



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