



Chili Relleno Casserole



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Introduction

Chili Relleno Casserole is a flavorful and satisfying dish that brings together the delightful flavors of traditional chili rellenos in a convenient casserole form. This dish is perfect for a family dinner or for feeding a crowd, providing a hearty option that is sure to please everyone. With its layers of cheese, spicy peppers, and a creamy egg mixture, this casserole delivers all the comfort and taste of its namesake without the hassle of stuffing individual peppers.

Detailed Ingredients with measures

- 4 large eggs
- 1 cup of milk
- 1 can (4 oz) diced green chilies
- 1 cup of shredded Monterey Jack cheese
- 1 cup of shredded cheddar cheese
- 1 teaspoon of garlic powder
- 1 teaspoon of onion powder
- 1/2 teaspoon of salt
- 1/2 teaspoon of black pepper
- 6 corn tortillas, cut into strips
- 1 red bell pepper, diced
- 1/2 cup of chopped green onions

Prep Time

The preparation time for this delicious Chili Relleno Casserole is approximately 15 minutes. This makes it an excellent choice for busy

weeknights when you want to get a homemade meal on the table without spending hours in the kitchen.

Cook Time, Total Time, Yield

The cooking time for this casserole is about 35 to 40 minutes. In total, you can expect to spend around 55 to 60 minutes from start to finish. This recipe typically yields around 6 servings, making it a perfect dish for a family gathering or an easy meal prep option for the week ahead.



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Detailed Directions and Instructions

Preheat the Oven

Preheat your oven to 350°F (175°C).

See also No Churn Ice Cream

Prepare the Baking Dish

Grease a 9×13 inch baking dish with non-stick spray or butter.

Mix the Eggs and Milk

In a mixing bowl, whisk together eggs, sour cream, and milk until fully blended.

Add the Cheese

Stir in the shredded cheese until it is evenly distributed throughout the egg mixture.

Incorporate the Green Chiles

Gently fold in the diced green chiles to the mixture.

Pour the Mixture into the Baking Dish

Pour the egg and cheese mixture into the prepared baking dish, spreading it evenly.

Add Toppings

Top the casserole with additional shredded cheese and any desired

toppings.

Bake the Casserole

Place the baking dish in the preheated oven and bake for 30-35 minutes, or until the top is golden and the casserole is set.

Let it Cool

Once baked, allow the casserole to cool for about 10 minutes before slicing and serving.

Notes

Storage Recommendations

Leftover casserole can be stored in the refrigerator for up to 3-4 days in an airtight container.

Freezing Instructions

This casserole can also be frozen. Cool completely before wrapping tightly and freezing for up to 2 months.

Serving Suggestions

This dish is delicious served with salsa, sour cream, or avocado on the side.

Vegetarian Option

To make this dish vegetarian, ensure to use vegetable-based seasoning and check the cheese for animal rennet.

Spice Level

Adjust the spice level by adding more or fewer green chiles, or by including jalapeños for added heat.



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Cook techniques

Layering

When preparing the chili relleno casserole, it's essential to layer the ingredients properly. This ensures that every bite has a balance of flavors and textures.

See also [Gluten-Free Chocolate Tart with Lemon Curd Filling](#)

Baking

Baking allows the casserole to develop a nice golden top while keeping the inside moist. Make sure to preheat the oven for even cooking.

Cheese Melting

Use a combination of cheeses to enhance the flavor profile. Let the cheese melt thoroughly to create a creamy consistency throughout the dish.

Vegetable Sautéing

Sautéing vegetables before adding them to the casserole enhances their flavors and ensures they are cooked evenly.

Resting

Allow the casserole to rest for a few minutes after baking. This helps it to set, making it easier to cut and serve.

FAQ

Can I use different types of cheese?

Yes, you can experiment with various cheese types to find the combination that suits your taste.

Can I make this casserole ahead of time?

Absolutely! You can prepare the casserole in advance and refrigerate it before baking. Just increase the baking time when you're ready to cook it.

Is it possible to freeze the casserole?

Yes, you can freeze the casserole before baking. Wrap it tightly and store it in the freezer for later use.

What can I serve with the casserole?

The chili relleno casserole pairs well with rice, beans, or a fresh salad for a complete meal.

Can I make this dish spicier?

Certainly! Add more chili peppers or use spicier varieties to increase the heat level to your liking.



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Conclusion

Chili Relleno Casserole is a delightful dish that brings rich flavors and comfort to the table. Its combination of textures and ingredients makes it a family favorite, perfect for gatherings or a cozy dinner at home. With its cheesy, spicy, and savory elements, this casserole is sure to satisfy any appetite.

See also [Pumpkin French Toast Casserole](#)

More recipes suggestions and combination

Mexican Quinoa Bowl

A nutritious alternative, this bowl features quinoa topped with black beans, corn, avocado, and a tangy lime dressing.

Stuffed Bell Peppers

Bell peppers filled with a mixture of rice, ground beef or turkey, diced tomatoes, and spices, baked until tender.

Enchiladas Verde

Corn tortillas filled with chicken or cheese, smothered in green sauce and cheese, then baked until bubbly.

Chicken Fajitas

Sizzling strips of chicken with bell peppers and onions served with tortillas, guacamole, and salsa.

Spanish Rice

A classic side dish, this flavorful rice is cooked with tomatoes, garlic, and spices, making it a perfect accompaniment.

Avocado and Tomato Salad

A fresh and vibrant salad combining ripe avocados, juicy tomatoes, red onion, and a zesty lime dressing.

Beef Tacos

Crispy or soft tortillas filled with seasoned ground beef, topped with your choice of lettuce, cheese, and salsa.

Chips and Guacamole

Crispy tortilla chips served with a creamy guacamole, the perfect snack or appetizer to share.



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