

Pastry Wrapped Chile Rellenos



This is a one dish casserole recipe

Serves 5

1c cannellini beans, drained, mashed	1/2t dried basil	1 ~ 16oz package phyllo dough
1/2c corn	1/2t dried oregano	1 1/2c salsa
1/2c Jack cheese, shredded	4 ~ 4oz cans green chiles, whole	1/2c sour cream
1/4c onion, finely diced		non~stick cooking spray

Preheat oven to 400. Combine beans, corn, cheese, onion, basil and oregano. Stir well.

Drain green chiles and set aside 10. Reserve remaining chiles for future use. Make a lengthwise slit down each chile. Carefully stuff mean mixture evenly into chiles and reshape chiles.

Place 1 sheet phyllo dough on damp paper towel ~ keep remaining dough covered. Lightly coat phyllo with cooking spray. Top with another sheet, spray with cooking spray. Fold phyllo in half crosswise, bringing short ends together. Lightly coat with cooking spray. Place 1 stuffed chile in center of phyllo, parallel with short edge and 1 1/2" from bottom edge. Fold sides over chile.

Roll up phyllo, jellyroll fashion, starting with short side. Place rolls on cookie sheets and bake 15 minutes or until crisp and golden. Serve with sour cream and salsa on the side.

Prepare Ahead Tip

Rolls can be frozen, wrapped tightly, immediately after rolling. These rolls go straight from the freezer to oven ~ do not thaw. Spray with cooking spray before placing in oven to prevent drying out and bake an extra couple of minutes.

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