.

Ingredients

- 8 large eggs
- ½ cup all-purpose flour
- ½ tsp baking powder
- ½ tsp chili powder
- ½ tsp garlic powder
- 16 oz small-curd cottage cheese
- 8 oz shredded cheddar
- 8 oz shredded Monterey Jack
- ¼ cup (½ stick) butter, melted (the card says margarine)
- 2 cans (4 oz each, 8 oz total) diced green chiles
- Salt and black pepper

Method

1. Heat the oven to 325°F and grease a glass baking dish (a 9×13 is the usual size). Beat the eggs, then stir in the flour, baking powder, chili powder, and garlic powder. Mix in the cottage cheese, both cheeses, the melted butter, and the chiles. Season with a little salt and pepper (the cheeses are salty). Pour into the dish and bake 1 hour, until set and golden.