

# *Breakfast Enchiladas*

*Heather Horany*

1 (1 lb.) pkg. hot ground pork  
sausage

2 Tbsp. butter

4 green onions, thinly sliced

2 Tbsp. chopped fresh cilantro

14 large eggs, beaten

$\frac{3}{4}$  tsp. salt

$\frac{1}{2}$  tsp. pepper

Cheese sauce

8 (8-inch) soft taco-size flour  
tortillas

1 cup shredded Monterey Jack  
cheese with peppers

**Toppings:** Grape tomato  
halves, sliced green onions,  
chopped fresh cilantro

## ***Cheese Sauce:***

$\frac{1}{3}$  cup butter

$\frac{1}{3}$  cup flour

3 cups milk

1 (8 oz.) block Cheddar  
cheese, shredded (about 2  
cups)

1 (4 oz.) can chopped green  
chiles

$\frac{3}{4}$  tsp. salt

Cook sausage in large nonstick skillet. Remove from skillet; drain well, pressing between paper towels and wipe skillet clean. Melt butter in skillet and add green onions and cilantro; sauté 1 minute. Add eggs, salt and pepper; cook without stirring for 2 minutes or until eggs begin to set on bottom. Gently draw cooked edges away from sides of pan to form large pieces. Cook, stirring occasionally, 4 to 5 minutes until eggs are thickened but still moist (do not over-stir).

Remove from heat and gently fold in 1  $\frac{1}{2}$  cups cheese sauce and sausage. Spoon  $\frac{3}{4}$  cup egg mixture into each flour tortilla; roll up and place seam side down in a lightly greased 9x13-inch baking dish. Pour remaining cheese sauce over tortillas and sprinkle with Monterey Jack cheese. Bake at 350° for 30 minutes or until cheese sauce is bubbly. Serve with desired toppings.

***Cheese Sauce:*** Melt butter in saucepan over medium-low heat; whisk in flour until smooth. Cook, whisking constantly, 1 minute. Gradually whisk in milk; cook over medium heat, whisking constantly, 7 minutes or until thickened. Remove from heat and whisk in remaining ingredients until cheese is melted.