

Hot Corned Beef Wraps



Move over rye. Our flour tortillas pair deliciously with tangy Thousand Island dressing and hot corned beef.

Ingredients

6-8 (depending on size) Azteca® Flour Tortillas	1 tablespoon butter or margarine
1 pound lean corned beef, shaved or sliced thin	1/2 cup Thousand Island dressing
1 cup shredded Swiss cheese	1 cup shredded lettuce

Directions

In large skillet melt butter. Add half the corned beef & cook until hot & edges begin to curl, about 5 minutes. Transfer to dish; cover to keep warm. Cook remaining corned beef. Heat tortillas according to package directions; keep warmed tortillas covered. Spread tortillas with dressing. Place beef on dressing; top with cheese & lettuce. Roll up tortillas and serve.

Makes 6-8 wraps.