

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Chile Relleno Casserole

Chile Rellenos are tasty, mild stuffed peppers. They're also deucedly tough to make well. This casserole uses the same chiles, and is easier...

5-6 poblano chiles

1 lb lean ground beef

1 lb ground pork

½ yellow onion, diced

3 cloves garlic, minced

2 Tbsp green salad olives, minced

2 Tbsp candied jalapeños, minced

½ tsp allspice

1 tsp cinnamon

1 tsp dried Mexican oregano

½ tsp ground cumin

Salt and freshly ground black pepper

1 cup cooked white rice

2 eggs

4 ripe tomatoes, peeled, cored

½ yellow onion, coarsely chopped

2 cloves garlic, peeled

4 tsp olive oil

½ tsp cinnamon

1 Tbsp chili powder

½ tsp mild curry powder

¾ cup low-sodium chicken broth

1 tsp cornstarch

2 oz dry red wine

1 cup tortilla chips, broken (not crushed)

1 cup grated Asadero cheese

1 cup grated white Cheddar cheese

1 Tbsp chili powder

Roast the chiles until the skins blister and blacken, then place them in a large paper bag. Roll down the top of the bag and place it in the sink to steam. Meanwhile, brown the meat over medium-high heat in a large skillet. Add onion and garlic as the meat cooks. Once meat is brown and onions are translucent, add the olives, jalapeños, spices and seasonings; remove from heat. Once the meat has cooled quite a bit, stir in the rice and eggs to make a filling.

Make the sauce: Purée the tomatoes, onion and garlic in a blender. Heat oil in a skillet over medium-high heat, then add tomato mix and cook, with stirring, for several minutes. Add the spices and the chicken broth. Cook for a few more minutes, then make a slurry with the cornstarch and wine; add to the sauce. Cook until sauce thickens. Let cool a bit.

Build the casserole: Peel the chiles under running water; remove seeds and stems, and make strips of roasted chile. In a large baking dish, using about half of the materials: place a layer of chiles, a layer of broken chips, then a layer of meat mixture, then cheese. Pour some sauce over. Repeat with remaining materials, and finally top with cheese and chili powder. Bake in a 350° F oven for 20-25 minutes, until cheese top is melted and bubbly.

Yield: Eight to ten servings

Preparation time: 45 minutes

Cooking time: 45 minutes

