

## Kristine's chili relleno casserole



### Ingredients

*(Double for a larger group)*

- 5 eggs
- 1 pound ground beef
- 1 medium yellow onion, diced
- 1  $\frac{3}{4}$  cups whole milk
- 3 tablespoons all-purpose flour
- 1 teaspoon baking powder
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{4}$  teaspoon black pepper
- 3 cans (7 ounce) whole green chilies, drained
- 1 cup shredded Monterey Jack cheese
- 1 cup shredded cheddar cheese
- Salsa and sour cream, for serving

### Instructions

- Preheat oven to 350 degrees. Lightly coat a 3-quart baking dish with nonstick spray.
- In a skillet, sauté diced onion and add ground beef (drain excess fat when fully cooked).
- In a medium bowl, whisk together eggs, milk, flour, baking powder, salt and pepper.
- Open up each chili and remove seeds, place half on the bottom of the baking dish, laying them flat. Layer ground beef mixture and 1 cup shredded cheese medley (save a little for the top). Repeat layers once before pouring egg mixture over everything. Sprinkle extra cheese.
- Place in the oven and bake for 45 minutes (until puffed up in the center and golden around the edges).
- Let stand 5-10 minutes before cutting. Slice into squares and serve with salsa and sour cream. Enjoy!