

Monterey Eggs and Salsa

A Martine Inn Signature Dish :: martineinn.com

Serves 10

45 Minute preparation time

Oven temperature - 350°

Ingredients:

2 c Monterey Jack cheese, shredded
2 c cheddar cheese, shredded
4 oz green chilies, diced and drained
8 oz cottage cheese
½ c all-purpose flour
1 tsp baking powder
10 eggs, beaten
4 oz pimentos, drained and chopped
1 c sour cream

Salsa Ingredients:

½ c green chilies, diced
8 tomatoes, peeled and chopped
1 medium red onion, minced
2 bunches cilantro, chopped
1 tsp oregano
salt and pepper to taste

Preparation:

Mix cheese, cottage cheese, pimentos and chilies. Add eggs and mix well. Mix flour and baking powder; add to cheese mixture and blend completely.

Pour into well-greased muffin cups, filling them two-thirds full. Bake at 350° for 30 minutes.

Presentation:

Serve with fresh salsa (see above) and sour cream on the side.