

Garlic Cheese Crisps



This savory treat combines a fresh, warm garlic and cheese flavor with the satisfying crunch of baked tortillas.

Ingredients

6 Azteca® Flour Tortillas	2 tablespoons olive oil
1 tablespoon butter or margarine, softened (not melted)	1 garlic clove, minced
2 tablespoons grated parmesan cheese	

Directions

Preheat oven to 400° F. In a small bowl, combine all ingredients except tortillas. Spread a very thin layer of butter mixture on one side of each tortilla. Using a pizza cutter or sharp knife, cut tortillas into wedges. Place wedges on an ungreased baking sheet(s). Bake for 4-6 minutes until golden brown and crispy. Remove from sheet(s) and serve warm.