

Fiesta Bean & Cheese Bake

This recipe has become so popular with our guests, we share it here with you!

Prep Time: 20mins. ❖ Bake Time: 30-45mins. ❖ Serves: 10-12

Ingredients:

- ❖ 1 can (15oz.) Mexican-style chili beans, drained
- ❖ 1 can (15oz.) black beans, drained
- ❖ 1 can (15oz.) corn, drained (optional)
- ❖ 1 can (15oz.) diced southwestern-style tomatoes, drained (optional)
- ❖ 1 can (7oz.) chopped green chilis
- ❖ 16 eggs
- ❖ 1 C. cottage cheese
- ❖ 3 tsp. taco seasoning (See Cook's Note)
- ❖ 1 Tbsp. dried minced onion
- ❖ 4 C. Mexican Blend shredded cheese
- ❖ 4 corn tortillas, stacked & cut into 8 triangle wedges

Garnishes (optional):

- ❖ 16 grape tomatoes (halved)
- ❖ ½ C. salsa
- ❖ ½ C. sour cream
- ❖ 1 ripe avocado, sliced
- ❖ Fresh cilantro

Directions:

Preheat oven to 350° F. Prepare 9" pie dish or 12 ramekins with non-stick cooking spray.

In large bowl combine the first five ingredients (chili beans, black beans, corn, tomatoes and green chilis). Stir thoroughly to mix.

In a blender mix eggs, cottage cheese and taco seasoning until smooth. Pour into vegetable mixture. Add in dried onion and cheeses stirring until just combined.

Line prepared baking dishes with 1/2 the cut tortilla wedges, overlapping to form a crust. Pour egg and cheese mixture on top of the tortilla wedges. Distribute the remaining tortilla wedges on top of the mixture, turning to coat.

Bake 30-45 minutes in preheated oven until firm. Slice and serve with your choice of garnishes (e.g.: grape tomatoes, salsa, sour cream, minced cilantro **or even more cheese!**).



***Cook's Note:** Make your own taco seasoning by combining 2 tsp. chili powder, 1/2 tsp. each of cumin, garlic powder, onion powder, oregano, paprika and a pinch of cayenne pepper, sea salt and fresh ground black pepper.