

Skinny Red Pepper and Ricotta Toasties



Ingredients

1 package Azteca Soft & Tender Original Thin tortillas, fajita size

1 tsp olive oil

2 Tbsps unsalted butter, melted

1 Tbsp grated Parmesan cheese

Oregano or fresh chives for garnish

1 red bell pepper, halved and deveined (or 1 jar of roasted red peppers)

Salt & pepper to taste

1 tsp garlic salt

1/2 cup part-skim Ricotta cheese

Directions

1. Pre-heat your oven to 400 degrees. Place your halved pepper skin side up on the top rack of your oven. Drizzle with 1 tsp of olive oil, salt, and pepper. Roast until charred. Remove from the oven.
2. While the pepper chars, brush butter on each side of the tortilla, sprinkle with salt and pepper. Slice your tortillas in half using a pizza cutter. Place the slices on a baking sheet lined with parchment paper, and bake until they're golden brown (4-6 minutes)
3. Add peppers, garlic salt, Parmesan, and a dash of salt and pepper to your blender. Blend in 5 second increments. You want to combine the ingredients, but not puree them.
4. Top cooled, buttered tortilla toasties with a layer of ricotta cheese. Add a dollop of the pepper mixture.
5. Sprinkle with oregano or fresh chives for garnish.

Enjoy!