

Southwest Egg Strata

Dot White

Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

*1 pound mild ground pork
sausage
1 small onion, minced
1/2 green pepper, chopped
2 cans (10 ounce) diced
tomatoes with green chiles.
8 (10 inch) tortillas (small
pieces)
3 cups shredded Colby-
Jack cheese blend
6 large eggs
2 cups milk
1 teaspoon salt
1/2 teaspoon pepper*

Cook the sausage in a skillet. Drain and return to the pan.

Add the onions and bell pepper. Saute' until tender. Add the tomatoes. Simmer for 10 minutes. Cool.

In a 13x9-inch baking dish, layer the tortilla pieces, sausage mixture and cheese in alternate layers.

In a bowl, mix the eggs, milk, salt and pepper. Pour over the layers.

Cover and chill for eight hours.

Remove from the refrigerator. Let stand at room temperature for 30 minutes.

Preheat the oven to 350 degrees.

Bake, covered, for 30 minutes until lightly browned.

Per Serving (excluding unknown items): 804 Calories; 46g Fat (52.4% calories from fat); 56g Protein; 39g Carbohydrate; 3g Dietary Fiber; 1338mg Cholesterol; 2796mg Sodium. Exchanges: 0 Grain(Starch); 5 Lean Meat; 2 Vegetable; 2 Non-Fat Milk; 5 1/2 Fat.