

## Mexican Egg Bake



Soft flour tortillas serve as the crust for this spicy egg casserole. It's a great weekend breakfast or easy weeknight dinner.

### Ingredients

6 Azteca® Flour Tortillas	1 (4 oz.) can diced green chiles, drained
12 eggs	1/2 cup milk
1 1/4 cups sliced fresh mushrooms	2 cups (8 oz.) shredded Cheddar & Monterey Jack cheese blend
1/2 cup green bell pepper strips	1 tablespoon oil
1/4 cup chopped red bell pepper	1 (10 oz.) can mild enchilada sauce

### Directions

Remove tortillas from refrigerator. Heat oven to 350° F. Grease 13"x9" baking dish. Place tortillas in bottom of pan, overlapping edges of tortillas. In large bowl, beat eggs & milk until well blended. Stir in shredded cheese, red pepper & green chiles. Pour egg mixture over tortillas. Bake for 25-35 minutes or until knife inserted in center comes out clean. Meanwhile, in a small saucepan sauté mushrooms and green pepper strips in oil until tender. Add enchilada sauce; heat thoroughly. Serve over egg bake.

Makes 8-10 servings.