

Ham and Cheese Breakfast Enchiladas

Serves 6 to 8

Ingredients

Olive-oil cooking spray
1 1/2 cups (about 8 ounces) sliced deli ham
1/2 cup chopped green onions
2 cups shredded cheddar cheese, divided
10 flour tortillas (8 inches)
1 cup half-and-half
4 large eggs
1 teaspoon powdered onion
1/2 teaspoon powdered garlic
1/4 teaspoon salt
2 teaspoons flour
Salsa, sour cream, and additional green onions for serving

Instructions

1. Spray an 8x11 rectangular baking dish with cooking spray.
2. Cut the deli ham into thin strips.
3. In a medium bowl toss together ham, green onions and 1 1/2 cup of cheese.
4. Divide the cheese mixture onto the eight tortillas. Roll up each tortilla and place seam side down in the baking dish with the sides touching.
5. Whisk together half-and-half, eggs, powdered onion, powdered garlic, salt, and flour. Pour over tortillas.
6. Sprinkle remaining 1/2 cup of cheese over enchiladas.
7. Cover baking dish with oven proof lid or foil and refrigerate overnight.
8. Preheat oven to 350 degrees.
9. Remove baking dish from refrigerator and let stand 30 minutes.
10. Transfer baking dish to oven and bake covered for 30 minutes.
11. Uncover and continue baking for 30 more minutes or until tops are golden brown and the egg mixture is set.
12. Serve with salsa, sour cream, and additional green onions.

Note: You can fill the enchiladas with any combination of ingredients—meat, cheese, vegetables—use what you have available.

Recipe was modified from original source: The Girl Who ate Everything—adapted from Look Who's Cooking Now



<http://www.the-girl-who-ate-everything.com/2013/03/ham-cheese-breakfast-enchiladas.html>

Ham and Cheese Breakfast Enchiladas

Serves 3 to 5

Ingredients

Olive-oil cooking spray
3/4 cups (about 8 ounces) sliced deli ham
1/4 cup chopped green onions
1 cup shredded cheddar cheese, divided
5 flour tortillas (8 inches)
1/2 cup half-and-half
2 large eggs
1/2 teaspoon powdered onion
1/4 teaspoon powdered garlic
Pinch of salt
1 teaspoon flour
Salsa, sour cream, and additional green onions for serving

Instructions

1. Spray a 7x7 square baking dish with cooking spray.
2. Cut the deli ham into thin strips.
3. In a medium bowl toss together ham, green onions and 3/4 cup of cheese.
4. Divide the cheese mixture onto the eight tortillas. Roll up each tortilla and place seam side down in the baking dish with the sides touching.
5. Whisk together half-and-half, eggs, powdered onion, powdered garlic, salt, and flour. Pour over tortillas.
6. Sprinkle remaining 1/4 cup of cheese over enchiladas.
7. Cover baking dish with oven proof lid or foil and refrigerate overnight.
8. Preheat oven to 350 degrees.
9. Remove baking dish from refrigerator and let stand 30 minutes.
10. Transfer baking dish to oven and bake covered for 30 minutes.
11. Uncover and continue baking for 30 more minutes or until tops are golden brown and the egg mixture is set.
12. Serve with salsa, sour cream, and additional green onions.

Note: You can fill the enchiladas with any combination of ingredients—meat, cheese, vegetables—use what you have available.

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