



Enchiladas Italiano

- 1 pkg. Azteca® Flour Tortillas
- 1 (15 oz.) container ricotta cheese
- 2 cups shredded mozzarella cheese, divided
- 2 egg whites, slightly beaten
- 1/2 cup salsa
- 1 1/2 cups (14 oz.) spaghetti sauce

Preheat oven to 350°F. Mix together ricotta and 1 cup mozzarella cheese, eggs and salsa. Heat tortillas according to package directions; keep warmed tortillas covered. Spoon about 1/3 cup cheese mixture onto tortillas; roll up. Spread 1/2 cup spaghetti sauce on the bottom of a 9"x13" baking pan. Place enchiladas seam side down in pan. Pour remaining sauce over enchiladas; top with remaining 1 cup of mozzarella cheese. Bake for 30 minutes or until bubbly around edges. Let stand 5 minutes before serving.