

Chile Relleno Casserole

Ingredients

20 oz Whole Green Chilies (2 cans,
drained)
8 oz Monterey Jack Cheese (cut into
4-inch sticks)
4 Eggs
1/3 c Milk
1/2 c Flour
1/2 t Baking Powder
1/2 c Cheddar Cheese (shredded)
1/4 c Cilantro (chopped)

Instructions

- 1.Preheat the oven to 350 degrees. Coat a 8"x8" baking pan with cooking spray.
- 2.Stuff each chile with a stick of cheese and place the chiles in a single layer in the pan.
- 3.Add the eggs, milk, flour and baking powder into a bowl and whisk until smooth. Pour the egg batter over the chiles and sprinkle the top with cheddar.
- 4.Bake for 30 minutes or until light golden brown and puffy. Sprinkle with cilantro and serve with additional toppings if desired.