

Breakfast Egg Casserole

6 – 7 flour tortillas

2 – 4 ounce cans of chopped green chilies
drained

½ pound of Canadian bacon slices found in the deli section or sandwich
aisle

3 cups of shredded Monterey Jack cheese or shredded jalapeño cheese

5 eggs beaten

2 cups of milk

1 tsp of salt

1 tsp. of pepper

Grease and line the bottom of a 9x13 pan with your flour tortillas. Line pan with tortillas edge to edge. You may have to use part of a tortilla to ensure the bottom is completely covered. Try not to overlap. Layer ½ of the chopped green chilies, the Canadian Bacon slices and cheese. Repeat layering.

Combine eggs, milk, salt, and pepper in a mixing bowl and pour over layered ingredients.

Let stand at least ½ hour or refrigerate covered overnight.

Preheat and bake at 350 degrees covered with aluminum foil for 45 minutes. Remove foil and continue baking for 10-15 minutes until top is a light golden brown.

Note: If casserole has been refrigerated overnight, place pan in the oven while oven while it is preheating.

