

# Chili Rellenos Casserole



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.

**Prep:** 15 mins

**Cook:** 45 mins

**Total:** 1 hr

**Servings:** 6

**Yield:** 6 servings



## Ingredients

- 2 (7 ounce) cans whole green chile peppers, drained
- 8 ounces Monterey Jack cheese, shredded
- 8 ounces Longhorn or Cheddar cheese, shredded
- 2 eggs, beaten
- 1 (5 ounce) can evaporated milk
- 2 tablespoons all-purpose flour
- ½ cup milk
- 1 (8 ounce) can tomato sauce

## Directions

### Step 1

Preheat oven to 350 degrees F (175 degrees C). Spray a 9x13-inch baking dish with cooking spray.

### Step 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.

### Step 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.

## Nutrition Facts

### Per Serving:

387 calories; protein 23.9g; carbohydrates 12g; fat 27.6g; cholesterol 139.9mg; sodium 1449.4mg.

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