



Eggland's Best Gives New Meaning To "CEO" By Launching A Contest To Find Its First-Ever Chief Egg Officer

(NAPSA)—If you have a sunny-side-up disposition and like to get whisked away in the kitchen with Eggland's Best (EB) eggs, then you may have what it takes to become the company's first honorary Chief Egg Officer ("CEO"). Eggland's Best is launching a contest to find a "CEO" who has a passion for the brand and an eagerness to get cracking as an EB ambassador.

Candidates can visit the Eggland's Best website to fill out an entry form from May 13th through July 31st. The top dozen candidates who creatively show their egg-spertise and affinity for the brand will be revealed on September 9th and consumers will have until September 30th to vote for their favorite semifinalist.

The three candidates with the highest scores will be selected as finalists, and will be presented with one last opportunity to demonstrate why they deserve the honorary title of Chief Egg Officer. Consumers will be egged on to vote for their favorite final candidate from October 28th through November 17th before the winner is announced in early December.

The Grand Prize winner will receive \$5,000 and a year's supply of Eggland's Best eggs, to ensure they are using an egg that delivers more nutritional benefits than an ordinary egg, including 10 times more vitamin E and twice the amount of omega-3s and vitamin D. Runners-up will also receive \$500 each and a six-month supply of Eggland's Best eggs.

Learn how you can rise to the Chief Egg Officer position by visiting www.egglandsbest.com/chiefeggofficer. Afterwards, treat yourself to a great-tasting recipe, such as this Easy Cheese Soufflé.

Eggland's Best Easy Cheese Soufflé

Recipe by Barbara Seelig-Brown

Prep Time: 10 mins

Cook Time: 45 mins

Yield: 12 servings



If you love dishes made with Eggland's Best eggs, such as this Easy Cheese Soufflé, enter the Eggland's Best "Chief Egg Officer Search"—you could win \$5,000!

Ingredients

- 6 large Eggland's Best eggs**
- ½ cup evaporated skim milk**
- ¼ cup Parmigiano-Reggiano, grated**
- ½ teaspoon Dijon mustard**
- ½ teaspoon sea salt**
- ¼ teaspoon freshly ground pepper**
- ½ pound sharp light cheddar cheese**
- 11 ounces light (Neufchâtel) cream cheese**
- Nonstick cooking spray**

Preparation

Preheat oven to 375°.

Blend eggs, evaporated milk, Parmigiano, mustard, salt and pepper in a food processor until smooth.

With processor running, break off pieces of cheddar and add to the work bowl. Next, break off chunks of cream cheese and add to work bowl. After all cheese is incorporated, blend at high speed for 5 seconds.

Spray a 4-cup soufflé dish with nonstick cooking spray. Pour in the batter and place in the oven.

Bake until puffed and golden (45 minutes for large soufflé).