

# Opa's Green Chili Strata:

## Ingredients:

1 Lbs Opa's Peppered Ham (cut into slivers)  
6 tortillas  
4 4oz cans of green chilis drained  
4 cups grated cheese  
5 eggs (beaten)  
2 cups milk  
1 teaspoon salt

## Toppings:

Sour Cream  
Salsa  
Green Chiles

## Instructions:

- 1) Grease 9x13 baking dish
- 2) Cover bottom of dish with tortillas (cut tortillas to fit without overlapping)
- 3) Spread half green chilis evenly over tortillas
- 4) Spread half slivered Opa's Peppered Ham evenly over chilis
- 5) Spread half cheese evenly over ham
  - a) Repeat steps 4, 5, 6
- 6) In a medium bowl combine, eggs, milk, and salt.
- 7) Pour over layered ingredients evenly
- 8) Can top with more green chilis if desired
- 9) Let stand in refrigerator at least 1.5 hours up to over night
- 10) Bake in pre-heated oven at 350 for 45-60 minutes
  - a) Or until dish is slightly puffed and bubbly
- 11) Let cool 5 minutes and serve
  - a) Cut into squares can serve 10-12