

Mexican Strata

Author: From The Green Palm Inn, Savannah, Georgia

Source: From my friend Linda T.



- 1 pound sausage, Jimmy Dean or other lean type**
- 1 whole onion, chopped**
- 1 whole green pepper, chopped**
- 14 ounces canned tomatoes, with chiles, drained, like Ro-Tel**
- 3 ounces diced green chiles, canned, Ortega (optional)**
- 6 medium flour tortillas, approximately**
- 8 large eggs, beaten**
- 2 cups milk**
- 1 pound cheddar cheese, grated**

Blog: Carolyn T's Blog:
<http://tastingspoons.com>

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Per Serving (excluding unknown items): 619 Calories; 42g Fat (61.5% calories from fat); 28g Protein; 32g Carbohydrate; 2g Dietary Fiber; 255mg Cholesterol; 942mg Sodium. Exchanges: 1 1/2 Grain(Starch); 3 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 6 1/2 Fat.

**Carolyn T's
Main Cookbook**

Servings: 10

Notes: When my friend Linda stayed at The Green Palm, the recipe was given to her in cooking shorthand, like: tear up some tortillas, spread in bottom, fry up some sausage, bell peppers and onions, add some tomatoes, cheese, layer, make a custard with eggs and milk. So, Linda has come up with the proportions on her own. So it may not be exactly true to the inn's recipe. But close!

Description: From The Green Palm Inn in Savannah, Georgia

1. Saute sausage with onion and pepper until no longer pink. Drain the tomatoes and add to the sausage mixture. Saute 5-6 minutes. Let cool. If you like the added taste, add the canned diced green chiles to the mixture.
2. Prepare 9x13" pan with Pam spray. Tear flour tortillas into pieces and cover the bottom with half of them. Spread 1/2 of the sausage mixture over the tortillas. Cover with half the shredded cheese. Repeat the layers - tortilla, sausage and then cheese on top.
3. Whisk the eggs and add milk. Pour over the layers. Cover with foil and let stand in the refrigerator overnight.
4. Bake at 350 degrees for one hour COVERED. Remove foil and bake until set, about another 30 minutes.