



FARMERS MARKET

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Breakfast Enchilada Bake

Serves 8

Ingredients

FILLING

- 8 tortillas
- 12 large eggs
- 1/2 cup whole milk
- 1/2 teaspoon salt
- 1 cup shredded cheese
- 1/2 pound sausage, browned and crumbled (optional)

CHEESE SAUCE

- 2 tablespoons butter
- 2 tablespoons flour
- 2 cups whole milk
- 1/2 cup salsa verde
- 1/2 teaspoon Garlic Powder
- 1/4 teaspoon Chipotle Chilli Powder
- 1/4 teaspoon Ground Cumin
- 1/2 cup cheddar cheese, shredded

TOPPINGS

- 1 cup cheddar cheese, shredded
- 5 strips bacon, cooked and crumbled
- 1/2 cup diced avocado
- 3 stalks green onion, sliced thinly
- 1/2 cup grape tomatoes, halved

Preheat oven to 350 degrees.

In a large bowl, whisk eggs with milk. Add salt. Pour the beaten eggs into a greased saucepan and cook on medium heat, stirring occasionally until they are scrambled, but still fairly moist. Set aside.

If you want to add sausage to the filling, brown it over medium high heat in a separate pan as you are scrambling the eggs and then remove it from the heat and set aside.

In the meantime, whisk the butter and flour together over medium high heat in a medium sized pan to make the cheese sauce. After whisking the butter and flour into a paste,

continue to cook for one to two minutes whisking constantly. Gradually whisk in the milk and bring to a gentle boil, stirring occasionally. When the sauce has thickened slightly, add the salsa verde, spices, and cheese. Stir together until smooth. Remove from heat and set aside. When the eggs, sausage and cheese sauce are ready, lay out the tortillas on your work surface, and divide the eggs, sausage and 1 cup shredded cheese evenly between the eight tortillas. Spread 1/2 cup of the cheese sauce on the bottom of a greased 9 by 13-inch baking dish. Roll the tortillas up and place them seam side down in the baking dish.

Pour the remaining cheese sauce over the top of the tortillas, and then sprinkle with cheese. Bake for 20-25 minutes. The edges of the tortillas will be golden brown and the cheese will be bubbly.

Remove the pan from the oven, and add toppings as desired.

Credit: lovelylittlekitchen.com