



# *From the Kitchen of Barbara Hinske*

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**Chile Relleno**

**Servings: 12**

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**Prep Time: 15 mins**

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**Total Time: 60 mins**

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**Ingredients:**

**1 7oz can diced green chiles**

**20 oz shredded cheese blend**

**4 eggs**

**Milk**

**1 cup flour**

**1-2 tsp salt**





# Chile Relleno

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## Instructions:

1. Spread chiles in bottom of greased (or spray with nonstick spray) 9" x 12" casserole dish
2. Spread most of the cheese on top.
3. In a measuring cup, beat the eggs, salt, and flour until smooth. I start with half the flour, beat by hand, then add the other half and beat by hand.
4. Fill the measuring cup with the egg/flour/salt mixture to the 3 1/2 Cup line with milk and beat by hand until smooth.
5. Pour over cheese and chiles and top with remaining cheese.
6. Bake at 350 degrees until eggs are cooked, about an hour. Check starting at 45 minutes. Cut into squares. Recipe is still really good when cold.

