

Ham and Pepper Breakfast Enchiladas

Makes 12 servings

Ingredients

- ☐ 2 teaspoons olive oil (or vegetable or canola oil)
- ☐ 1 large red, yellow, orange or green bell pepper, chopped
- ☐ 1/2 yellow onion, chopped
- ☐ 6 slices ham, chopped
- ☐ 8 eggs, lightly beaten
- ☐ 2 cups shredded cheddar cheese, divided
- ☐ 12 (6-inch) flour tortillas
- ☐ 4 strips bacon, cooked
- ☐ 1 tablespoon chopped fresh parsley (optional)

Directions

1. Preheat oven to 375°F. Heat oil in large nonstick pan over medium-high heat. Add pepper and onion and cook, stirring from time to time until soft, about 3 to 5 minutes. Stir in ham and eggs and scramble, stirring until just set, about 1 to 2 minutes. Take pan off the heat. Stir in 1 cup of cheese until mixed.
2. Spoon egg mix down the center of each tortilla. Roll up each tortilla and place into a 9x13-inch baking dish, seam-side down, with each tortilla touching the last one. Sprinkle the rest of the cheese over top of the rolled tortillas.
3. Bake until cheese is melted and bubbly, about 10 to 15 minutes. Top with bacon and parsley and serve.

Recipe from: Feeding Pennsylvania and PA Eats

