



Mexican Egg Bake

6 Azteca® Flour Tortillas
12 eggs
1/2 cup milk
2 cups (8 oz.) shredded Cheddar
and Monterey Jack cheese blend
1/4 cup chopped red bell pepper

1 (4 oz.) can diced green chiles, drained
1 1/4 cups sliced fresh mushrooms
1/2 cup green bell pepper strips
1 tbsp. oil
1 (10 oz.) can mild enchilada sauce

Remove tortillas from refrigerator. Heat oven to 350°F. Grease 9"x13" baking dish. Place tortillas in bottom of pan, overlapping edges of tortillas.

In a large bowl beat eggs and milk until well blended. Stir in shredded cheese, red pepper and green chiles. Pour egg mixture over tortillas. Bake for 25-35 minutes or until knife inserted in center comes out clean. Meanwhile, in a small saucepan sauté mushrooms and green pepper strips in oil until tender. Add enchilada sauce; heat thoroughly. Serve over egg bake.

Makes 8-10 servings.