

Breakfast Relleno

Joan Hallford - North Richland Hills, TX
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Servings: 15

1 package (20 ounce) refrigerated shredded hash brown potatoes
1 can (28 ounce) whole green chilies
1 cup chunky salsa
1 pound bulk pork sausage or fresh chorizo, cooked, drained and crumbled
2 cups Mexican blend cheese, shredded
6 large eggs
1/2 cup 2% milk
1/4 cup ground cumin
salt (to taste)
pepper (to taste)
watrm flour tortillas (optional)
sour cream (optional)
salsa (optional)

Preparation Time: 10 minutes

Bake Time: 35 minutes

Preheat the oven to 350 degrees.

In a greased 13x9-inch baking dish, layer half of the potatoes, all of the chilies (opened flat), all of the salsa, half of the sausage and half of the cheese. Cover with the remaining potatoes, sausage and cheese.

In a bowl, beat the eggs and cheese. Add the cumin, salt and pepper. Pour over the potato mixture.

Bake, uncovered, until the eggs are set in the center, 35 to 40 minutes. Let stand for 15 minutes.

If desired, serve with tortillas, sour cream and extra salsa.

Per Serving (excluding unknown items): 40 Calories; 2g Fat (56.5% calories from fat); 3g Protein; 1g Carbohydrate; trace Dietary Fiber; 85mg Cholesterol; 35mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 0 Fat.