

Azteca Pizza Taquitos



Ingredients

4 Azteca Soft & Tender Original Thin flour tortillas 1/2 cup pizza sauce
1/2 cup mozzarella cheese, shredded 1/4 cup of your favorite toppings (pepperoni,
sausage, olives, onions, peppers, etc)
Olive oil

Directions

Pre-heat your oven to 375 degrees

Prepare an 8×8 baking dish with non-stick cooking spray

Working with one at a time, lightly brush the outside of your tortilla with olive oil. Place oiled side down on a plate, spread 2 tablespoons of pizza sauce on your tortilla and spread in a circle leaving a 1 inch border.

Sprinkle 2 tablespoons of shredded mozzarella in a line down the center.

Now you can add your favorite pizza toppings in a line on top of the mozzarella cheese! Here are some ideas: crumbled sausage, crumbled hamburger, pepperoni, olives, sautéed onions and peppers, sautéed

mushrooms.

Once you have added your favorite toppings, roll it up tightly like a taquito, and place seam side down in your prepared baking dish. Repeat the process till your dish is filled, an 8×8 dish fits 4.

Place in your preheated 375 degree oven for 20 minutes.