

Chile Relleno Casserole

- 2 7oz cans Ortega Whole Green Chiles (use 3 cans if you really like green Chiles)
- 1 lb Cheddar cheese (grated)
- 1 lb Jack cheese (grated)

- 1 cup Evaporated milk
- 4 Eggs
- 2 Tbsp Flour
- ¼ tsp Salt

- 1 8oz can Tomato sauce
- 1 7can Green salsa



Preparation

Pre-heat oven to 350°. Lightly butter (or spray w/Pam) a 9"x13" glass baking dish. Grate both cheeses and mix together. Slice open and remove seeds from Chiles (optional).

Spread about half of the cheese mixture on the bottom of the baking dish. Spread a layer of Chiles over the cheese, and then cover them with the remaining cheese mixture.

Mix together the evaporated milk, eggs, flour and salt. Pour slowly over the top of the cheese so that the milk and egg mixture is spread as evenly as possible.

Bake in the oven until the cheese melts--about 30-35 minutes. Mix tomato sauce and green salsa, pour evenly on top and return to the oven for an additional 10-15 minutes.

Let stand for at least 10-15 minutes before serving. This recipe can be made a day ahead of time and then reheated just before serving.