

Chili Rellano

(4–6 servings)

Ingredients

- 2 small cans whole or chopped green chiles
- 1 small can evaporated milk
- 1 lb. Monterey Jack cheese
- 3 eggs

Directions

1. Take one can chiles, open, take out seeds and lay flat in well greased 8" square baking dish.
2. Sprinkle a little flour, salt, and pepper over chiles.
3. Blend eggs and milk together.
4. Pour over chiles.
5. Grate cheese.
6. Sprinkle over milk mixture.
7. Spread green chiles on top, and top with more cheese.
8. Bake at 350° for 45 minutes.
9. Cut into squares.