

Chili Rellenos Casserole

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Rated: ★★★★★

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Prep Time: 15 Minutes

Cook Time: 45 Minutes

Ready In: 1 Hour

Servings: 6

"This Chili Rellenos Casserole is very easy to prepare and is loaded with flavor. Great for a busy week night, and good enough for company."

INGREDIENTS:

2 (7 ounce) cans whole green chile peppers, drained	2 eggs, beaten
8 ounces Monterey Jack cheese, shredded	1 (5 ounce) can evaporated milk
8 ounces Longhorn or Cheddar cheese, shredded	2 tablespoons all-purpose flour
	1/2 cup milk
	1 (8 ounce) can tomato sauce

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C). Spray a 9x13-inch baking dish with cooking spray.
2. Lay half of the chilies evenly in bottom of baking dish. Sprinkle with half of the Jack and Cheddar cheeses, and cover with remaining chilies. In a bowl, mix together the eggs, milk, and flour, and pour over the top of the chilies.
3. Bake in the preheated oven for 25 minutes. Remove from oven, pour tomato sauce evenly over the top, and continue baking another 15 minutes. Sprinkle with remaining Jack and Cheddar cheeses, and serve.

