



Welcome to Tucson, Arizona

Green Chilies Cream Corn Breakfast Pie

An egg casserole combined green chilies and corn topped with fresh salsa

Green Chilies Corn Filling:

- 3 large eggs, well-beaten
- 1 cup light cream corn
- 3/4 cup corn kernels, drained
- 1/2 cup avocado oil or melted butter
- 1/2 cup cornmeal
- 1 cup sour cream
- 1 cup shredded Mexican or Monterey Pepper Jack cheese
- 1/3 cup canned mild green chilies, chopped
- 1/2 teaspoon salt
- 1/2 teaspoon Worcestershire sauce

Fresh Tomato Corn Salsa (Prepare ahead and chill in refrigerator)

1 cup seeded, chopped Roma tomatoes

1/2 cup chopped green peppers

1/2 cup chopped red onions

1/2 cup cooked yellow corn niblets

2 Tablespoon chopped green chilies

2 Tablespoons fresh lime juice

1 Tablespoon honey

3 to 4 Tablespoons chopped parsley

Salt: ground black pepper to taste

Garnish: parsley sprig as desired; prepare bottled salsa as a sauce

- In a medium sized bowl, combine all salsa ingredients except for the garnish.
- Cover bowl; place in refrigerator to chill.
- Preheat oven to 350 degrees F. Spray a 10-inch pie plate with no-stick cooking spray.
Place eggs in mixing bowl; beat until fluffy; mix in all remaining ingredients to combine. Pour the mixture into the prepared baking pie dish.
- Place in the center rack of the oven. Bake in 350 degrees F. for about 50 to 60 minutes until firm and golden brown. Let stand 10 minutes before serving. It will slightly reduce in size while cooling. Serve warm.
- Before serving: spoon drained chilled fresh salsa around the pie edge. Garnish the center with parsley sprigs. Serve thin saucy salsa as a side sauce.
Serve: 8 to 10

Recipe Inspired by: Adobe Rose Inn Bed & Breakfast;

For more information about recipe titled Chili, Cheese, Corn Breakfast Pie See:

<https://www.bbonline.com/recipes/adoberose-2731.html>

About the Recipe: This breakfast entrée adds a southwestern flair to green chilies and doubles the corn taste by adding cream corn, corn niblets, and cornmeal, which combine with the pepper jack cheese. Top with a fresh tomato corn salsa and serve with some thin salsa flavored sauce on the side. It's fun to celebrate the Southwest flavors.

Welcome to Adobe Rose Inn in Tucson, Arizona

This hidden gem is tucked away just two blocks from the University of Arizona, in the heart of the delightful and historic Sam Hughes Neighborhood. Built sometime in the early 1930s, this original adobe home has been thoughtfully renovated to serve as an impeccable bed and breakfast for those looking for an authentic Southwestern getaway. It is located two and a half blocks from the heart of the University of Arizona and just a few minutes from Banner University Medical Center.

Each of the 6 rooms at our Tucson Arizona bed and breakfast comes with its own ensuite private bathroom along with an abundance of amenities. The beauty of our natural surroundings invites you to relax and enjoy the tucked away courtyards, swimming pool, and patios.

For More Information See: <https://www.adoberoseinn.com/>