

Breakfast Enchiladas

Ingredients:

- 1/2 cup mild salsa
- 2 Tbs salsa verde
- 1 Tbs butter
- 1/2 cup chopped red pepper
- 3 Tbs chopped sweet onion
- 6 eggs
- 1/4 tsp. salt
- 1/4 tsp. pepper
- 1 Tbs water
- 6, 6-in whole wheat tortillas
- 2 cups shredded cheese, divided (I used Vermont Cheddar Cheese but feel free to use Colby Jack or your cheese of preference)
- Fresh cilantro, chopped
- Cheese sauce (directions below)
- grape tomatoes, halved

Preheat oven to 350 degrees. In a small bowl, combine salsa and salsa verde. Set aside. Melt butter in a large skillet and then add red pepper and onions. Sauté for 4 to 5 minutes over medium-high heat. In a large bowl, whisk together eggs, salt, pepper, and water. Reduce heat to medium and pour the egg mixture in the skillet over the red pepper and onions, without stirring, until the eggs have begun to set on bottom (about a minute). Draw a spatula across the pan to break up the eggs without breaking them up too small. Cook until eggs are almost done but still a little wet (they will finish cooking in the oven). Spread 1 to 1 1/2 tablespoons of the salsa mix in the center of a tortilla. Spoon about 1/4 cup egg mixture on salsa, sprinkle with 1 to 1 1/2 tablespoons of the shredded cheese and add about a teaspoon of fresh cilantro. Roll up and place, seam side down, in a 11x7 baking dish. Add cheese sauce and bake until sauce is bubbly and just turning lightly brown (about 20 to 25 minutes). Remove from oven. Sprinkle fresh cilantro and halved grape tomatoes on top and enjoy.

Cheese Sauce:

- 2 Tbs butter
- 2 Tbs flour
- 1 cup milk
- Remaining shredded cheese

In a medium sauce pan over medium-high heat, melt the butter. Whisk the flour in the butter until the flour has dissolved. Add the milk and let come to near boil, stirring constantly until milk starts to thicken. Remove from heat and mix in remaining cheese, stirring until cheese has melted. (You will pour this over your enchiladas before they go in the oven.)

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

"Live the way you want to be remembered." - Anonymous