

Chilies Relleno Casserole

Makes: 48 Servings

[48 Servings](#)

Ingredients	Weight	Measure
Cool water		2 qt 1 1/2 cups
Egg Mix, all purpose	1 lb 6 oz	
Flour	8 1/4 oz	
baking powder		1 1/4 tsp
Cottage cheese, 1% fat	4 lb 2 oz	
Monterey jack cheese, shredded	6 lb 3 oz	
Margarine, melted	8 oz	
Green chilies, chopped	3 lb	

Nutrition Information

Key Nutrients	Amount	% Daily Value*
Total Calories	349	
Total Fat	21.9 g	
Protein	19 g	
Carbohydrates	18 g	
Dietary Fiber	1 g	
Saturated Fat	12.1 g	
Sodium	651 mg	

Directions

1. Pour cool water into mixer bowl; add dry eggs and beat until light.
2. Mix flour and baking powder. Add to eggs. Blend until smooth.
3. Beat in cottage cheese, Monterey Jack cheese, and melted margarine.
4. Gently blend in chopped chilies, so as not to break them.
5. Pour 1 gallon 1 cup mixture into two oiled 12"x20"x2" pans.
6. Bake at 350 degrees F for 45 minutes, in a conventional oven until top is puffed and browned.
7. Cut each pan 4x6" to yield 24 servings per pan.

