**Chili Relleno Casserole (Recipe for 2 follows)**

PREP 15 mins
COOK 45 mins
READY IN 1 hr

 2 (7 ounce) cans whole green chile peppers, drained
8 ounces Monterey Jack cheese, shredded
8 ounces Longhorn or Cheddar cheese, shredded
2 eggs, beaten

1 (5 ounce) can evaporated milk
2 tablespoons all-purpose flour
1/2 cup milk
1 (8 ounce) can tomato sauce

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray a 9x13-inch baking dish with cooking spray.
Lay half of the chilies evenly in bottom of baking dish. Sprinkle with half of the Jack and Cheddar cheeses, and cover with remaining chilies. In a bowl, mix together the eggs, milk, and flour, and pour over the top of the chilies.
Bake in the preheated oven for 25 minutes. Remove from oven, pour tomato sauce evenly over the top, and continue baking another 15 minutes. Sprinkle with remaining Jack and Cheddar cheeses, and serve.

**Recipe for 2**

1 (3.5 ounce) can whole green chile peppers, reserve juice
2 ounces Monterey Jack cheese, shredded (I used Mozzarella)
2 ounces Longhorn or Cheddar cheese, shredded
1 eggs, beaten
1/4 cup evaporated milk
1 tablespoon all-purpose flour
Juice from chiles
1/4 cup salsa (I used Pace Picante sauce)
2 slices sharp cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray a bread pan with cooking spray.
Lay half of the chilies evenly in bottom of baking dish. Sprinkle with half of the  cheeses, and cover with remaining chilies. Sprinkle with remainder of the  cheeses. In a bowl, mix together the egg, evaporated milk, juice from chiles and flour, and pour over the top of the chilies.
Bake in the preheated oven for 25 minutes. Remove from oven, pour salsa evenly over the top, place cheddar cheese slices on top and continue baking another 10 minutes. Let cool for 5 minutes and serve.

PREP 15 mins
COOK 35 mins
READY IN 45 minutes

https://www.allrecipes.com/recipe/47247/chili-rellenos-casserole/