

# Chili Relleno Breakfast Casserole



This is a recipe I have used for years. It is easy to make and the leftovers are great to take in my lunch. You can add extra ingredients if you want and even have it for dinner.

## Ingredients:

- 1 ½ Cup of biscuit (use the heart healthy version)
- 2 – 4oz cans of green chilies, drained (I use mild but your choice)
- 3 Cups fat free ½ & ½
- 4 Eggs
- 1lb. cheddar cheese
- Cooking spray like Pam
- Optional: ham chunks, sautéed mushrooms etc.
- Salsa and or guacamole for toppings

## Directions:

1. Preheat oven to 350 degrees.
2. Spray bottom and sides of a 9" x 11" baking dish.
3. Put drained chilies in the bottom of the dish first then the cheese.
4. Add optional ingredients next.
5. In a separate bowl mix together the biscuit with the ½ & ½ until well blended.
6. Meanwhile in a separate bowl scramble the eggs together then add them to the biscuit mixture and combine.
7. Pour that mixture over the chilies and cheese in the baking dish.
8. Bake at 350 degrees for 50 minutes.
9. Let rest for a bout 10minutes.
10. Top with your favorite salsa or guacamole...yum☺

