
Mexi-Bites

Carolina Cain Hayes

Party Recipes from the Charleston Junior League - 1993

8 ounces cream cheese, room temperature
1 can (3 ounces) green chilies, drained and diced
2 tablespoons minced onion
1 package (10 count) flour tortillas, large or small
salsa

Combine the cream cheese, chilies and onion in a medium bowl.

Spread the mixture on the tortillas and roll each into a jelly-roll shape. Place in a shallow dish or pan in one layer. Cover with a damp cloth. Refrigerate for at least one hour.

When ready to serve, slice the rolls crosswise into one-inch pieces.

Serve with your favorite salsa.

Yield: 10 to 12 servings

Appetizers

Per Serving (excluding unknown items): 1033 Calories; 84g Fat (72.6% calories from fat); 24g Protein; 48g Carbohydrate; 3g Dietary Fiber; 249mg Cholesterol; 1015mg Sodium. Exchanges: 2 1/2 Grain(Starch); 2 1/2 Lean Meat; 1/2 Vegetable; 15 1/2 Fat.