

Breakfast Enchiladas



Ingredients

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| 1 (1-pound) package hot ground pork sausage | 2 tablespoons butter or margarine |
| 4 green onions, thinly sliced | 2 tablespoons chopped fresh cilantro |
| 14 large eggs, beaten | 3/4 teaspoon salt |
| 1/2 teaspoon pepper | 1 package (6 oz) Mexican blend shredded cheese |
| 1 1/2 cups cheese sauce | 8 Azteca® Fajita size (6 inch) flour tortillas |
| Halved grape tomatoes | Sliced green onions |
| Chopped fresh cilantro | |

Directions

Preheat oven 350°

Cook sausage in a large nonstick skillet over medium-high heat, stirring until sausage crumbles and is no longer pink. Remove from pan; drain well, pressing between paper towels.

Melt butter in a large nonstick skillet over medium heat; add green onions and cilantro, and sauté 1 minute. Add eggs, salt, and pepper, cook without stirring until eggs begin to set on bottom. Draw a spatula across bottom of pan to form large curds. Continue to cook until eggs are thickened but still moist; do not stir constantly. Remove from heat, and gently fold in the cheese sauce and sausage.

Warm tortillas per package directions.

Spoon about 1/3 cup egg mixture down the center of each flour tortilla; roll up. Place, seam side down,

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in a lightly greased 9" by 13" baking dish. Pour remaining cheese sauce evenly over tortillas; sprinkle evenly with shredded cheese.

Bake at 350° for 30 minutes or until sauce is bubbly; serve with desired toppings.