



Ham and Cheese Breakfast Enchiladas

(Overnight Recipe)

total time: 60 min | servings: 10 rolls | \$1.30 per serving*

INGREDIENTS

- 4 whole eggs
- 10 flour tortillas
- 2 1/2 cups cheddar cheese (shredded)
- 1 1/4 cups half and half
- 2 cups Bar-S Smoked Ham (diced)
- 1/2 cup chopped green onion
- 1/2 teaspoon salt
- 1 tablespoon flour
- Salsa and sour cream to garnish (optional)

GET COOKING

1. In a bowl, mix together the diced ham, green onions and 2 cups of shredded cheese (set aside the other half cup for later).
2. Scoop 1/3 cup of the diced ham, cheese, and onion mixture on each tortilla and roll them each up individually. Place them side by side in a greased 9x13 baking dish (fit them snugly so the sides of each enchilada are touching).
3. In a separate bowl, whisk together eggs, half and half, and salt and pepper. Pour mixture evenly over the tortillas and then place in the refrigerator to chill overnight.
4. In the morning, preheat the oven to 350 degrees F.
5. Cover the enchilada dish with tin foil and bake for 30-40 minutes. Then remove the foil and sprinkle the remaining cheddar cheese over the top of the enchiladas.
6. Put the baking dish back into the oven and cook for an additional 10 minutes or until the egg mixture is set and they are a golden brown on top.
7. Serve as desired with salsa and/or sour cream.