

Chile Rellenos

Ingredients

- 20 oz Whole green chiles
- 1 Lg onion
- 1 tb Cumin
- 1 Salt to taste
- 8 oz Sharp cheddar, grated
- 13 oz Can evap. milk
- 13 oz Can tomato sauce
- 1 lb Lean ground beef
- 2 Cloves garlic, minced
- 3 tb Chile powder
- 8 oz Monterey jack, grated
- 4 Eggs, beaten
- 1 tb All purpose flour

Toppings

- 1 c Sour cream
- 1 c Chopped pecans (optional)
- 1 c Raisins (optional)

Instructions

Rinse chiles, open flat and remove seeds. Drain on paper towels. Brown meat with onion and garlic. Drain. Add 1 tsp cumin, 1.5 tbs chili powder and salt. Stir. In a greased 9x13" pan, layer chiles, beef and additional chiles. Combine cheeses and sprinkle over chiles. Beat together eggs, milk and flour. Pour over cheese mixture. To the tomato sauce add 2 tsp cumin and 1.5 tbs chili powder. Pour over all. Bake 30-45 min at 350 F. (Note: If preparing ahead of time, do not cover with tomato sauce until time to bake.) Serve toppings in separate bowls and let guests help themselves.

Courtesy of Meal-Master (tm) v8.05

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