

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Hatch Green Chiles Casserole

Adapted from the Texas Morning Glory Cookbook

Not a lot of ingredients in this one, nor a lot of work. Just a lot of great flavor!

*10-12 eggs
2 cup grated sharp Cheddar
2 can (4.5 oz) chopped Hatch green chiles
½ cup flour
1 tsp baking powder
½ tsp salt
fresh salsa cruda
sour cream*

Heat oven to 350° F. In a large mixing bowl, beat eggs until light. Add remaining ingredients, blending thoroughly. Spray a 9 x 13 baking dish with non-stick spray (or butter liberally). Pour mix into baking dish and bake for about 1 hour, until casserole is browned and center is firm.

Serve warm with salsa and sour cream.

You can kick this up a bit by using hotter chiles, of course. Or add the heat to the salsa. I like to serve it with chopped, mixed olives as a relish on the side.

Yield: Six to ten servings
Preparation time: 10 minutes
Cooking time: 1 hour

