

## Chile Squares

- 1 pkg Monterey jack cheese (shredded) (12 oz)
- 1 pkg cheddar cheese (shredded) (8 oz)
- 2 can green chiles (chopped) (4 oz)
- 2 ea eggs (beaten)
- 2 TBSP milk
- 1 TBSP flour

Lightly grease a 9" square pan. Layer cheese and chiles, starting and ending with cheese. Beat eggs, flour and milk. Pour over the cheese and chiles. Bake at 350 degrees for 30 minutes.

Cool and cut into squares.

FYI: I line the pan with parchment paper and lightly spray it with oil so it lifts easily from the pan for cutting with no mess. If I plan to travel with this appetizer, I place the squares in colorful cupcake cups on a pretty plate.

*Source - Nancy Perrin (Jan 2007)*