



## **Tex Mex Torta**

4 Azteca® Flour Tortillas  
nonstick cooking spray  
1 cup refried beans  
1 can (4 oz.) chopped  
green chiles, undrained

1 cup salsa  
6 oz. (1 1/2 cups) shredded  
Cheddar cheese  
1/4 cup sliced ripe olives  
1 cup chopped tomato

Preheat oven to 350°F. Remove tortillas from refrigerator; set aside. Spray a 9-inch pie pan with nonstick cooking spray.

Mix together beans, chiles and tomatoes. Place 1 tortilla in pie pan. Spread with 1/4 of bean mixture. Top with 1/4 of salsa and 1/4 of shredded cheese. Place second tortilla on top of the cheese and repeat three times. Top last layer with sliced black olives. Cover loosely with foil. Bake 25-30 minutes until heated through and cheese is melted. Cut into 4-6 wedges to serve.