

Desert Dove Bed & Breakfast Southwestern Fritata

The fritata should to be prepared the day before and allowed to “cure” in the refrigerator overnight.

1 (or more) cans of chopped mild green chiles
1 lb. bulk sausage, cooked (ground turkey or chicken can be used in place of pork)
7 large eggs
1 large clove garlic (pressed)
1 tsp. ground cumin
2 large ripe tomatoes (for slicing on top)
8 corn tortillas, sliced into small stripes
1 1/2 cups jack, cheddar or your favorite cheese, shredded
1 cup milk
1 tsp. salt
1/2 tsp. onion salt
1/4 tsp. black pepper
chili powder to your taste
light sour cream
For vegetarian leave out meat

Brown sausage meat and drain any excess fat off, add pressed garlic to meat and cook for a few more minutes.

Grease a 9” x 13” baking dish and evenly line the bottom of the dish with half of the chopped chiles, half of the tortilla strips, half of the sausage and half of the cheese. Repeat the layering with the other half of the chiles, tortilla chips, sausage and cheese.

In a medium bowl, whisk the eggs, milk, salt, pepper, onion salt and cumin until they are well mixed. Pour the mixture over the top of the dish. Sprinkle with chili powder to taste.

Place thin slices of tomato over the top. Cover with plastic wrap. Place in the refrigerator overnight to cure.

The next day, preheat the oven to 375° F, remove the plastic wrap from the dish and bake the fritata for 45– 50 minutes, or until the top is golden and the sides are a rich brown color.

Cut into equal pieces and serve with a dollop of sour cream and salsa.

Serve with wormed flour tortillas or your favorite toast!

Serves 6–8