Green 'n' Gold Egg Bake

1 c. seasoned bread crumbs 2 packages (10 oz. each) frozen chopped spinach, thawed and squeezed dry 3 c. (24 oz.) small-curd cottage cheese

1/2 c. grated Romano or Parmesan cheese

5 eggs

Sprinkle 1/4 c. bread crumbs into a greased 8-in. square baking dish. Bake 350°F for 3-5 minutes.

Mix spinach, cottage cheese, Romano cheese, 3 eggs, and remaining crumbs. Spread Transe (manybe total) over bread crumbs in dish.

Beat 2 eggs, and pour over the spinach mixture.

Bake, uncovered, 350°F for 45 minutes or until knife inserted in center comes out clean.

Let stand for 5-10 minutes.

9 servings

Taste of Home 5-Ingredient Cookbook (2017) Recipe by Muriel Paceleo