



Baked Jack Corn

INGREDIENTS:

2 lrg eggs -- lightly beaten
1 1/2 cup sour cream
2 cup fresh corn kernels
8 oz Monterey jack cheese -- cut into 1/2 inch cubes
1/2 cup soft bread crumbs
4 1/2 oz chopped green chilies -- drained
1/2 tsp salt
1/4 tsp ground black pepper
1/2 cup shredded Cheddar cheese

DIRECTIONS:

Combine eggs and sour cream in a large bowl; stir in corn and next 5 ingredients. Pour into a greased 10 inch quiche dish or 2-quart baking dish.
Bake, uncovered, at 350 degrees F. for 35 minutes or until a knife inserted in center comes out clean.
Sprinkle with Cheddar cheese, and bake 5 more minutes.
Let stand 10 minutes before serving.
6 servings.

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