

Southwestern Egg Bake

🕭 Vegetarian



Ingredients

- 4.5 ounces chilis green undrained chopped canned
- 7 eggs
- 4 ounces monterrey jack cheese shredded
- 6 servings salsa
- 0.5 cup cream sour
- 2 cups pepperidge farm sage and onion stuffing stuffing
- 15.3 ounces corn whole drained canned

Equipment

	bowl
	oven
	baking pan
Directions	
	Heat oven to 400F. Spray rectangular baking dish, 13x9x2 inches, with cooking spray.
	Mix stuffing, corn, chilies, sour cream and 1 egg in large bowl.
	Spread evenly in baking dish.
	Make 6 indentations in stuffing mixture with back of spoon. Break 1 egg into each indentation. Pierce yolk of each egg with fork.
	Bake uncovered 20 to 25 minutes or until egg whites and yolks are firm, not runny.
	Sprinkle cheese over stuffing mixture.
	Bake 2 to 3 minutes longer or until cheese is melted.
	Serve with salsa.
Nutrition Facts	

PROTEIN 17.27% 📕 FAT 51.88% 📒 CARBS 30.85%

Properties

Glycemic Index:4.5, Glycemic Load:0.03, Inflammation Score:-6, Nutrition Score:15.616956731547%

Nutrients (% of daily need)

Calories: 366.92kcal (18.35%), Fat: 21.21g (32.63%), Saturated Fat: 8.48g (52.99%), Carbohydrates: 28.37g (9.46%), Net Carbohydrates: 25.5g (9.27%), Sugar: 3.56g (3.96%), Cholesterol: 219.09mg (73.03%), Sodium: 923.35mg (40.15%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 15.88g (31.77%), Selenium: 52.76µg (75.37%), Phosphorus: 270.24mg (27.02%), Vitamin B2: 0.44mg (25.84%), Calcium: 228.49mg (22.85%), Folate: 88.34µg (22.08%), Vitamin A: 931IU (18.62%), Vitamin E: 1.98mg (13.23%), Iron: 2.35mg (13.06%), Zinc: 1.76mg (11.76%), Fiber: 2.87g (11.48%), Vitamin C: 9.28mg (11.24%), Vitamin B12: 0.66µg (11.01%), Vitamin B6: 0.22mg (10.93%), Vitamin K: 11.39µg (10.85%), Vitamin B3: 2.11mg (10.55%), Manganese: 0.21mg (10.39%), Vitamin B5: 1.03mg (10.28%), Potassium: 349.61mg (9.99%), Vitamin B1: 0.14mg (9.47%), Magnesium: 34.76mg (8.69%), Vitamin D: 1.14µg (7.6%), Copper: 0.14mg (6.88%)