

# Peyton's Pastry Wrapped Chile Rellenos



Makes 5 servings

1c cannellini beans, drained and mashed	1/2t oregano
1/2c corn, drained	4 ~ 4oz cans green chiles, whole
1/4c mozzarella cheese, shredded	1 ~ 16oz package phyllo dough
1/4c red onion, minced	1 1/4c salsa
1/2t basil	1/2c sour cream

Preheat oven to 400. Combine beans, corn, cheese, onion, basil and oregano together and stir well. Drain chiles and set aside 10 reserving remaining chiles for another use. Make a lengthwise slit down each chile. Carefully stuff bean mixture evenly into chiles and reshape.

Place 1 sheet phyllo dough on damp paper towel keeping remaining phyllo covered. Lightly coat phyllo with cooking spray. Top with a second sheet of phyllo and lightly coat with cooking spray. Fold phyllo in half crosswise, bringing short ends together. Lightly coat with cooking spray. Place one stuffed chile in center of phyllo. Fold sides over chile. Roll up, jellyroll fashion starting with short side. Repeat for all 10 chiles.

Place on ungreased cookie sheet and bake 16 minutes or until crisp and golden. Top each with 2T salsa and 1T sour cream.

## Prepare Ahead Tip

Prepare up to the point of baking. Freeze. Do not thaw ready to bake. Spray with cooking spray to prevent drying out while baking.