



Chili-Cheese Crisps

- 4-6 Azteca® Flour Tortillas
- nonstick cooking spray
- 2 cups shredded Cheddar cheese
- 1 cup prepared salsa
- 1 can (4 oz.) diced green chiles
- sour cream, if desired

Preheat oven to 350°F. Place tortillas flat on ungreased baking sheets. Spray lightly with cooking spray. Bake for 3 minutes until light golden brown. Top each tortilla with shredded cheese, salsa and green chiles. Repeat for all tortillas. Place back in oven and bake 4-5 minutes or until the cheese is melted. Using a pizza cutter or sharp knife, cut each tortilla into six or eight wedges. Serve immediately with sour cream, if desired.