

Eggs Albuquerque

1 large clove garlic, minced
½ onion chopped
¼ cup butter
¼ cup flour
2 cups milk, heated
1-seven ounce can chopped green chilies
¼ teaspoon black pepper
10 eggs
2 avocados
8 flour tortillas
2 cups shredded cheese (mix of cheddar and jack)
½ cup sour cream
2 tomatoes, chopped
1 two-ounce can sliced ripe olives

Preheat oven to 350 degrees. Sauté garlic and onion in butter. Stir in flour, add heated milk and whisk constantly until thick. Add chilies and pepper.

Soft scramble eggs and set aside. Mash avocado and spoon 2 tablespoons ream sauce, 1/8 of eggs and 1/8 of avocado on each tortilla. Roll up and place in a 9 X 12 inch baking dish. Repeat until all tortillas have been used. Spoon remaining sauce over tortillas and sprinkle with cheese.

Bake 15-20 minutes or until hot. Top with sour cream, chopped tomatoes, and olives.