

## California Veggie Melts



A vegetarian delight. Savory sautéed vegetables smothered with cheese all wrapped in a warm flour tortilla.

### Ingredients

1 package Azteca® Flour Tortillas	2 tablespoons vegetable oil
2 cups broccoli florets	1 cup sliced fresh mushrooms
1 cup diced red bell pepper	1/2 cup sliced green onions
1 1/2 cups shredded Cheddar and/or Monterey Jack cheese	

### Directions

Preheat oven to 375° F. Heat oil in large skillet until hot. Add broccoli, mushrooms, peppers & onions. Cook for 2-3 minutes or until crisp-tender. Heat tortillas according to package directions. Place approximately 1/3 cup filling down center of each tortilla. Top with shredded cheese. Fold tortillas in half or roll up to enclose filling. Place on ungreased baking sheet. Bake for 5-8 minutes or until cheese is melted.