

Texas Tortilla Twisters

From the kitchen of Fran Clevon

Ingredients:

- 1 package (8 ounces) cream cheese, softened
- 1 carton (8 ounces) dairy sour cream
- 5 green onions chopped (green and white parts)
- 1 can (4 ounces) chopped green chilies, drained
- ½ (one half) cup shredded sharp cheddar cheese (about 2 ounces)
- 2 tablespoons chopped black olives
- 1 package (12 count) large flour tortillas
- 1 jar (8 ounces) Picante sauce

Instructions:

1. In the work bowl of a food processor fitted with steel blade, combine cream cheese, sour cream, green onions, chilies, cheddar_cheese and olives; process until smooth.
2. Spread mixture on flat tortillas
3. Roll up tortillas.
4. Wrap each rolled tortilla individually in damp paper towels.
5. Place in airtight plastic bags, refrigerate until ready to serve.
6. To serve, remove rolled tortillas from plastic bags and paper toweling.
7. Slice each rolled tortilla crosswise into 1 inch pieces or pinwheels.
8. Serve on wooden picks with a bowl of Picante sauce on the side for dipping

Cook's Comment:

I used fat free cream cheese and fat free sour cream. I may have saved your waistline, but it may have been the cause of them being a little runny.