

## **Green Chili Chicken Casserole**

6 Lg Eggs  
1 Lb Jack Cheese  
1 Lb Longhorn cheese (colby)  
1 Medium Whole Chicken  
8 Lg Green Chili Peppers  
1 Sm Yellow onion  
1 tsp. Garlic Salt  
1 tsp. dried parsley  
¼ tsp. salt  
¼ tsp. pepper

If Chili peppers are already prepared than skip this first step.

Turn broiler in oven on high. Wash and pierce chili peppers and place on a cookie sheet. Place cookie sheet in oven and broil . Turn chili and broil on all sides. The chili pepper skin will turn a dark brown when done. Do not over cook as not to burn chili. Place a damp towel over broiled chili peppers and set aside. Let set for at least 15-30 mins. Remove the damp towel and peel the chili. Remove stems and seed.

In a deep pan boil chicken until completely cooked. Cool and debone chicken. Dice up chicken and set aside.

Dice Onion and grate Cheese and set aside.

Season Chili with garlic and chop up finely. Mix with diced onion , parsley and chicken. Set aside.

Separate egg whites and whip until whites are stiff and can makes peaks. Fold in egg yolks, salt and pepper.

In a casserole dish place a small amount of egg mixture on bottom and layer with chicken/chili mixture and then top with cheese. Continue this until all ingredients are finished. Top off casserole with a layer of egg mixture.

Cook in a 350° oven for 15-25 minutes or until top is brown.

Serving suggestion:

    Serve with spanish rice and refried beans.

Serves 4-6