

Today's Chile Relleno Casserole is the mexican version of a quiche - without the crust. Brought to you by Ortega Mexican Food Products.

Our Recipe for Today is

CHILE RELLENO CASSEROLE

Ingredients for 8 Servings

- 1 1/2 cups (6 ounces) SARGENTO® Fancy Shredded Monterey Jack or ChefStyle Shredded Mild Cheddar Cheese, divided
- 1/2 cup (4-ounce can) ORTEGA® Diced Green Chiles
- 2 tbsp All-purpose flour
- 1 1/2 cups Milk
- 3 Eggs, lightly beaten
- ORTEGA® Thick & Chunky Salsa
- Toppings: sour cream, sliced ripe olives, chopped green onions

Procedure:

1. PREHEAT oven to 325° F.
2. SPRINKLE 3/4 cup cheese onto bottom of lightly greased 8-inch square baking dish.
3. Top with chiles and remaining cheese.
4. Place flour in medium bowl.
5. Gradually add milk, stirring until smooth.
6. Stir in eggs; pour mixture over cheese.
7. BAKE for 45 to 50 minutes or until knife inserted in center comes out clean.
8. Cool in pan for 10 minutes.