

CHEESY TORTILLA BREAD

Ingredients

- 1] Large flour tortilla shells – 6
- 2] ½ stick melted butter combined with 2 ounces olive oil
- 3] Grated or shredded Parmesan cheese - ½ cup
- 4] Salt

Preparation

1. Heat a non-stick or cast iron pan
2. Brush pan liberally with butter/oil combination.
3. Brown tortilla shell slightly on one side, flip, sprinkle with a little cheese while second side browns.
4. Transfer to a cutting board and cut like a pizza [each tortilla makes 6 pieces]. Repeat process until you have done all 6 tortillas. This will render 36 pieces of cheesy tortilla bread to enjoy with your soup, salad and main meal.

Serving

Sprinkle with a little more cheese and salt. Arrange on serving plate.