



# KATIE'S EGG-CHILADA CASSEROLE

Makes 10-12 Ramekins or one 13x9" casserole pan



## INGREDIENTS

In a separate bowl mix:

- 1 can of original Rotel  
Plus  $\frac{1}{2}$  cup of fresh Salsa (Mild or Medium)
- $\frac{3}{4}$  -cup sweet onion (chopped)
- $\frac{3}{4}$  -cup green pepper (diced)
- $\frac{3}{4}$  - cup shredded cheese

Egg Mixture:

- 12-Large eggs
- 2 cups heavy cream

## INSTRUCTIONS

Cut about 9 corn tortillas into quarters, spray the ramekins with cooking spray.

Layer the pan/ramekins with corn tortillas then Veggie mixture, tortilla, Veggie mixture, tortilla.

Use about 3 tortilla quarters in each ramekin, then a light layer of filling on the top.

Add a dollop of sour cream, then pour egg mixture over the top, spread more sour cream, top with cheese

Cover with plastic and chill overnight.

Bake at 350 for 30 minutes

Sprinkle some green onion on top, continue baking for about 20 minutes