

Green Chile and Cheese Egg Bake

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Servings: 8

Ingredients

- Two 4-ounce cans green chiles, squeezed dry
- 12 ounces grated sharp cheddar cheese
- 8 large eggs
- 3 cups milk
- 1 cup all purpose flour
- 1/2 teaspoon salt
- 8 strips bacon, cooked and crumbled



Steps

1. Preheat the oven to 350 degrees F. Spray a 9x13-inch dish with nonstick spray.
2. In a medium bowl, mix together the chiles and cheese. Gently spread that into the prepared dish.
3. In a medium bowl, whisk together the eggs, milk, flour and salt. Pour over the chiles and cheese. Sprinkle the bacon on top.
4. Bake 40 to 45 minutes or until bubbling and the eggs are cooked through. Test with a toothpick to come out clean.