

## Enchiladas Italiano



The taste of two great cultures all wrapped in our soft flour tortillas, covered in mozzarella cheese and baked to delicious melted perfection.

### Ingredients

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|--|-------------------------------------|
| 1 package 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 |

### Directions

Preheat oven to 350 degrees F. Mix together ricotta and 1 cup mozzarella cheese, eggs & 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 13×9? baking pan. Place enchiladas seam side down in pan. Pour remaining sauce over enchiladas; top with remaining 1 cup mozzarella cheese. Bake for 30 minutes or until bubbly around edges. Let stand 5 minutes before serving.