

Puffy Chile Relleno Casserole

Margaret McGill

3 (4.5 ounce) cans whole green chiles, drained (I use 2 (7 ounce) cans chopped green chiles)

4 (6" corn) tortillas (I use more and just cover the layers – probably 8)

4 cups shredded cheese – recipe calls for Monterrey Jack, I also use CoJack

1 large tomato, sliced (I use a can of drained chopped tomatoes)

8 large eggs

½ cup milk

½ tsp salt

½ tsp garlic powder

½ tsp ground cumin

½ tsp pepper

¼ tsp onion salt

Paprika

If using whole chiles, make a lengthwise slit down each chile, and remove seeds. Place half chiles in bottom of greased 8 inch square baking dish. Place half of tortilla strips over chiles and sprinkle with half of the cheese. Arrange tomato slices (or diced tomato) over cheese. Repeat layers with remaining chiles, tortilla strips, and cheese.

Combine eggs and next 6 ingredients in a bowl, beating with a wire whisk until blended. Pour over chile mixture; sprinkle with paprika (I don't always have this). Bake at 350 for 40-45 minutes or until set and lightly browned. Let stand 5 minutes before serving. Yield 6 servings.