

## Chile Relleno Breakfast Casserole



*There are only two words for this brunch favorite. Downright delicious.*

### **Ingredients:**

6 corn tortillas  
1 (27oz) can whole, mild, green chilies or 4 (7oz) cans  
1 pound Monterey Jack cheese  
8 eggs  
1 ½ cups milk  
½ tsp. salt  
¼ tsp. freshly ground pepper  
1 cup grated cheddar cheese  
Cilantro, for garnish

### **Directions:**

Lightly coat slow cooker with cooking spray. Line bottom with three tortillas, tearing if necessary to cover bottom. Drain chilies, remove any seeds and slit chilies lengthwise on one side. Cut Monterey Jack cheese into 1/4 inch diameter sticks (finger sized) and place one in each chili. Arrange half of the chilies on top of the corn tortillas in the slow cooker. Top with another three tortillas followed by remaining stuffed chilies. Whisk together eggs, milk, salt and pepper. Pour over chilies and top with Cheddar cheese. Cook on low for 4-5 hours or on high for 2-3 hours until center is cooked through and set. Serve with salsa, chopped cilantro and additional corn tortillas, if desired. Makes 8-10 servings.