

MAKE-AHEAD BREAKFAST ENCHILADAS

2 CUPS DELI HAM, CHOPPED
SMALL

1/2 CUP DICED GREEN
ONIONS

2 1/2 CUPS SHREDDED
CHEDDAR CHEESE, DIVIDED
10 (7-8 INCH) FLOUR TOR-
TILLAS

1 1/4 CUPS HALF-AND-HALF

4 LARGE EGGS

1/2 TEASPOON SALT

1 TABLESPOON FLOUR
SALSA, SOUR CREAM, AND
EXTRA GREEN ONIONS OR
CILANTRO FOR SERVING.

COAT A 9×13 INCH BAKING
DISH WITH NONSTICK COOK-
ING SPRAY.

MIX TOGETHER THE HAM,
GREEN ONIONS AND 2 CUPS
OF THE CHEESE IN A MEDI-
UM BOWL.

SCOOP 1/3 CUP OF THE
CHEESE MIXTURE ONTO
EACH TORTILLA;

ROLL UP AND PLACE SEAM
SIDE DOWN IN THE BAKING
DISH.

WHISK TOGETHER THE
HALF-AND-HALF, EGGS,
SALT, AND FLOUR.

POUR LIQUID OVER TOR-
TILLAS.

COVER AND REFRIGERATE
OVERNIGHT. IN THE MORN-
ING, PREHEAT OVEN TO
350° F. BAKE, COVERED,
FOR 35 MINUTES.

REMOVE FOIL AND SPRIN-
KLE REMAINING 1/2 CUP OF
CHEESE OVER ENCHILADAS.
BAKE FOR 10 MORE MIN-
UTES OR UNTIL TOPS ARE
GOLDEN BROWN AND THE
EGG MIXTURE IS SET.

SERVE WITH SALSA, SOUR
CREAM, AND ADDITIONAL
GREEN ONIONS OR
CILANTRO.