

Appetizers

Green Chile Rollover Bites

Ortega Favorite Mexican Recipes

Servings: 32

1 pkg (8 oz) refrigerated crescent dough
1 pkg (8 oz) cream cheese, softened, cut into four pieces
2 cans (4 oz ea) diced green chiles, well drained
1/3 cup milk
1 large egg
1 1/3 cups dry bread crumbs
1 packet (1.25 oz) Taco seasoning mix
salsa

Preheat oven to 400 degrees. Grease baking pan.

Separate dough into 4 (3x6-inch) rectangles on cutting board; press seams closed. Spread 2 ounces (1/4 block) cream cheese onto each rectangle. Top each rectangle evenly with 2 ounces (1/2 can) chiles. Fold rectangles in half lengthwise. Cut each into 8 pieces.

Combine milk and egg in small bowl; mix well. Combine bread crumbs and seasoning mix in shallow dish. Dip each dough piece into milk mixture, then roll in bread crumb mixture. Place in prepared baking pan.

Bake 18 to 20 minutes or until golden brown. Serve with salsa.

Per Serving (excluding unknown items): 25 Calories; trace Fat (17.7% calories from fat); 1g Protein; 4g Carbohydrate; trace Dietary Fiber; 7mg Cholesterol; 117mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 0 Fat; 0 Other Carbohydrates.