

Breakfast Ham Enchiladas



Ingredients

1 package Azteca® supersize tortillas	2 cups cooked ham, cubed
1/2 cup green onions, chopped	2 cups shredded cheddar cheese, divided
1 tablespoon all-purpose flour	2 cups cream
6 large eggs, lightly beaten	1/4 teaspoon salt, optional

Directions

Lightly grease all sides of 9” by 13” baking dish. In a large bowl, combine ham and onions. Warm tortillas per package directions and place about 1/4 cup of ham/onions down the center of each tortilla; top each with 2 tablespoons cheese.

Roll up and place seam side down into baking dish.

In another large bowl, combine the flour, cream, eggs and, if desired, add salt and combine until smooth; pour mixture over tortillas.

Cover and refrigerate for 8 hours or overnight; remove from the refrigerator 30 minutes before baking. Cover and bake at 350° for 25 minutes; uncover and bake for an additional 10 minutes. Sprinkle with remaining cheese and bake 3 minutes longer or until the cheese is melted. Let stand for 10 minutes before serving.

