

Pastry Wrapped Chiles Rellenos



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 5

1c cannellini beans, drained, mashed

1/2c corn

1/2c Jack cheese, shredded

1/4c onion, finely diced

1/2t dried basil

1/2t dried oregano

4 ~ 4oz cans green chiles, whole

1 ~ 16oz package phyllo dough

1 1/2c salsa

1/2c sour cream

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 minutes. Reserve remaining chiles for future use. Make a lengthwise slit down each chile. Carefully stuff bean 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.

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Debbie Spangler ~ Certified Personal Chef

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