

Easy Chili Relleno Casserole: The Cheesy, Spicy Weeknight Dinner Shortcut

Introduction: The Comfort of Chile Rellenos, Simplified



TIME
35 min

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INGREDIENTS

Swaps and Notes:

Protein Swap: Ground turkey, ground chicken, or even crumbled plant-based meat can easily replace the ground beef.

Vegetarian Option: Omit the meat entirely and increase the onion, add one can of black beans (rinsed/drained), and 21 cup of corn.

Cheese Choice: Don't skimp on the cheese. The blend of Monterey Jack and Cheddar melts beautifully, but Asadero or Pepper Jack are great for an extra kick.

Heat Level: If you want more heat, slice up a fresh jalapeño or serrano and mix it into the beef filling, or switch to a hotter brand of green chiles.

DIRECTIONS

1. This recipe is baked at 375°F and requires about 30-35 minutes of cooking time.
2. **Step-by-Step Instructions:** Prep the Oven and Dish: Preheat your oven to 375°F (190°C). Lightly grease a 9x13-inch baking dish.
3. **Cook the : Filling:** In a large skillet over medium-high heat, cook the ground beef and chopped onion, breaking up the meat as it browns. Drain off any excess grease.
4. **Season the : Meat:** Stir in the garlic powder, cumin, salt, and pepper. Cook for 1 minute until fragrant. Add the can of diced tomatoes (drained) and any optional corn or jalapeños. Simmer for 3-5 minutes to let the flavors meld. Remove from heat.
5. **Assemble the : Base:** Layer the drained whole green chiles evenly across the bottom of the prepared baking dish.
6. **Add the : Filling and Cheese:** Spread the ground beef mixture evenly over the layer of green chiles. Sprinkle 121 cups of the shredded cheese over the beef filling.
7. **Prepare the : Custard:** In a separate medium bowl, whisk together the 3 eggs and 1 cup of milk until well combined. This mixture forms the "relleno" part of the casserole.
8. **Pour and : Top:** Carefully pour the egg and milk mixture evenly over the casserole layers. Top the entire casserole with the remaining 21 cup of shredded cheese.
9. **Bake:** Bake for 30-35 minutes, or until the casserole is golden brown, the cheese is bubbly, and the egg

mixture is set in the center (it should not jiggle).

10. **Cool and : Serve:** Let the casserole cool for 5-10 minutes before slicing. This allows the custard and cheese to set, making it easier to serve.

SWAPS & NOTES

Whole Green Chiles (canned) 1 can (27 oz) Preferably Hatch chiles for best flavor, drained well.

Ground Beef 121 lbs I recommend 80/20 for flavor, but 90/10 works too.

Onion, finely chopped 1 medium Adds a necessary aromatic base to the filling.

Diced Tomatoes (canned) 1 can Optional, but highly recommended.

TIPS FOR SUCCESS

Squeeze the Chiles: Even after draining the can, gently pat the chiles dry or give them a light squeeze to remove excess liquid.

Too much liquid can result in a soggy casserole.

Don't Overbake: The casserole is done when the edges are golden and the center is set.

Overbaking can make the egg custard rubbery.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-chili-relleno-casserole-the-cheesy-spicy-weeknight-dinner-shortcut/>