



## ***Garlic Cheese Crisps***

- 6 Azteca® Flour Tortillas
- 2 tbsp. olive oil
- 1 tbsp. butter or margarine, softened (not melted)
- 1 garlic clove, minced
- 2 tbsp. grated Parmesan cheese

Preheat oven to 400°F. In a small bowl combine all ingredients except tortillas. Spread a very thin layer of butter mixture on one side of each tortilla. Using a pizza cutter or sharp knife, cut tortillas into wedges. Place wedges on an ungreased baking sheet(s). Bake for 4-6 minutes until golden brown and crispy. Remove from sheet(s) and serve warm.