

Zucchini Bread Recipes

Cream Cheese Tortilla Bites: Easy Party Appetizer

15 min Prep time	**10 min** Cook time	**25 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Filling

- [ ] 1 (8 ounce) block cream cheese, softened to room temperature
- [ ] 1 (4 ounce) can mild diced green chiles, drained well
- [ ] 1/2 teaspoon garlic powder
- [ ] 1/4 teaspoon onion powder
- [ ] 1/4 teaspoon salt
- [ ] A small squeeze of fresh lime juice (about 1 teaspoon)

For Assembly

- [ ] 4 medium (8-inch) soft flour tortillas
- [ ] 2 tablespoons butter, melted
- [ ] Optional: a pinch of chili powder or paprika for sprinkling on top

Instructions

1. Preheat your oven to 375°F (190°C). Line a baking sheet with parchment paper. This just makes cleanup so much easier, honestly.



2. In a medium bowl, stir together the softened cream cheese, drained green chiles, garlic powder, onion powder, salt, and that little squeeze of lime juice. Keep stirring until it's all smooth and well-combined. Yeah, just like that.



3. Lay one tortilla flat on your work surface. Spread about a quarter of the cream cheese mixture evenly over the entire surface, going right to the edges. A thin, even layer is what you want here.



4 Now, roll the tortilla up tightly, but gently. You don't want to squeeze the filling out. Place it seam-side down on your prepared baking sheet. Repeat with the remaining tortillas and filling.



5 Lightly brush the outside of each rolled tortilla with the melted butter. This is what gives them that lovely golden color and a little crispness.



6 Bake for 10-12 minutes, until the tortillas are lightly golden and you can see the filling might be starting to bubble a little at the ends.



7 Carefully remove them from the oven. Let them sit for just a minute – it makes them easier to slice. Then, using a sharp knife or a pizza cutter, slice each roll into 1-inch pieces. Sprinkle with a little extra chili powder or paprika if you like. Serve warm.



Nutrition per serving

180 kcal	4 g	14 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- Letting the cream cheese get truly soft is the key to a spreadable, non-tearing filling.
- If you're in a real hurry, you can warm the whole block of cream cheese in the microwave for 15-second intervals, but room temperature is best.
- These are perfect for using up those last few tortillas in the package!