

## **Chile Relleno Casserole**

submitted by Clara Hirota

4 eggs  
1 ½ c milk (skim)  
2 T flour  
½ t pepper  
¼ t salt  
2 ½ cups whole green chiles, split open & cut into big pieces  
8 corn tortillas  
4 cups shredded cheddar cheese, about 1# (low fat)  
3 cups shredded Monterey Jack cheese, about 1# (low fat)

Preheat oven to 350<sup>0</sup>. Lightly grease a 9x13 inch glass baking dish.

Beat first five ingredients in medium bowl to blend.

Arrange one-third of the chiles in prepared dish, covering bottom completely.

Sprinkle with one-third of each cheese, then cover with one layer of tortillas.

Repeat layering twice.

Pour egg mixture over cheese. Let stand 30 minutes.

(Can be prepared one day ahead. Cover and refrigerate)

Bake until casserole is slightly puffed in center and golden brown on edges, about 45 minutes.

Cool 20 minutes and serve.