Green Chile, Corn & Cheddar Quiche

Serves 6 • 9-inch pie plate

Made with Colorado Green Chili Medium Green Chili Sauce

INGREDIENTS

- 1 refrigerated 9-inch pie crust
- 4 large eggs
- ¾ cup half-and-half
- 1/3 cup Colorado Green Chili Medium Sauce
- ¾ cup corn kernels, thawed and drained
- 1 cup shredded sharp cheddar
- ¼ tsp kosher salt
- Black pepper, to taste

DIRECTIONS

1. Heat the oven to 375°F. Fit the crust into the pie plate, line with parchment and pie weights, and bake for 15 minutes. Remove the weights and parchment and bake for 5 more minutes.
2. Whisk the eggs, half-and-half, green chili sauce, salt, and pepper. Scatter the corn and cheddar in the crust and pour in the custard.
3. Bake for 30–40 minutes, until the center reaches 160°F. Rest 10 minutes before slicing.

Hot Green Chile, Potato & Jack Quiche

Serves 6 • 9-inch pie plate

Made with Colorado Green Chili Hot Green Chili Sauce

INGREDIENTS

- 1 refrigerated 9-inch pie crust
- 1 cup diced cooked potatoes
- ¾ cup shredded Monterey Jack
- ¼ cup sliced scallions
- 4 large eggs
- ¾ cup half-and-half
- 1/3 cup Colorado Green Chili Hot Sauce
- ¼ tsp kosher salt

DIRECTIONS

1. Heat the oven to 375°F. Fit the crust into the pie plate. Line with parchment and pie weights and bake 15 minutes. Remove the weights and parchment and bake 5 minutes more.
2. Scatter the potatoes, Jack, and scallions in the crust. Whisk the eggs, half-and-half, green chili sauce, and salt, then pour over the filling.
3. Bake for 30–40 minutes, until the center reaches 160°F. Rest 10 minutes before slicing.

Salsa, Spinach & Feta Crustless Quiche

Serves 6 • 9-inch pie plate

Made with Colorado Green Chili Hot Salsa

INGREDIENTS

- 1 tsp olive oil, plus more for the dish
- 5 oz baby spinach
- 6 large eggs
- ½ cup whole milk
- 1/3 cup Colorado Green Chili Hot Salsa
- ½ cup crumbled feta
- ¼ tsp black pepper

DIRECTIONS

1. Heat the oven to 375°F and lightly oil the pie plate. Wilt the spinach in the oil in a skillet, then cool, squeeze dry, and chop.
2. Whisk the eggs, milk, salsa, and pepper. Stir in the spinach and feta and pour into the pie plate.
3. Bake for 25–35 minutes, until the center reaches 160°F. Rest 5 minutes before slicing.

King’s Chef–Inspired Hash Brown Bake

Serves 6 • 9-inch square baking dish

Made with Colorado Green Chili Medium Green Chili Sauce

INGREDIENTS

- 3 cups frozen shredded hash browns, thawed and patted dry
- 1 tbsp neutral oil
- 6 large eggs
- ½ cup whole milk
- ½ cup Colorado Green Chili Medium Sauce
- 1 cup shredded cheddar
- ½ cup cooked bacon, crumbled
- ¼ cup sliced scallions
- ¼ tsp kosher salt

DIRECTIONS

1. Heat the oven to 400°F. Oil the baking dish, press the hash browns into the base, and bake for 20 minutes.
2. Reduce the oven to 375°F. Whisk the eggs, milk, green chili sauce, and salt. Scatter the cheddar, bacon, and scallions over the potatoes, then pour the egg mixture over them.
3. Bake for 25–35 minutes, until the center reaches 160°F. Rest 5 minutes before serving.

Salsa & Black Bean Breakfast Tortilla Bake

Serves 6 • 9-inch square baking dish

Made with Colorado Green Chili Hot Salsa

INGREDIENTS

- 6 corn tortillas, cut into quarters
- 1 can (15 oz) black beans, drained and rinsed
- ¾ cup Colorado Green Chili Hot Salsa
- 1 cup shredded Monterey Jack
- 6 large eggs
- ½ cup whole milk
- ¼ tsp kosher salt
- Diced avocado, for serving

DIRECTIONS

1. Heat the oven to 375°F and grease the dish. Layer half the tortillas, beans, salsa, and cheese, then repeat.
2. Whisk the eggs, milk, and salt. Pour over the layers and press gently so the tortillas absorb the liquid.
3. Bake for 30–40 minutes, until the center reaches 160°F. Rest 10 minutes and serve with avocado.

Green Chile Sausage & Biscuit Casserole

Serves 8 • 9 × 13-inch baking dish

Made with Colorado Green Chili Hot Green Chili Sauce

INGREDIENTS

- 1 lb breakfast sausage, cooked and crumbled
- 1 can (16 oz) refrigerated biscuits
- 8 large eggs
- ¾ cup whole milk
- ½ cup Colorado Green Chili Hot Sauce
- 1½ cups shredded cheddar
- ¼ tsp black pepper

DIRECTIONS

1. Heat the oven to 375°F and grease the baking dish. Cut each biscuit into quarters and space them out in the dish.
2. Scatter the cooked sausage and cheddar over the biscuits. Whisk the eggs, milk, green chili sauce, and pepper and pour evenly over the dish.
3. Bake for 30–40 minutes, until the biscuits are baked through and the egg mixture in the center reaches 160°F. Rest 5 minutes before serving.

Overnight Green Chile & Mushroom Strata

Serves 6 • 9-inch square baking dish

Made with Colorado Green Chili Medium Green Chili Sauce

INGREDIENTS

- 5 cups cubed day-old sourdough
- 1 tbsp olive oil
- 8 oz mushrooms, sliced
- 6 large eggs
- 1¼ cups whole milk
- ½ cup Colorado Green Chili Medium Sauce
- 1 cup shredded Monterey Jack
- ¼ tsp kosher salt

DIRECTIONS

1. Sauté the mushrooms in oil until browned and their liquid has evaporated. Let cool. Layer the bread, mushrooms, and Jack in a greased dish.
2. Whisk the eggs, milk, green chili sauce, and salt. Pour over the bread and press gently. Cover and refrigerate overnight, up to 24 hours.
3. Heat the oven to 350°F. Uncover and bake for 40–50 minutes, until the center reaches 160°F. Rest 10 minutes before serving.

Sweet Potato & Hot Salsa Egg Bake

Serves 6 • 9-inch square baking dish

Made with Colorado Green Chili Hot Salsa

INGREDIENTS

- 2 cups diced sweet potato (½-inch cubes)
- 1 tbsp olive oil
- ¼ tsp ground cumin
- ½ tsp kosher salt, divided
- 6 large eggs
- ½ cup whole milk
- ½ cup Colorado Green Chili Hot Salsa
- ¾ cup shredded pepper Jack

DIRECTIONS

1. Heat the oven to 425°F. Toss the sweet potatoes with the oil, cumin, and half the salt. Roast on a sheet pan for 20–25 minutes, until tender.
2. Reduce the oven to 375°F. Put the sweet potatoes and pepper Jack in a greased baking dish. Whisk the eggs, milk, salsa, and remaining salt and pour over the potatoes.
3. Bake for 25–35 minutes, until the center reaches 160°F. Rest 5 minutes before serving.

Mini Green Chile, Ham & Jack Egg Bites

Makes 12 • Standard muffin pan

Made with Colorado Green Chili Medium Green Chili Sauce

INGREDIENTS

- 8 large eggs
- ¼ cup whole milk
- 1/3 cup Colorado Green Chili Medium Sauce
- ¾ cup finely diced cooked ham
- ¾ cup shredded Monterey Jack
- 2 tbsp sliced scallions
- Black pepper, to taste

DIRECTIONS

1. Heat the oven to 350°F. Grease a standard 12-cup muffin pan.
2. Whisk the eggs, milk, green chili sauce, and pepper. Divide the ham, Jack, and scallions among the cups, then add the egg mixture.
3. Bake for 15–22 minutes, until the centers reach 160°F. Cool 5 minutes before loosening the edges and lifting out.

Skillet Salsa Breakfast Chilaquiles

Serves 4 • Large oven-safe skillet

Made with Colorado Green Chili Hot Salsa & Medium Green Chili Sauce

INGREDIENTS

- 1 tbsp olive oil
- ½ small onion, diced
- ¾ cup Colorado Green Chili Hot Salsa
- ½ cup Colorado Green Chili Medium Sauce
- ¼ cup water
- 5 oz sturdy tortilla chips
- 4 large eggs
- ½ cup crumbled queso fresco
- Cilantro and lime wedges, for serving

DIRECTIONS

1. Heat the oven to 375°F. Soften the onion in olive oil in an oven-safe skillet. Add the salsa, green chili sauce, and water and simmer for 3 minutes.
2. Fold in the chips. Make four shallow wells, crack an egg into each, and sprinkle with queso fresco.
3. Bake for 10–16 minutes, until both the whites and yolks are firm. Finish with cilantro and lime and serve right away.