

Chiles Rellenos Casserole recipe

This is the Cardona family recipe for stuffed green chile casserole, a variation of the Poblano dish (from Puebla, Mexico). For history and additional context see:

<https://mattcorpos.net/2019/01/chile-relleno/>

Ingredients, for a 9" x 12" size pan

- 2 x large (27 ounces) cans of whole green chiles
- 9 eggs
- 2 pounds of monterey jack cheese
- 1/4 cup milk
- 1/4 cup flour
- 1 tablespoon baking powder

preparation time: 75 minutes

open cans of chiles and drain water. clean each chile – remove the veins, seeds and residual dried skin (if there is any)

note: if you like it hot (or are just in a hurry), you can leave the veins and (some or all) seeds. though you still may want to remove any larger chunks of veins, as they can be tough to chew

set chiles on paper towels to dry

cut the monterey jack into 1/2" fingers, about 3" long (the length of the peppers)

grease the pan (shortening spray or butter also work)

stuff each chile with 1 or 2 fingers of cheese and arrange in layers in the pan. add any leftover cheese in between chiles

in a medium mixing bowl beat the eggs. add the milk and beat again. add the baking powder and flour and beat again

pour the egg mixture over the chiles

pre-heat oven to 350 degrees F. bake uncovered for ~45 minutes until golden brown on top

cool 10 minutes before serving and enjoy