



## **GREEN CHILI EGG BAKE WITH TOSTITOS® REDUCED FAT CRISPY ROUNDS TORTILLA CHIPS AND TOSTITOS® MILD MINI SALSA**

### ***Each Serving Provides:***

**2 oz M/MA  
1.25 oz. eq. Grains  
1/2 cup Vegetable (Red/Orange)**

**Green Chili Egg Bake with TOSTITOS® Reduced Fat Crispy Rounds Tortilla Chips and TOSTITOS® Mild Mini Salsa**

### **PREPARATION**

#### **INGREDIENTS FOR 50 SERVINGS:**

Eggs, frozen, whole 3 lbs, 12 oz  
Cottage Cheese, 1% no salt added 1 cup  
Cheese, Cheddar, shredded, red fat/sod 1 lb, 9 oz  
Chiles, green, canned 12 oz  
Flour, all-purpose ¼ cup  
Salt, kosher 1 tsp  
Pepper, black, ground 1 tsp  
Tostitos RF Crispy Rounds (0.875oz) 50 each  
Tostitos Salsa Cup (3oz) 50 each

#### **INGREDIENTS FOR 1 SERVING:**

Eggs, frozen, whole 1 ¼ oz  
Cottage Cheese, 1% no salt added 1 tsp  
Cheese, Cheddar, shredded, red fat/sod ½ oz  
Chiles, green, canned ¼ oz  
Flour, all-purpose ¼ tsp  
Salt, kosher pinch  
Pepper, black, ground pinch  
Tostitos RF Crispy Rounds (0.875oz) 1 each  
Tostitos Salsa Cup (3oz) 1 each

#### **PREPARATION**

1. Preheat oven to 350 degrees.
2. In a large bowl whisk together flour, eggs, cottage cheese, shredded cheese, green chiles, salt and pepper.
3. Divide equally and pour into two sprayed 2 ½ inch full hotel pans.
4. Bake for 30-40 mins until eggs are set and reaches internal temperature of 160 degrees for 15 seconds.

\*cover while baking if eggs start to brown before setting

5. Serve with 1 bag of chips and 1 salsa cup on the side.

CCP: Hot hold at 135 degrees or more for service.

SERVING NOTES: cut each full pan 5x5 and use spatula to serve. Optional to garnish with cilantro.

**Nutrition Facts****1 Serving:**

Calories	247
Saturated Fat	3.5g
Sodium	477mg