



Chile Relleno Casserole

Make your own homemade salsa to garnish this cheese and chili egg custard if you'd like: Serve with avocado slices and a fruit plate.

- 3 tall cans (7 oz. each) whole Ortega Green Chilies, split
- 1-1/2 c. freshly grated cheddar cheese (pre-grated cheeses contain starch)
- 1-1/2 c. freshly grated jack cheese
- Salt and pepper
- 4 large eggs
- 1 c. homemade SCD yogurt
- 1 small can sliced black olives (opt.)
- 1 medium-size firm-ripe tomato, cored and diced

Arrange half of the chilies, spread open, in a single layer on the bottom of a shallow 1-1/2 to 2-quart baking dish. Evenly sprinkle half of the cheddar and jack cheeses over chilies. Spread on half the olives, if using.

Lightly sprinkle with salt and pepper. Repeat layers, using remaining chilies and cheeses. In a bowl, beat together eggs and yogurt until blended. Pour evenly over chilies and cheese, topping with remaining olives.

Bake at 375 degrees until custard is set and jiggles only slightly in center when gently shaken and edges have begun to brown, 30 to 35 minutes. Let cool 5 to 10 minutes.

Garnish with the diced tomatoes on top. To serve, cut through all the layers with a knife or spoon.

Serves 4-6

