

MEXICAN CRUSTLESS QUICHE

Ingredients:

8 eggs

1-pint cottage cheese

½ pound Cheddar cheese, grated

½ pound Monterey Jack cheese, grated

¼ cup (1/2 stick) butter, melted

1 can (7 ounces) green chilies

½ cup unbleached all-purpose flour

1 teaspoon baking powder

1. Preheat the oven to 350 degrees. Butter a 9 x 13-inch baking dish.
2. Combine the eggs, cheese, butter, and chilies in a large bowl and mix well.
3. Combine the flour and baking powder and stir into the cheese mixture until well blended.
4. Pour into the prepared baking dish and bake until golden brown and set, about 45 minutes. Cut into squares and serve warm or at room temperature.