

# Hatch Chile Breakfast Casserole

1 pound turkey breakfast sausage

1 white onion chopped

2-4 Hatch Chiles, seeded and diced (roasted or fresh)

10oz can of no salt Rotel

8 large eggs

2 cups of low-fat milk

1 teaspoon black pepper

1 teaspoon garlic powder

2 teaspoons paprika

9-12 Flour Tortillas

1 cup grated Monterey Jack cheese

In a large skillet, cook the sausage until browned. Add onion, hatch chiles, and Rotel to sausage and cook until vegetables are tender.

Whisk together the eggs, milk, pepper, garlic powder, and paprika in a separate large bowl.

Line a large casserole dish with flour tortillas and top with half of the sausage and vegetable mixture. Pour a third of the egg mixture over the sausage and tortillas, then top with another layer of flour tortillas the second half of the sausage mixture, and another third of the egg mixture. Finish with another layer of flour tortillas and the remaining egg mixture, and top with Monterey Jack cheese.

Cover with foil and bake at 400 degrees for about 30 minutes. Remove the foil and let the cheese brown for another 10 minutes. Serve warm.

