**Chili relleno enchilada casserole**

Ingredients

Vegetable spray

9 corn tortillas cut in half

Small can of red enchilada sauce

5 hatch chilies (from large can) sliced open, preserve juice

Shredded beef, about 1 cup

2 eggs

2 tbls flour

6 slices of Monterey jack cheese

6 slices cheddar cheese

1 cup shredded fiesta cheese

Directions

Preheat oven to 400

Coat with vegetable spray 8 x 5 inch pan,.

Using 1/4 can of red enchilada sauce, spread on bottom of the pan. Place cut tortillas, using cut edge on sides of pan, placing an extra half in middle.

Place Monterey cheese slices to cover tortillas. Layer hatch chilies on top of cheese to cover.

In a separate bowl, mix eggs with flour and 1/4 cup of preserved chili juice.

Pour over chilies. Place cut tortillas as before. Pour 1/4 can enchilada sauce over tortillas, spread with a spoon.

Place cheddar cheese slices to cover. Spread evenly with shredded beef. Place the rest of the tortillas over the beef. Spread remainder of the juice and enchilada sauce, over the tortillas and cover with the shredded cheese.

Bake for 50 minutes until well cooked. Let cool for 10 minutes before cutting. Serve with Spanish rice or favorite side.

Makes six servings