

Chili Relleno Bake

(Slow Food Nation's Come to the Table, edited by Katrina Heron, 2008)

(Marcy: I top this with my Peach/Nectarine Salsa and serve with warm tortillas for breakfast/brunch.)

1 ½ - 2 lbs grated jack and/or cheddar cheese

2 cans (4 oz each) diced Ortega chilis

6 eggs

1 can evaporated milk (12 oz)

2 T. flour

Preheat oven to 350 degrees F. In a greased 13 x 9 pan, layer the cheese and chili peppers. Beat together the eggs, evaporated milk and flour, and pour the egg mixture over cheese/chili layers.

Bake for 30-40 minutes until the mixture is firm and golden.

Note: *This dish can be assembled the evening before and refrigerated, then baked in the morning.*