Chili Rellenos Casserole

Description

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

- 14 oz whole green chili peppers, drained and sliced lengthwise
- 8 oz monterey jack cheese shredded
- 8 oz longhorn or cheddar cheese
- 3 Eggs beaten
- 12 oz evaporated milk
- 2 tbsp flour
- 8 oz enchilada sauce
- 1 sliced jalapenos and black olives

Instructions

Preheat oven to 350 degrees F

Spray a 8X8 inch baking dish with cooking spray.

Lay half of the chilies evenly in bottom of baking dish.

Summary

Yield: 6
Prep Time: 1 hour
Category: Casseroles
Cuisine: American
Tags: Football

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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.

Bake in the preheated oven for 35 - 40 minutes.

Remove from oven, pour tomato sauce evenly over the top, and continue baking another 15 minutes.

Sprinkle with remaining Jack and Cheddar cheeses, jalepenos and black olives,

Rest 10 minutes and serve.

Notes

Prepare ahead of time and pop in oven next day