

## Strawberry Nachos



### Ingredients

2 lbs strawberries, cleaned and chopped into bite sized pieces

1 jar of marshmallow cream

1 teaspoon vanilla

1/4 cup of butter, melted

8 oz of cream cheese, softened

1/4 – 1/3 cup of powdered sugar (depending on preferred sweetness)

8 Azteca® Tortillas

Cinnamon sugar mix (1/2 cup sugar with 2 tablespoons ground cinnamon)

### Directions

Preheat the oven to 350°.

Cut up the tortillas into strips or triangles with a pizza cutter. Place on a large cookie sheet or 2 smaller ones. Brush them with the melted butter – coating both sides. Sprinkle one side with the cinnamon sugar.

Bake for 8-10 minutes until they are nice and crispy – let them cool.

In a medium sized bowl add the cream cheese and the marshmallow cream. Using a mixer, slowly mix until all the ingredients come together. Add the vanilla and slowly add the powdered sugar.

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You can adjust the sugar amount basket on your preference.

Dip your chip into the fruit fluff dip and then use it to pick up some strawberries – enjoy!