

Chile Cheese Casserole

Servings : 6

Amount	Measure	Ingredient - Preparation Method
4	cups	tortilla chips - about 2.5 oz
6		egg whites
4	large	egg
1/4	cup	milk
3/4	teaspoon	ancho chile powder
1/8	teaspoon	black powder
4	ounces	chopped green chiles
1	tablespoon	cilantro - cilantro
1/2	cup	cheddar cheese - shredded
1/2	cup	pepper jack cheese - shredded
1/2	cup	green salsa
		sour cream

Preheat oven to 375. Lightly coat a rectangular 2 quart baking dish with nonstick spray. Coarsely crush chips and spread half into bottom.

Whisk whites, eggs, milk, ancho powder and pepper in a large bowl until well combines. Stir in chiles, cilantro and 1/4 cup of cheddar and pepper jack; pour into pan. Sprinkle remaining chips on top. Bake until set around edges but loose in center, 20-25 minutes.

Sprinkle with remaining cheese and bake until melted and set in center, about 10 minutes. Let sit for 10 minutes. Serve with salsa, sour cream and some cilantro for garnish.