

Smoked Salmon Breakfast Enchiladas

{via Hungry Harps}

yields 6 enchiladas

Ingredients

3 small potatoes, cubed

2 tablespoons olive oil

1 tablespoon butter

¼ cup white onion, minced

5 large eggs, scrambled

8oz. smoked salmon, sliced

8oz. [Arla Dofino](#) Dill Havarti, shredded

6 fajita flour tortillas

salt and pepper to season

Directions

1. In large skillet, heat olive oil and butter to medium-high heat. Add potatoes and season with salt and pepper to your liking. Stir potatoes so seasonings are evenly distributed. Cover and reduce heat to medium-low. Let cook for 5-6 minutes, or until starting to brown. Stir potatoes again, cover and let cook for an additional 5 minutes. Stir in onions, let cook uncovered until onions start to soften - about 4 minutes. Remove from heat, let cool.

2. Heat oven to 375.

3. Divide fried potatoes, eggs, salmon (use as much or little as you like, this really depends on taste preference) and 1 cup of the cheese over the 6 tortillas. Roll tortillas up, 1 at a time, and place next to each other in casserole dish. Sprinkle remaining cup of the Arla Dofino Havarti Dill over the top of the rolled enchiladas. Cover with aluminum foil.

4. Bake in oven for 15 minutes, or until cheese is melted. Remove foil and broil until edges of tortillas are browned.

5. Enjoy!!