



cheeseLove

CHEESY BREAKFAST ENCHILADAS

INGREDIENTS

- 1/2 cup CheeseLove orange cheddar for topping
- 6 flour tortillas (25cm)
- 500grms beef/pork sausage
- 10 large eggs, beaten
- 4 tbsp butter
- 1/2 cup green bell pepper, diced
- 2 white onions, diced
- 1 tbsp fresh cilantro, chopped
- Cherry tomatoes, halved
- Salt
- Black pepper

For the Cheese Sauce

- 1 cup shredded CheeseLove orange cheddar
- 1 cup shredded CheeseLove white cheddar
- 1 cup shredded CheeseLove mozzarella
- 1/4 cup green onions, chopped
- 1/2 cup butter
- 1/2 cup flour
- 3 cups milk

INSTRUCTIONS

- 1** Remove sausages from casings. Heat pan over medium heat, melt 1tbsp butter. Add the sausage and cook while smashing to avoid forming small meatballs. Cook for 5 minutes until its done. Once done put on kitchen towel and set aside.
- 2** In the same pan melt 2 tbsp butter, add onions, green bell pepper and cilantro. Sauté for 2mins then add the eggs, salt and pepper. Scramble until the eggs are well cooked.
- 3** To make cheese sauce, heat pan over medium heat. Melt 1tbsp butter, add flour and whisk until smooth. While whisking, add milk and stir until thickened. Add the white and orange cheddar cheese. Keep whisking on low heat until everything is nicely combined.
- 4** In a large bowl mix the scrambled eggs, sausages and half of the cheese sauce.
- 5** Take each tortilla wrap and with a spoon spread the egg mixture at the center of the wrap and top with a spread of mozzarella cheese, roll up and line each roll on a lightly greased baking sheet. Pour the remaining cheese sauce over the tortilla, sprinkle some orange cheddar cheese, cherry tomatoes and green onions.
- 6** Bake at 350F FOR 30mins or until the sauce is bubbly. Serve!