Breakfast Enchiladas

1 pound breakfast turkey sausage

2 cups diced frozen hash browns, thawed

⅓ cup diced red bell pepper

⅓ cup poblano pepper

6 green onion thinly sliced and divided

2 teaspoons garlic salt

10 large eggs, beaten

1/2 teaspoon black pepper

3 cups shredded pepper jack cheese divided

8-10 8-inch tortillas (white corn or flour)

1 cup salsa verde

½ cup cream or half & half

½ tsp ground cumin

½ tsp oregano

Cook sausage in skillet until no longer pink.  Remove from pan with slotted spoon.

Add potatoes, red pepper, poblano, 1 t. garlic salt and half of the green onions to pan.  Cook 5-7 min.  Add to sausage.

Whisk together eggs, 1 t. garlic salt, salt and pepper.

Cook in skillet.

Sprinkle a small amount of cheese down the center of each tortilla.

Add a few spoonfuls of the potato/sausage mixture.

Add eggs to each tortilla.

Top the filling with another sprinkling of cheese.

Roll tightly and place seam side down in a greased 9x13" baking pan.

Whisk together the salsa verde, half & half, cumin and oregano.

Pour evenly over the enchiladas. Top with remaining 1 cup shredded cheese.

Bake 30 minutes at 375.

Serve with salsa, sour cream, queso fresco, green onion and cherry tomatoes.