

mama  
says...

move over  
sliced bread...

THERE'S A NEW  
FARE IN TOWN

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EAT more TORTILLAS

KELLY & ASHCRAFT



GIBBS  
SMITH

# EAT more TORTILLAS

*Baked, Fried,  
Rolled, Folded, Wrapped,  
Stuffed, Cheesy, Messy,  
Flour, Corn, Wheat,  
Savory, Sweet*

**DONNA KELLY AND  
STEPHANIE ASHCRAFT**





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## SMOKED SALMON TRIANGLES

*Makes 24 Triangles*

**4 tablespoons butter, divided**

**4 medium flour tortillas**

**1 (8-ounce) package cream  
cheese, softened**

**1/2 pound thinly sliced smoked  
salmon**

**2 medium tomatoes, thinly sliced**

**1 medium red onion, thinly sliced**

**1/4 cup chopped parsley or  
cilantro**

Melt 1 tablespoon butter in a large frying pan over low heat. Cook 1 tortilla until light golden brown and crisp on one side only. Remove and cool. Repeat with remaining butter and tortillas.

Divide cream cheese into 4 equal parts and spread over each tortilla on the uncooked side. Then equally divide and top with the salmon, tomatoes, onion, and parsley or cilantro. Cut each tortilla into 6 triangle wedges. Chill before serving.







# EGG-IN-THE-HOLE ENCHILADAS

*makes 4 servings*

**4 strips bacon, diced**  
**4 large kale leaves, stems removed, chopped into small bits**  
**2 green onions, thinly sliced, plus more for garnish**  
**8 ounces Monterey Jack cheese, grated**

**12 corn tortillas**  
**3 tablespoons butter**  
**2 (15-ounce) cans red enchilada sauce, warmed**  
**4 eggs**

Preheat oven to 350 degrees. In a medium frying pan, cook bacon until lightly browned. Add kale to pan and cook until softened; let cool. Toss in green onions and cheese.

Cut a hole in the center of each tortilla with a 3-inch round cookie cutter. In a small frying pan, cook the tortillas in butter on both sides until pliable, but not crisp. Spoon a little of the warmed enchilada sauce into 4 oven-safe round dishes or frying pans that are the width of the corn tortillas. (If you don't have round baking dishes, make 4 stacks of enchiladas on a baking sheet.) Place a corn tortilla on top of sauce and spoon a layer of warm sauce over top. Sprinkle generously with a layer of cheese mixture. Repeat 2 times, for a total of 3 corn tortillas in each dish. Crack an egg into the center of each dish.

Bake for 20 minutes. Check eggs and return to oven for a few minutes at a time, until egg whites are done, but yolks are soft. Garnish with a little green onion and cheese, if desired.





# S'MORES NACHOS

*makes 4 servings*

**Cinnamon Crisps (p. 125)**  
**1/2 cup caramel sauce**  
**20–30 mini marshmallows**

**2 (1.5-ounce) chocolate candy bars, broken into pieces**  
**1 cup graham cracker crumbs**

Spread Cinnamon Crisps on a 9 x 13-inch pan or oven-proof platter. Drizzle caramel sauce and sprinkle marshmallows and chocolate pieces over top. Place on center rack of oven and broil 3–5 minutes, or until light golden brown and bubbly. Remove from oven and sprinkle with graham cracker crumbs.



# CHICKEN TAQUITOS

*makes 4–6 servings*

**4 cups cooked diced chicken**  
**1 (8-ounce) package cream cheese**  
**1 (4-ounce) can diced green chiles, with liquid**  
**1 teaspoon seasoned salt**

**8 medium gordita-style flour tortillas**  
**1/4 cup butter, melted**  
**Guacamole**  
**Salsa**

Preheat oven to 350 degrees.

In a large bowl, mix together the chicken, cream cheese, chiles, and salt. Soften a tortilla in microwave for 20 seconds. Place 1/2 cup chicken mixture in a line down the center of the tortilla. Fold in the ends of tortilla then roll the sides burrito style. Place seam side down in a 9 x 13-inch pan that has been prepared with nonstick cooking spray. Repeat for each tortilla. Brush each roll with melted butter. Bake 30 minutes, or until golden brown. Garnish with guacamole or salsa, as desired.