



## ***Hot Chili Cheese Triangles***

- 1 pkg. Azteca® Flour Tortillas
- 1 (12 oz.) container soft cream cheese
- 1 can (15 oz.) chili with beans
- 1 1/2 cups shredded Cheddar cheese

Preheat oven to 375°F. Remove tortillas from refrigerator; let stand at room temperature for at least 15 minutes. Spread each tortilla with approximately 2 tbsp. cream cheese. Spread 1 heaping tbsp. of chili over cream cheese. Sprinkle 1 tbsp. of shredded cheese over chili. Gently fold tortilla in half to form a half-moon shape. Press edges lightly with fingers to seal. Wrap individually in aluminum foil with all edges of the foil sealed. Place on baking sheet and bake for 10 minutes or until heated through and cheese is melted.

To serve, cut into four wedges.