

Green Chili Relleno Casserole

Thanks to the high tunnel, our peppers are growing well this year, so we've been able to enjoy home-grown peppers in many recipes. As they are harvested, we roast them then bring them to Nana. She separates them into sets of 16 and seals them in plastic bags. Once they are cooled, she puts them in the freezer so that they are ready to use year-round.

Ingredients

16 Hatch green chilis roasted, peeled, and seeded }
1 pound of mozzarella cheese, grated }

OR 2 - 10-ounce
cans of green chilis

½ cup flour

1 teaspoon baking powder

OR self-rising flour

3 eggs

1 cup milk

1 cup cream

1 teaspoon salt



Instructions

- ❖ Layer half of the green chilis on the bottom of a greased pan.
- ❖ Sprinkle ALL of the mozzarella cheese on top of the green chilis.
- ❖ Place the remaining green chilis on top of the cheese making sure to cover all cheese.
- ❖ Make a pourable batter by mixing the remaining ingredients, then pour over green chilis and cheese.
- ❖ Use a knife and make holes so that the batter will run to the bottom.
- ❖ Bake for at least one hour at 350 degrees Fahrenheit or until the eggs are cooked and set. You will be able to insert a knife, and it will come out clean.