

## Breakfast Tortilla Strata

Putting the dish together and chilling it the night before gives the tortillas time to soak up the batter, which makes the strips puff when baked the next day.

### Ingredients:

- 1 cup Field Day organic mild salsa
- 1 cup Field Day organic black beans, rinsed and drained
- 5 Ezekiel organic sprouted grain tortillas, cut into 1 inch strips
- 6 to 8 ounces Alta Dena mild cheddar cheese, grated
- 1 cup Kalona organic sour cream
- 1 cup of non-dairy almond, hemp, or rice milk
- 1/2 teaspoon Celtic sea salt
- 5 large brown eggs
- 1/2 cup thinly slice green onions

Combine salsa and beans in a bowl. Grease an 11 X 7 inch baking dish and place one-third of tortilla strip on bottom of pan. Top with 1/3 cup of cheese and about 1 cup salsa mixture. Repeat procedure with one-third of tortilla strips, 1/3 cup cheese and remaining salsa mixture; top with remaining tortilla strips.

Combine sour cream, milk, salt, and eggs with a whisk. Stir in green onions. Pour over tortilla strips; sprinkle with 1/3 of cheese. Cover and chill 8 hours or overnight.

The next day, remove from refrigerator and let stand at room temperature for 1 hour.

Preheat oven to 350 degrees. Cover and bake for 20 minutes. Uncover and bake an additional 40 minutes or so.