

Chile Rellano Casserole

Lee haugen

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

*1 pound Monterey Jack
cheese, grated
1 pound Longhorn cheese,
grated
2 cans (4 ounce ea) green
chilies
1 small can Pet milk
3 tablespoons flour
1 egg, beaten*

Preheat the oven to 350 degrees.

Wash, seed and drain the chilies

In a bowl, mix the milk, flour and egg.

In a bowl, mix together the Monterey Jack and Longhorn cheeses.

Place alternate layers of the chilies and cheese to fill a casserole dish. Pour the milk mixture over the top.

Bake for about 45 minutes or until golden brown and bubbly.

Per Serving (excluding unknown items): 1854 Calories; 143g Fat (69.5% calories from fat); 120g Protein; 21g Carbohydrate; 1g Dietary Fiber; 616mg Cholesterol; 2505mg Sodium. Exchanges: 1 Grain(Starch); 16 Lean Meat; 18 1/2 Fat.