



Chile Relleno Casserole

with Guacamole & Homemade Tortilla Chips



1,5h



2 Servings

Chile relleno is a popular dish in Mexican cuisine originating from Puebla or stuffed poblano peppers dipped in egg and fried until golden and crisp. Our spin channels the flavor into a comforting casserole by layering roasted peppers, cumin-spiced tomato sauce, sweet corn, and onions, topped with fluffy eggs and melted cheese. Crispy tortilla strips on top give this warming casserole a delightfully crunchy bite.

What we send

- 3 poblano peppers
- 1 medium yellow onion
- ¼ oz fresh cilantro
- 6 (6-inch) corn tortillas
- 8 oz tomato sauce
- 2½ oz corn
- ¼ oz ground cumin
- 4 oz shredded cheddar-jack blend ⁷
- 2 (1 oz) sour cream ⁷
- 2 oz guacamole

What you need

- 2 large eggs ³
- kosher salt & ground pepper
- butter ⁷
- sugar
- neutral oil

Tools

- rimmed baking sheet
- hand-held electric mixer
- medium ovenproof skillet (preferably cast-iron)
- medium skillet

Allergens

Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 810kcal, Fat 53g, Carbs 60g, Proteins 29g



1. Broil peppers

Preheat broiler with a rack in the upper third. Place **poblano peppers** on a rimmed baking sheet and broil on upper oven rack until skin is blackened and charred all over, turning peppers halfway through, about 10 minutes total. Transfer peppers to a medium bowl and immediately cover with plastic wrap. Set peppers aside to steam for 15 minutes. Preheat oven to 350°F.



4. Assemble & bake casserole

Transfer **half of the sauce** from skillet to a small bowl. Spread sauce in skillet to an even layer, then top with **peppers** and sprinkle with **⅔ of the cheese**. Spread remaining sauce over top of cheese. Gently spread **egg batter** evenly over top layer of sauce, then sprinkle with remaining cheese. Bake casserole on upper oven rack until golden brown and crisp, 35-45 minutes.



2. Prep ingredients

Halve and thinly slice **all of the onion**; finely chop 1 tablespoon of the sliced onions. Pick **cilantro leaves** from **stems**; thinly slice stems. Halve **3 tortillas** (save rest); stack, then thinly slice into ¼-inch wide strips. Combine **2 large eggs** and a **pinch of salt** in a medium bowl. Whip with an electric mixer until eggs are thick, lightened in color, and doubled in volume.



5. Fry tortilla chips

Meanwhile, heat **¼ inch oil** in a medium skillet over medium-high until shimmering. Carefully, add **tortilla strips** (they should sizzle vigorously) and fry, stirring occasionally, until golden brown and crisp, 3-5 minutes (watch closely). Use a slotted spoon to transfer to a paper towel-lined plate, then sprinkle tortilla strips with **salt**.



3. Build sauce

Melt **1 tablespoon butter** in a medium ovenproof skillet (preferably cast-iron) over medium-high heat. Add **sliced onions** and cook until softened, 5 minutes. Add **cilantro stems, tomato sauce, corn, 2 teaspoons cumin**, and a **pinch of sugar**. Cook until slightly reduced, 3 minutes.





Peel and discard skin from **peppers**, then tear peppers in half lengthwise; discard stems and seeds.



6. Finish & serve

Let **casserole** rest for 5 minutes before serving. Top **casserole** with **tortilla strips** and **dollops of sour cream and guacamole**. Sprinkle **chopped onions** over top and garnish with **whole cilantro leaves**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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