

Mama's Breakfast Casserole (Green Chile-Egg Casserole)

Never made the same way twice.

By **Ivy Odom** | Published on January 11, 2026

Active Time: 15 mins

Total Time: 1 hr 35 mins

Servings: 12

Ingredients

12 large eggs

1/2 cup half-and-half

1/2 cup all-purpose flour

1 1/2 tsp. baking powder

1 (24-oz.) container whole-milk small-curd cottage cheese

3 (4-oz.) cans diced green chiles, drained and patted dry

5 Tbsp. salted butter, melted

1 tsp. kosher salt

4 cups shredded pepper Jack cheese (16 oz.), divided

Thinly sliced scallions

Directions

Step 1

Preheat oven to 350°F. Lightly coat a 13- x 9-inch baking dish with cooking spray.

Step 2

Place eggs, half-and-half, flour, and baking powder in a blender; process on medium speed until smooth and slightly foamy, about 30 seconds. Transfer to a large bowl.

Step 3

Stir cottage cheese, diced green chiles, melted butter, salt, and 3 cups pepper Jack cheese into egg mixture until just combined, and transfer to prepared baking dish. Cover with aluminum foil.

Step 4

Bake 45 minutes. Uncover and sprinkle with remaining 1 cup pepper Jack cheese. Bake until center is just set but still slightly jiggly and cheese is browned around edges, 20 to 25 minutes more. Remove from oven, and let cool 15 minutes. Garnish with scallions.

Explore more:

[Food and Recipes](#)

[Breakfast](#)

[Brunch](#)

Was this page helpful?



Beer Waffles

Makes 6–8 waffles

INGREDIENTS

2 cups unbleached all-purpose flour
1 cup whole-wheat pastry flour
1/4 cup packed light brown sugar
Grated zest of 1 lemon
1 teaspoon baking powder
1/2 teaspoon salt
2 1/4 cups beer (not flat)
2 large eggs
8 tablespoons unsalted butter, melted
1 tablespoon fresh lemon juice
4 teaspoons pure vanilla extract

INSTRUCTIONS

1. Preheat waffle iron to medium-high heat. In a large bowl, combine flours, brown sugar, lemon zest, baking powder, and salt.
2. In another bowl, whisk together beer and eggs. Pour into dry mixture and stir just until moistened. Gently stir in melted butter, lemon juice, and vanilla. Refrigerate at least 2 hours or overnight.
3. Brush waffle iron with melted butter or spray lightly with oil. Pour about 1 cup batter per waffle. Close lid and cook until golden brown and crisp, 4–5 minutes.
4. Remove with a fork and repeat with remaining batter. Keep waffles warm in a 200°F oven until ready to serve.