

# HATCH GREEN CHILE RELLENO CASSEROLE



## INGREDIENTS

1.5 – 2 Cups of Viva Chile Company Hatch green chiles

4 large eggs

1 cup whole milk

1/2 cup all-purpose flour

1 teaspoon baking powder

1/2 teaspoon garlic powder

1/2 teaspoon cumin

1/2 teaspoon salt

2 cups shredded cheese (a combination of Monterey Jack and cheddar works well)

1/4 cup crumbled queso fresco (optional)

Fresh cilantro, chopped (for garnish, optional)

## DIRECTIONS

- Drain the green chiles in a strainer and allow to drain while you prepare the baking dish and eggs. Since Viva chile has the lowest water content on the market this should not take long.
- Preheat oven to 350°F (175°C) and grease a 9x13-inch baking dish with cooking spray or a bit of oil.
- Layer the chiles: Lay the roasted and peeled Hatch chiles flat in the bottom of the greased baking dish. You can overlap them slightly if needed.
- Add cheese: Sprinkle about 1 1/2 cups of the shredded cheese evenly over the chiles. If you like extra cheesy goodness, you can add more!
- Prepare the egg mixture:
- In a medium mixing bowl, whisk together the eggs, milk, flour, baking powder, garlic powder, cumin, and salt until smooth and well-combined.

- Pour this mixture evenly over the chiles and cheese in the baking dish.
- Top with more cheese: Sprinkle the remaining shredded cheese and crumbled queso fresco (if using) on top of the egg mixture.
- Bake: Bake the casserole in the preheated oven for 35–40 minutes, or until the egg mixture is fully set and the top is golden and bubbly.
- Garnish and serve: Allow the casserole to cool for 5–10 minutes before serving. Garnish with freshly chopped cilantro, if desired.

## SERVING SUGGESTIONS:

Serve this Hatch Chile Relleno Casserole with warm tortillas, salsa, and a side of refried beans or Spanish rice for a complete meal.



If you like a little more heat, feel free to add some Viva Chile Company diced jalapeños or the hot chile to the layers.

This dish also reheats well, so it's perfect for making ahead or enjoying leftovers!