



Chiles Rellenos Bake

Serves 4 - 6 (more if it is part of a meal)

Ingredients

6 to 8 whole green chiles*, roasted, skinned, seeds & stem removed
6 oz Monterrey Jack Cheese, grated
6 oz Cheddar Cheese, grated
4 large eggs
~1 cup milk
1/2 teaspoon salt
1/4 teaspoon black pepper
1/2 teaspoon dried epazote (or substitute 1/4 teaspoon dried oregano)
1/4 cup flour

Instructions

1. Preheat oven to 375 degrees F.
2. Lightly coat an ~8" x 12" (rectangular) baking dish with spray oil.
3. Mix the two cheeses together and place a light layer in the bottom of the baking dish.
4. Using about half of the remaining cheese, carefully stuff the prepared green chiles. Once stuffed place them in the baking pan in a single layer. Top with the remaining cheese.
5. Break the eggs into a 2-cup measuring cup. Beat with a fork until homogeneous. Add enough milk to bring the total volume to 2 cups. Mix with a fork to blend well. Stir in the salt, pepper, epazote (or oregano) and flour.
6. Pour the egg mixture evenly over the chiles.
7. Bake until the custard is set, puffed and the top is nicely browned, about 45 minutes.
8. Remove from the oven and allow the dish to sit at room temperature for about 10 minutes before cutting.

Serve with fresh salsa, mexican crema or sour cream, avocado wedges. Cut into pieces and serve with warm corn tortillas or tortilla chips if you like.

*If you are in a hurry or don't want the mess, you can use canned whole green chiles (make sure to drain well). Not as good as roasting your own, but still makes a very tasty dish. You can even use the chopped green chiles if you don't want to stuff whole chiles. Drain them well and layer - cheese, chiles, cheese, chiles, cheese and then pour milk mixture over.

This is a great dish for a party or a potluck.