

Contest Corner



You Could Be the Next Eggland's Best CEO ("Chief Egg Officer")

(NAPSA)—Are Eggland's Best (EB) the only eggs you want in your household? If so, you might be qualified to become the next Eggland's Best CEO ("Chief Egg Officer"). Eggland's Best is searching for an egg enthusiast, who demonstrates the utmost appreciation for EB eggs and their nutritional benefits, to crown as their next "CEO."

From March 3 to May 24, potential "CEO" candidates can visit www.egglandsbest.com/chieffeggofficer to showcase their passion for EB eggs and share why they are hungry to be named "CEO" of Eggland's Best. The top three candidates will be posted to the Eggland's Best website in July, alongside their favorite EB recipes, for consumers to get to know them and to vote for the candidate they believe will make the most exceptional "CEO."

The "CEO" candidate with the highest overall score will be named the Grand Prize winner and receive the honorary title of Chief Egg Officer, a \$5,000 check, a year's supply of Eggland's Best eggs, and a nutrition consultation with registered dietitians Lyssie Lakatos and Tammy Lakatos Shames, also known as The Nutrition Twins.

"Eggs are delicious, super-satisfying and provide your body with important daily nutrients such as protein and vitamin D. Eggland's Best are the only eggs I recommend to clients and serve to my family because they have 25 percent less saturated fat, four times more vitamin D, 10 times more vitamin E and stay fresher longer than ordinary eggs," says Registered Dietitian Lyssie Lakatos. "I'm looking forward to consulting with the newest 'CEO' and seeing how they like to incorporate EB eggs into their meals!"

Learn how you can rise to the Eggland's Best "CEO" position by visiting www.egglandsbest.com/chieffeggofficer. Afterwards, you may care to find an egg-cuse to try a delicious and nutritious recipe such as this Sweet Corn Quiche.



Karen Petersen, winner of the 2013 Eggland's Best "Chief Egg Officer" Search Contest.



**Eggland's Best
Sweet Corn Quiche**
Serves 8

- 5 Eggland's Best eggs (large)**
- 1 refrigerated piecrust**
- 2 tablespoons butter, melted**
- 1 teaspoon salt**
- ¼ cup skim milk**
- ½ cup shredded cheddar cheese, low-fat**
- ½ cup sour cream, fat-free**
- 1½ cups corn kernels (if frozen, thawed)**

Preheat oven to 400 degrees F; roll out pie crust and place in 9" deep dish pie or tart pan, and prick bottoms and sides with a fork. Pre-bake crust for 8–10 minutes. In a medium-size bowl, mix melted butter, salt, Eggland's Best eggs, sour cream, and skim milk; whip until fluffy.

Stir in shredded cheese and corn.

Pour into prepared pie shell; reduce oven temperature to 350 degrees F, and bake for 35–40 minutes, or until eggs are set.