

APPETIZER

Cream Cheese Tortilla



- 8 ounces cream cheese
- 8 ounces sour cream
- Salsa of choice
- 1 can chopped chilies or jalapenos
- 1 tablespoon chopped fresh cilantro
- 1 package burrito size
flour tortillas

Spread a thin layer of softened cream cheese on room temperature tortillas. Add a thin layer of sour cream, followed by a spoonful of salsa. Sprinkle chilies or jalapenos and a cilantro on top.

Fold in the sides of the tortillas and roll up tightly. Chill for 20 to 30 minutes then slice in to bite size pieces. Serve with salsa or queso on the side for dipping.