



## Green Chili and Cheese Breakfast Casserole

Gaggenau Appliances: Combi Microwave  
 Heating Mode: Convection  
 Preparation Time: 10 minutes  
 Cooking Time: 45 minutes  
 Makes: 8 servings

Eggs, green chilies and cheese make a wonderful flavor combination and this easy to prepare breakfast casserole will easily be the star of a brunch buffet.

4 oz (114 g) unsalted butter, melted and cooled  
 10 large eggs beaten  
 2 cups (500 mL) small curd cottage cheese  
 12 oz (360 g) grated cheddar or Mexican blend cheese  
 1 8 oz (118 g) can diced green chilies  
 ½ cup (60 g) all-purpose flour, sifted  
 1 tsp baking powder  
 ½ tsp salt

To melt the butter, place the butter in a microwave safe bowl with a cover and place on the floor of the oven. Using the left control knob select the 90w power option, the timer will default to 10 minutes, touch Play to start.

Remove the melted butter and set aside. Place the oven wire rack on rack position 2 counting up from the bottom. Heat the oven in the Convection mode with the left control knob and select the temperature 350°F with the right control knob and touch Play.

Lightly grease a 9 x 13" oven safe casserole dish. In a large bowl, combine the eggs, cottage cheese, melted butter, chilies and cheese. Combine the dry ingredients in a small bowl then stir into the wet ingredients. Pour into the prepared oven casserole dish and place in the oven to bake. The baking time in the Convection mode will be approximately 45 minutes.

**Tip:** A low microwave power of 180 watts can be added to Convection for Speed cooking, this will reduce the cooking time to 35 minutes.