

# **Chile Cheese Egg Casserole**

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**Servings: 12**

**1 stick (1/2 cup) butter**  
**10 eggs**  
**2 egg whites**  
**1/2 cup flour**  
**1 teaspoon baking powder**  
**2 cans (8 oz) diced green chiles**  
**1 quart (4 cups) cottage cheese**  
**1/2 cup mascarpone cheese**  
**1 pound Monterey Jack cheese, shredded**  
**salt (to taste)**  
**pepper (to taste)**

Preheat oven to 400 degrees.

Place the butter in a 9x13-inch baking dish. Place the dish in the oven until the butter is melted. Pour half of the butter into a small bowl. Set aside.

Beat the eggs and egg whites lightly in a large bowl.

Stir in the flour, baking powder, chiles, cottage cheese, mascarpone cheese, Monterey Jack cheese, salt and pepper. Mix well.

Pour the egg mixture into the baking dish. Pour the reserved butter evenly over the top.

Bake for 15 minutes at 400 degrees.

Reduce the heat to 350 degrees. Bake for 35 to 40 minutes or until the casserole is set.

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Per Serving (excluding unknown items): 332 Calories; 26g Fat (70.4% calories from fat); 19g Protein; 6g Carbohydrate; trace Dietary Fiber; 239mg Cholesterol; 474mg Sodium. Exchanges: 1/2 Grain(Starch); 2 1/2 Lean Meat; 0 Vegetable; 4 Fat; 0 Other Carbohydrates.