

Creamy Chicken 65 Egg Bake

A rich and flavorful baked dish combining the spicy zest of Chicken 65 with creamy eggs and smooth cream cheese for a comforting meal.


30 min

Total time

Medium

Difficulty

450

kcal / serving

Ingredients

- 100g Chicken 65, shredded
- 2 large eggs
- 50g cream cheese
- 1 tbsp chopped onions
- 1 small green chili, finely chopped
- 1 tsp fresh coriander, chopped
- Salt to taste
- Black pepper to taste
- 1 tsp oil

Steps

- 1 Preheat the oven to 180°C (350°F).
- 2 In a bowl, whisk the eggs with salt and black pepper until well combined.
- 3 Soften the cream cheese by microwaving for 10 seconds and mix it into the eggs until smooth.
- 4 Add chopped onions, green chili, and coriander to the egg mixture and stir well.
- 5 Fold shredded Chicken 65 gently into the creamy egg mixture.
- 6 Heat oil in a small oven-safe dish or skillet, pour the mixture evenly.
- 7 Bake for 15-20 minutes or until the eggs are set and lightly golden on top.
- 8 Let it cool for a few minutes before serving.