**George Stella Chile Rellenos Huevos**

**Chile Rellenos Huevos**

**Recipe by: George Stella**

**Ingredients**

* Vegetable oil spray
* 4 ounces chorizo sausage, cooked and diced (may use any breakfast sausage)
* 6 large eggs
* 4 ounces diced green Chile peppers (canned preferred)
* ½ cup grated cheddar cheese
* ½ cup grated Monterey jack cheese
* SPECIAL EQUIPMENT: 6 cup muffin pan

**Instructions**

1. Place the rack in the center position and preheat the oven to 375 degrees F.
2. Spray the muffin pan with vegetable oil and divide the cooked diced chorizo equally into each of the six cups.
3. Next crack an egg into each of the cups over the sausage, trying to keep the yolks unbroken and bake for about 18 minutes until the egg whites are cooked.
4. Remove the pan from the oven and top each cooked egg with equal amounts of chili peppers and both types of cheese and place back into the oven for just 1 minute more until the cheese is melted and remove.
5. Let the eggs stand in the muffin pan for 2 minutes to set before removing each egg with a small rubber spatula or fork to serve. (They should hold together like a muffin) Serve topped with a dollop of sour cream and picante sauce if desired.