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Recipe: **“Deb’s Mexican Easter Brunch Eggs”**

12 eggs
½ cup flour
1 tsp. Baking powder
½ tsp. Sea salt
1 pint cottage cheese
1 lb. Jack cheese
½ cup butter, melted
8 oz. Can diced green Ortega chilies

Toppings:

Sliced avocado
Grated cheddar cheese
Salsa
Sour cream
Chopped green onion
Cooked and crumbled bacon

1. Beat eggs until lemony and light. Add the flour, baking powder, salt, Cottage cheese, jack cheese and butter.
2. Mix well and stir in the chilies.
3. Pour into a greased 9x13 pan and bake at 350 for 35 minutes. Let stand for 5 minutes before serving.
4. To serve: cut eggs into squares and place on a plate. Allow guests to choose toppings. Great served with fresh fruit kebobs and poppy seed dressing and croissants, coffeecake or cornbread with honey butter.