

Chile Relleno Torta

Serves 6 to 8

Ingredients

16 oz. shredded Mexican cheeses

5 eggs

1/3 cup flour

1 2/3 cups half & half

2 (4-oz.) can diced green chiles

Salsa

Sour Cream



Procedure:

1. Preheat oven to 350 degrees.
2. Spray a 10-inch pie plate with cooking spray.
3. Spread grated cheeses evenly in pie plate.
4. Top with chiles.
5. Beat eggs, add flour slowly, and then beat in half & half.
6. Pour egg mixture over chiles and cheese.
7. Bake 60 minutes or until center is set.
8. If desired, serve salsa and sour cream alongside.

Recipe was modified from original source: Diane Mott Davidson, *Dying for Chocolate*