



Blue Yonder Urban Farms

<http://blueyonderurbanfarms.com>

Easy Chiles & Cheese

THE RECIPE

Ingredients:

- 8 Green Chiles, roasted & de-seeded
- 2 cups or more Jack or Cheddar Cheese grated
- 1 tbsp. Sugar & Flour Free Tomato Paste
- 1 tbsp. Pork or Other Roast Pan Drippings
- 1 tsp. Garlic Powder
- 1 tsp. Cumin Powder
- 1 tbsp. Paprika Powder
- 1/2 tbsp. Chili Powder
- 1 tsp. Liquid Smoke
- 1 cup Water

Instructions:

1. Roast Chiles; wash chiles and place on a cookie sheet, set the oven, on hi broil, broil chiles till they are blacked on all sides.
2. Put the roasted Chiles in a zip lock bag and close, let them cool down, you can put in the refrigerator to cool .
3. When the Chiles have cooled and had time to sweat in the bag, peel them, the peels should come off easily.
4. Slit the peeled Chiles and remove the seeds and stems, rinse with water if needed to remove all the seeds.
5. Place Chiles flat in a baking dish and cover with grated cheese, set aside.
6. Make Enchilada sauce; place the rest of the ingredients in a pan, mix, and heat till boiling, let the sauce cook till everything has dissolved and looks like sauce.
7. Put Chiles and Cheese under a broiler to melt, and top with enchilada sauce when cheese is melted.

That's it Enjoy!

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