



[Chili Relleno Casserole Recipe](#)

Recipe found on [Ann's Entitled Life](#)

Prep Time:60 minutes

Cook time:75 minutes

Ingredients:

- 6-8 large Poblano, Banana or Bell Peppers
- 2 cups Pepper Jack Cheese, shredded
- 2 cups Mexican Blend Shredded Cheese
- 1 lb 90% Lean Ground Beef
- 1/2 Onion, finely diced
- 1 Clove Garlic, minced
- 1/2 Carrots, diced
- 1 TBSP Raisins, chopped
- 1/4 cup Toasted Walnuts, chopped
- 1 tsp Chili Powder
- 1 tsp Ground Cumin
- 1 tsp Oregano
- 1/2 tsp Cinnamon
- 8oz Mild Salsa

Batter Ingredients:

- 4 Eggs
- 2/3 cup Flour
- 1 1/2 cups Half and Half

Directions:

- Preheat oven to 350°.
- Roast the peppers on a grill or in the broiler until the skin is charred. Peel away the skin, cut vertically so the pepper can be laid flat, and remove the seeds.
- In a large pan, sauté onion, garlic and carrots until the onions are translucent.
- Add the raisins and the walnuts to the onion mixture.
- Add the chili powder, cinnamon, cumin and oregano to the onion/raisin mixture; sauté an

additional minute or two.

- Add the ground beef to the onion mixture, cook until meat is browned and cooked through.
- Prepare batter by mixing together the eggs, flour and half and half; whisk well.
- Grease a 13"x9" casserole dish with a non-stick spray.
- Layer ingredients in casserole in this order: 1/2 peppers (laid flat), meat mixture, 1/2 pepper jack cheese, 1/2 Mexican blend cheese, 1/2 batter. Then this order: 1/2 peppers (laid flat), 1/2 batter, Salsa, 1/2 pepper jack cheese, 1/2 Mexican blend cheese.
- Bake in a preheated 350° over for 1 hour covered. Remove cover after 1 hour and bake for an additional 15 minutes until lightly browned and bubbly.

Makes 15 servings Chili Relleno Casserole