

Chiles Rellenos – (Suggested by Steve Wilson, original recipe from [The Pioneer Woman Cooks](#), modified by John Preston)

Chiles Rellenos – 9 Servings

Ingredients:

- 8 whole green chiles (canned is OK)
- 1 ½ cup Monterey Jack Cheese, shredded
- 5 eggs
- 2 cups milk
- ½ tsp. smoked paprika
- ¼ tsp. cayenne pepper
- ½ tsp. salt
- ¼ tsp. black pepper

Equipment

- 9 x 12 Baking dish
- Rimmed baking sheet, larger than baking dish

Directions	Duration	Duration
Preheat oven to 325 degrees	→	10 minutes
In a bowl, mix together eggs, milk, salt, pepper, paprika, and cayenne	1 min	
Cut chiles in half. Make a layer in the bottom of the baking dish with half the chiles	3 min	
Spread half the cheese in dish	.5 min	
Pour half the egg mixture over chilies	.5 min	
Repeat with remaining cheese and eggs	1 min	
Place baking dish on baking sheet, pour ½ inch of water into pan	1 min	
Bake until eggs are set		35-40 min
Total	45-55 min	