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Chili Egg Puff

10 eggs
½ cup flour
1 tsp baking powder
½ tsp salt
½ tsp dry mustard
½ tsp dried basil
½ tsp garlic powder
1 container (2 cups) small-curd cottage cheese
1 pound cheese (4 cups)

Mix your cheese choices: Smoked gouda, Havarti, Gruyere, Muenster, etc.

4 tbsp (1/2 stick) butter, melted
2 cans (4 oz) mild green chilis – chopped
Tomatoes for garnish

Spray a 9 x 13 baking dish with non-stick cooking spray.

In a medium bowl, beat the eggs until light. Add flour, baking powder, salt, mustard, basil, and garlic powder. Stir in cottage cheese, other cheeses, and butter; mix well. Add green chilies, stirring well. Pour mixture into prepared baking dish; cover and refrigerate overnight.

Preheat oven to 375 degrees. Bake uncovered 40 minutes. Remove pan from oven and place tomato slices spaced for serving slices over the top of the puff. Bake an additional 10 minutes.

Serves 8