



Recipes

BREAKFAST ENCHILADAS

Make something different for your next brunch! This recipe can be prepared in advance and refrigerated overnight, ready to cook the next morning.

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| 2 cups (500 mL) diced cooked ham | 1/2 tsp (2 mL) salt |
| 1 cup (250 mL) shredded cheddar cheese | 2 cups (500 mL) homo milk |
| 1/2 cup (125 mL) thinly sliced green onions | 1 cup (250 mL) shredded cheddar cheese |
| 10 flour tortillas (8 inch/20 cm) | Sour cream |
| 6 eggs | Salsa |
| 1/2 tsp (2 mL) hot pepper sauce | |

Combine ham, 1 cup (250 mL) cheese and green onions. Sprinkle about 1/3 cup (75 mL) of ham mixture down one side of each tortilla. Roll up tortillas jelly-roll fashion and place, seam side down, in a greased 9x13 inch (23x33 cm) baking dish. Sprinkle any remaining ham mixture over tortillas. Whisk together eggs, hot pepper sauce and salt. Whisk in milk until blended. Pour egg mixture evenly over tortillas. Cover with foil and refrigerate overnight. Remove from refrigerator and let stand for 20 - 30 minutes. Bake, covered, at 350°F (180°C) for 30 minutes. Remove baking dish from oven. Uncover and sprinkle 1 cup (250 mL) cheese over top. Continue baking, uncovered, for 20 - 25 minutes or until egg mixture is set and cheese is melted. Let stand for 5 minutes before serving. Serve with sour cream and salsa. Serves 8.

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