

*Another delicious recipe from
www.SimpleBrunchIdeas.com*

Tex Mex Strata



Ingredients

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| 1 tablespoon butter | 3 cups milk |
| 4 to 5 green onions, chopped | ½ teaspoon salt |
| 1 large red sweet pepper, chopped | 1 cup picante sauce |
| 1 pound pork sausage | 1 can chopped green chilies |
| 18 corn tortillas | 6 eggs |
| 3 cups shredded Mexican blend cheese | |

Directions

1. Sauté sausage, green onions and red pepper in a large skillet over medium heat until sausage is browned, about 8 minutes. Drain off excess fat.
2. In a 9"x13" buttered baking dish, layer corn tortillas, half of the sausage mixture, and a cup of shredded cheese. Repeat another layer of tortillas, sausage mixture and cheese. Top with a third layer of tortillas and press down. Cover with remaining cheese.
3. In medium mixing bowl, combine milk, salt, picante sauce, chilies and eggs. Pour over the tortillas, cover with plastic wrap and refrigerate at least an hour (up to overnight).
4. Preheat oven to 325 degrees. Remove plastic wrap and bake for 40 to 45 minutes. Let stand 10 minutes before serving.