

Brown Creek Ranch Breakfast Burritos - Brian & Shaunere Lane

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2 cups cubed fully cooked ham

1/2 cup chopped green onions

10 (8 inch) flour tortillas

2 cups shredded Cheddar cheese, divided

1 tablespoon all-purpose flour

2 cups half-and-half cream

6 eggs, beaten

1/4 teaspoon salt

- Combine ham and onions; place about 1/3 cup down the center of each tortilla. Top with 2 tablespoons cheese. Roll up and place seam side down in a greased 13-in. x 9-in. x 2-in. baking dish.
- In a bowl, combine flour, cream, eggs and salt if desired until smooth. Pour over tortillas.
- Cover and refrigerate for 8 hours or overnight.
- Remove from the refrigerator 30 minutes before baking. Cover and bake at 350 degrees F for 25 minutes. Uncover; bake for 10 minutes. Sprinkle with remaining cheese; bake 3 minutes longer or until the cheese is melted. Let stand for 10 minutes before serving.

