



Soft and tasty flour tortillas filled with a savory mixture of peppers, sausage and melted cheese.

## **Ingredients**

1 pkg. Azteca® Flour Tortillas1 (4 oz.) can chopped green chiles

1 lb. bulk Italian sausage3 cups shredded Monterey Jack cheese

## **Directions**

Preheat oven to 350°F. In large nonstick skillet cook sausage, breaking up large pieces, until crumbly and no longer pink, about 8-10 minutes. Drain sausage well on paper towels. Place cooked sausage in an ungreased 8-inch square baking dish. Stir in green chiles. Top with shredded cheese. Bake 18-20 minutes until cheese is melted and bubbling around edges. Heat tortillas according to package directions; keep warmed tortillas covered until ready to use. To serve, fill warmed tortillas with sausage and cheese mixture. Serve immediately.