

Hot Chili Cheese Triangles



Soft flour tortillas spread with cream cheese, chili and Cheddar cheese then baked and cut into easy-to-eat triangles.

Ingredients

1 package Azteca® Flour Tortillas

1 (12 oz.) container soft cream cheese

1 can (15 oz.) chili with beans

1 1/2 cups shredded Cheddar cheese

Directions

Preheat oven to 375° F. Remove tortillas from refrigerator; let stand at room temperature for at least 15 minutes. Spread each tortilla with approximately 2 tablespoons cream cheese. Spread over cream cheese 1 heaping tablespoon of chili. Sprinkle 1 tablespoon of shredded cheese over chili. Gently fold tortilla in half to form a half moon shape. Press edges lightly with fingers to seal. Wrap individually in aluminum foil with all edges of the foil sealed. Place on baking sheet and bake for 10 minutes or until heated through and cheese is melted. To serve, cut into four wedges.