

New Mexico Hatch Chile Casserole with Chef Ida's Roasted Tomatillo Salsa

By Chef Tom Fraker

Ingredients for the salsa:

- 1 pound tomatillos – husked and rinsed
- 5 serrano chiles – stems removed
- 2 fresh garlic – unpeeled
- 1 yellow onion – peeled
- ¼ cup fresh cilantro
- 1 tsp. kosher salt

Ingredients for the casserole

- 2 Tbsp. olive oil
- 1 medium Sweet Onion – minced
- 1 Tbsp. kosher salt
- 1 Tbsp. freshly ground pepper
- 1 Tbsp. granulated garlic
- 1 lb. sourdough bread – cut into 1-inch cubes
- 4 each New Mexico Hatch Chiles – roasted; peeled; seeded; diced
- 1¾ cups sour cream
- ½ cup Tomatillo Salsa
- ¼ cup minced cilantro
- 10 large eggs
- 3½ cups half-and-half

Method

For Chef Ida's Roasted Tomatillo Salsa

Set the EGG for indirect cooking with the convEGGtor at 400°F/204°C

Place tomatillos, chiles, garlic, and onion on a pizza pan or cookie sheet. Roast for about 25-30 minutes or until onion is tender and tomatillos have released their juice. Let cool. Squeeze the garlic out of its paper skin. Add all ingredients to a food processor and puree.

For the casserole (begin prep the day before)

Heat the oil in a Cast Iron Skillet or Dutch oven. Add onion, and season with the salt, pepper and garlic. Cook until translucent, set aside.

In a large bowl, combine bread, Hatch chiles, sour cream, sautéed onion, tomatillo salsa, and cilantro until well blended. Pour the mixture into a buttered 9 x 13 Rectangular Drip Pan.

Whisk the eggs with the half-and-half and pour over the bread mixture. Adjust the seasonings, if needed, cover and refrigerate overnight so it will set.



The next day, set the EGG for indirect cooking with the convEGGtor at 350°F/177°C. Remove the casserole from the refrigerator 30 minutes before you plan to bake it. Bake the casserole until set and golden brown. This should take about 1 hour. Top with salsa and sour cream, if desired, and serve hot.

Serves 10

