

# Chile Relleno Quiche

Chile Relleno Quiche with green chilies, salsa, and cheese baked to perfection in a creamy egg mixture.



Prep Time  
10 mins

Cook Time  
1 hr

Total Time  
1 hr 10 mins

Course: Breakfast, Main Course, Side Dish    Cuisine: American, Mexican  
Servings: 8    Calories: 472kcal    Author: Lauren Allen

★★★★★  
5 from 1 vote

## Ingredients

- 1/2 pound cheddar cheese
- 1/2 pound Monterey Jack Cheese
- 6 large eggs
- 1/3 cup all-purpose flour
- 1 2/3 cups half and half
- 4 ounce can diced green chiles
- 1/3 cup salsa

## Instructions

1. Preheat oven to 350 degrees F. Grease a 10" pie pan.
2. Grate both cheeses and sprinkle shredded cheese all around the pie pan. It should fill the pie pan at least half full.
3. In a large bowl beat the eggs, flour, and half & half. Pour mixture over the cheese.
4. Dollop salsa and green chiles all over the top!
5. Bake at 350 degrees F for 40-50 minutes or until set. (The center of the pie wont jiggle a lot and a toothpick inserted in the center will come out clean.)
6. Cool for at least 10-15 minutes before eating as the quiche will set more as it cools.

## Nutrition

Calories: 472kcal | Carbohydrates: 7g | Protein: 19g | Fat: 40g | Saturated Fat: 24g | Cholesterol: 250mg | Sodium: 541mg | Potassium: 174mg | Sugar: 1g | Vitamin A: 30.5% | Vitamin C: 2.7% | Calcium: 46.3% | Iron: 6.9%

<https://tastesbetterfromscratch.com/chile-relleno-quiche/>