



Southern Breakfast Enchiladas with Sausage Gravy



Ingredients for the Enchiladas:

- 8–10 medium flour tortillas
- 6 large eggs, scrambled
- 1 lb breakfast sausage, cooked and crumbled
- 2 cups shredded cheddar cheese (divided)
- ½ cup diced green onions (optional)
- ¼ cup diced bell peppers (optional)

Ingredients for the Sausage Gravy:

- 2 TBLS butter
- 2 TBLS all-purpose flour
- 2 cups whole milk (or half-and-half for extra creaminess)
- ½ tsp garlic powder
- ½ tsp onion powder
- Salt and black pepper to taste
- Optional: Reserved cooked sausage for added flavor

Method:

1. Preheat your oven to 375°F (190°C). Lightly grease a 9x13-inch baking dish.
2. Place a spoonful of the egg-sausage mixture onto each tortilla, roll them up tightly, and place seam-side down in the prepared baking dish.
3. Sprinkle the remaining shredded cheese evenly over the top of the rolled enchiladas.
4. In a saucepan over medium heat, melt the butter. Whisk in the flour and cook for 1–2 minutes to create a roux.
5. Gradually whisk in the milk, stirring constantly to avoid lumps. Cook until the mixture thickens (about 5–7 minutes).
6. Stir in garlic powder, onion powder, salt, and pepper. Add reserved cooked sausage if desired for extra flavor.
7. Taste and adjust seasoning as needed.
8. Pour the warm sausage gravy evenly over the assembled enchiladas.
9. Bake for 20–25 minutes, or until the cheese is bubbly and the edges are golden brown.
10. Remove from the oven and let cool for 5 minutes.
11. Garnish with chopped parsley or green onions, extra cheese, or a drizzle of hot sauce or salsa if desired.
12. Top with sour cream, pico de gallo, or avocado slices for added freshness. Add heat to include diced jalapeños or a dash of cayenne pepper for a spicy kick.