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Eggs'n Chile Casserole Recipe

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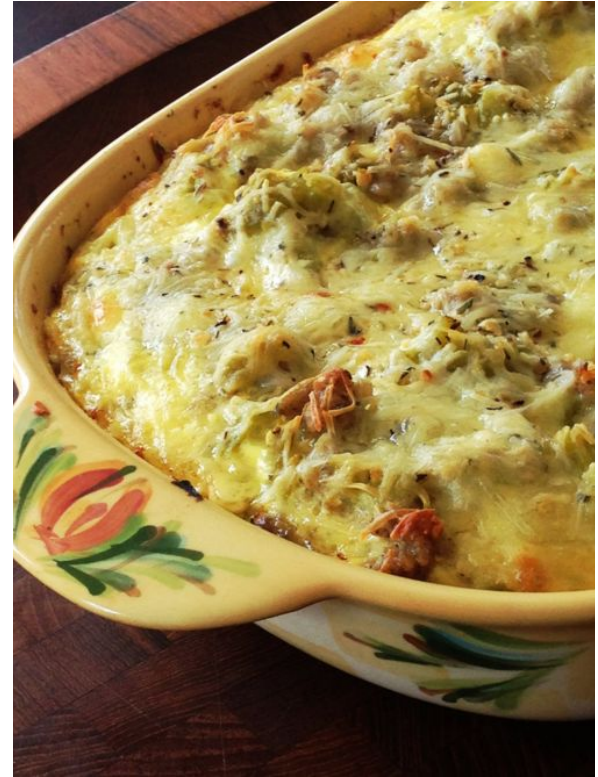
EGGS'N CHILE CASSEROLE RECIPE

Ingredients

- 4 English muffins, split
- 4 teaspoons (tsp.) butter, softened
- 1 lb. bulk pork sausage
- 4 oz. can diced green chiles, drained
- 3 cups cheddar cheese, shredded
- 2 teaspoons (tsp.) Cherchies® Lem'n Pepper Spicy Blend Seasoning
- 1 1/2 cups low fat sour cream
- 12 eggs, beaten

Preparation

1. Spread each side of an English muffin with 1 tsp. butter and place buttered side down in a lightly greased baking dish (13x9x2 inch baking dish).
2. Cook sausage until browned. Drain. Layer half of the sausage, chilies, cheese, and Lem'n Pepper over English muffins.
3. Combine sour cream and eggs; pour over casserole.
4. Top with remaining sausage, chilies, cheese, and Lem 'n Pepper. Cover and refrigerate for 8 hours. Remove from refrigerator and let stand at room temperature for 30 minutes. Bake for 35-40 minutes, uncovered at 350 degrees. Ole!



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