Breakfast Enchiladas

Description

This casserole is a great spin on everyone's favorite breakfast burritos.

Summary

Yield: 6
Prep Time: 1 1/2 hours
Category: Breakfast
Cuisine: American

Ingredients

- 2 cup Cubed Ham
- 2 1/2 cup shredded cheddar cheese - divided
- 10 flour tortillas
- 2 cup half and half
- 6 eggs
- 1 tbsp flour

Instructions

Prep this the night before and cook in the morning.

Stir together ham, and 2 cups of cheese.

Use a 1/3-cup measuring cup to scoop out cheese mixture onto a tortilla.

Roll up tortilla and place seam side down in a 9 x 13 inch baking dish.

Roll up all tortillas and squeeze them into the baking dish.

Whisk together half-and-half, eggs and flour.

Pour over tortillas.

Cover and let sit overnight.

In the morning, preheat oven to 350°F.

Bake for 30-40 minutes.

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Remove and sprinkle remaining 1/2 cup of cheese over enchiladas.

Bake for 10 more minutes.

Serve with salsa.