

# Hisega Lodge

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## Hisega Lodge Breakfast Enchilada

8-10 Servings

**Filling:** Cook onion and bell pepper in a large heavy skillet over moderate heat, stirring, 5-10 minutes. Add cumin, basil, oregano, cayenne pepper and season to taste. Add black beans and combine. Combine chopped, cooked chorizo with this mixture and mix. Add cheese and mix. Set aside.

Whisk eggs and 1/2 cup whipping cream in a medium bowl. Season with salt and pepper and scramble gently with 1 tablespoon butter or bacon fat just until solid. Do not overcook. Put in a bowl and set aside.

**Sauce:** In a large saucepan, combine sour cream, green chilis, whipping cream, mozzarella and cream cheese. Stir over medium heat until cheese melts and ingredients are combined and creamy. Set aside one cup of sauce.

**Assemble the enchilada:** Pour the remaining sauce into a 3-qt baking dish. A rectangular pan is best so the enchiladas will fit in rows. Put one tortilla flat in the pan and spoon about 2/3 cup of the onion/chorizo mixture across the middle, in a strip. Top that with several spoonfuls of scrambled eggs, trying to ration your ingredients to fit into four large tortillas. Roll the tortilla up and push it to one end of the pan. Continue with the rest of the tortillas. Yes, this is messy! Pour the reserved cup of sauce over the top and spread around.

**Bake:** At this point you can bake the enchilada for about 40-45 minutes (350 degree oven) or you can refrigerate it overnight and bake it in the morning. Serve with salsa and sour cream.

1 medium onion  
1 tablespoon butter or bacon fat  
1/2 green bell pepper  
1/2 red bell pepper  
1 teaspoon cumin  
1/2 teaspoon basil  
1/2 teaspoon oregano  
1/4 teaspoon cayenne pepper  
salt and pepper  
1/2 pound chorizo, finely chopped or crumbled (precooked)  
1/2 can black beans, rinsed and drained  
2 cups shredded monterey jack or fontina  
8 eggs  
1/2 cup cream  
4 large flour tortillas  
1 cup sour cream  
1 small can green chilis, chopped  
1 cup whipping cream  
3 oz cream cheese  
1 cup shredded mozzarella

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