

Chili Rellenos Casserole From the kitchen of Gwen Coobs – Allens Grove Greenhouse

8-10 Anaheim peppers

Olive oil

½ pound mild cheddar cheese, shredded

¼ pound Monterey Jack cheese, shredded

4 extra large or 5 large eggs

2 T. flour

1 can of evaporated milk

1 can of Old El Paso enchilada sauce – mild or hot



Preheat oven to 425 degrees. Brush peppers with olive oil and place on a jelly roll or other flat pan in oven. Turning at least once, roast until browned on both sides. Remove from oven, place in a paper bag until cooled, 10 to 15 minutes. Using a table knife, peel, seed and remove the stem end. Split each pepper in half lengthwise.

Heat oven to 350 degrees. Lay half of the peppers flat, covering the bottom of a 11"x 7" glass baking dish. Mix together the 2 cheeses. Place half of the cheese mix on top of the peppers. Repeat layers with remaining peppers and cheese. Beat together the eggs, flour, and evaporated milk. Pour over top of the cheese and pepper layers. Bake in a 350 degree oven for 35 minutes. Pour enchilada sauce on top and return to oven for another 10 to 15 minutes. Eat hot with a salad. This freezes in individual portions very well. Reheat in the microwave.