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# Snappy Cheese Bake

*Shrimp Stuffed Peppers*

Servings: 8

**2 cans (4 ounce ea) green chili peppers**

**1 pound Cheddar cheese, grated**

**6 eggs**

**1 1/2 cups biscuit mix**

**1 quart milk**

Butter a shallow 12x7 inch shallow baking dish.

Split and seed the chili peppers. Spread them flat on the bottom of the prepared dish and cover with cheese.

In a bowl, beat the eggs, biscuit mix and milk. Pour over the peppers.

Bake at 350 degrees for one hour.

(A nice change from potatoes or rice or may be used as a base for a meat sauce, creamed dishes, etc.)

## Side Dishes

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*Per Serving (excluding unknown items): 460 Calories; 30g Fat (59.1% calories from fat); 25g Protein; 22g Carbohydrate; 1g Dietary Fiber; 236mg Cholesterol; 752mg Sodium. Exchanges: 1 Grain(Starch); 2 1/2 Lean Meat; 0 Vegetable; 1/2 Non-Fat Milk; 4 Fat.*