



Cheese Crisp

Prep time: 5 min | Cook time: 15 min | Total time: 20 min | 4 servings

Recommended wine pairing: Mercury Skins Chardonnay

Ingredients

5-6 Flour Tortillas

1/4 cup oil for frying tortillas

2-3 cups grated or shredded cheese - use cheddar, Mexican blend, heck throw some feta on that bad dog!

Sour Cream

Salsa

Optional

Chorizo, left-over steak, carnitas, diced tomatoes, diced chicken, guacamole. diced green peppers, diced onions.

Directions

- Pre-heat oven to 375°
- 2 Heat oil and fry tortillas until crisp and golden.
- 3 Pile on the cheese and toppings of your choice.
- 4 Place topped tortillas on baking sheet, and bake 5 to 8 minutes until cheese is melted and bubbling.

Serve with Sour Cream, Guac & salsa... enjoy!