

Chili Rellano Casserole

1 can whole green Chilis 27 oz.

16 oz cheese mixture of cheddar and monterey jack grated

4 eggs

1 12oz can evaporated milk

2 Tablespoons flour

1 small can red or green enchilada sauce

Sliced green onion

Preheat to 350

Spray 9x13 pan

Cut chilis open and spread half on bottom of pan. Sprinkle with half of cheeses and cover with the rest of the chilis. In a bowl mix eggs, milk, and flour and pour over the chilis. Bake for 35 minutes. Remove from oven and pour enchilada sauce over and continue bakeing 15 minutes. Remove from oven and top with remainder of cheese and sprinkle onion on top.