

Chili Cheese Crisps



These crispy baked tortillas sprinkled with Cheddar cheese and zesty, diced chiles are great for an appetizer or a spicy side dish.

Ingredients

4-6 Azteca® Flour Tortillas*

2 cups shredded Cheddar cheese

1 can (4 ounces) diced green chiles

Nonstick cooking spray

1 cup prepared salsa

Sour cream, if desired

Directions

Preheat oven to 350° F. Place tortillas flat on ungreased baking sheets. Spray lightly with cooking spray. Bake for 3 minutes until light golden brown. Top each tortilla with shredded cheese, salsa and green chiles. Repeat for all tortillas. Place back in oven and bake 4-5 minutes or until the cheese is melted. Using a pizza cutter or sharp knife, cut each tortilla into six or eight wedges. Serve immediately with sour cream, if desired.