

Chile Relleno Casserole That Brings All the Classic Flavor Without the Frying

2 cups shredded Monterey Jack cheese



CHILE RELLENO CASSEROLE

YOU WILL NEED

- * 6 large poblano peppers
- * 2 cups shredded Monterey Jack cheese
- * 1 cup shredded cheddar cheese
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OVEN
375°F

TIME
10 min

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INGREDIENTS

- 6 large poblano peppers
- 2 cups shredded Monterey Jack cheese
- 1 cup shredded cheddar cheese
- 4 large eggs
- 1 cup milk
- 1/2 cup all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/2 cup diced white onion
- 1 tablespoon butter, for greasing the dish

DIRECTIONS

1. Preheat the oven to 375°F and grease a baking dish with butter.
2. Roast the poblano peppers over an open flame or under the broiler until the skins are well charred.
3. Transfer the peppers to a covered bowl and let them steam for 10 minutes.
4. Peel off the charred skins, remove the seeds, and slice the peppers into strips.
5. Layer half of the poblano strips in the prepared baking dish.
6. Sprinkle with half of the : Monterey Jack, half of the cheddar, and half of the diced onion.
7. Repeat with the remaining peppers, cheese, and onion.
8. In a bowl, whisk together the eggs, milk, flour, baking powder, salt, garlic powder, and onion powder until smooth.
9. Pour the egg mixture evenly over the layered peppers and cheese.
10. Bake for 35 to 40 minutes, until the center is set and the top is lightly golden.
11. Let the casserole cool slightly before slicing and serving.

SWAPS & NOTES

Poblano peppers are the best choice here because they have that earthy, mild heat and classic chile relleno flavor.

If you want a spicier casserole, you could add a few roasted Anaheim or jalapeño peppers into the mix, but poblanos should

remain the main base.

Monterey Jack melts beautifully and gives the casserole a creamy texture, while cheddar adds a little sharper flavor.

You can adjust the blend to suit your taste, but keeping at least some Monterey Jack is a good idea for that gooey finish.

TIPS FOR SUCCESS

Let the poblanos char deeply before steaming and peeling them.

That extra blistering brings out the smoky flavor that gives this casserole so much character.

After peeling the peppers, try to remove excess moisture if they seem especially wet.

Too much liquid can affect the texture of the custard.

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

Original recipe: <https://chefmaniac.com/chile-relleno-casserole-that-brings-all-the-classic-flavor-without-the-frying/>