



Chile Relleno Bake



TV host, chef, editor-in-chief of "Sandra Lee Semi-Homemade" and best-selling author Sandra Lee shares a recipe created using Bisquick® mix and Old El Paso. Try this south-of-the-border dish with a green salad and sliced mango.

Prepare

Prep Time: 15 minutes

Start to Finish: 1 hour 5 minutes

Ingredients

- 2 cans (4.5 oz each) Old El Paso® chopped green chiles
- 3 cups milk
- 6 eggs
- 2 cups Original Bisquick® mix
- 2 bags (8 oz each) shredded Mexican cheese blend (4 cups)
- Old El Paso® Thick 'n Chunky salsa, if desired

Instructions

1. Heat oven to 350°F. Spray 13x9-inch (3-quart) glass baking dish with cooking spray. If desired for garnish, reserve 2 tablespoons of the green chiles.
2. In large bowl, beat milk and eggs with wire whisk until blended. Stir in chiles, Bisquick mix and cheese. Pour into baking dish.
3. Bake 45 to 50 minutes or until puffed and golden brown. Pat reserved chiles dry with paper towel; sprinkle over casserole. Serve with salsa.

10 servings



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Semi-Homemade®

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