

Nutrition Facts

12 servings per container

Serving size 1 Tortilla (71g)

Amount per serving

Calories **190**

% Daily Value*

Total Fat 5g **6%**

Saturated Fat 1g **5%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 530mg **23%**

Total Carbohydrate 33g **12%**

Dietary Fiber 0g **0%**

Total Sugars 1g

Includes 1g Added Sugars **2%**

Protein 4g

Vitamin D 0mcg **0%**

Calcium 247mg **20%**

Iron 2mg **10%**

Potassium 96mg **2%**

* The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: ENRICHED WHEAT FLOUR (WHEAT FLOUR (NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, ENZYME, FOLIC ACID) WATER, VEGETABLE SHORTENING (HYDROGENATED SOYBEAN OIL) CONTAINS 2% OR LESS OF THE FOLLOWING: SUGAR, SALT, MONO- AND DIGLYCERIDES, SODIUM BICARBONATE, CALCIUM PROPIONATE, SODIUM ALUMINUM SULFATE, CORN STARCH, FUMARIC ACID, SODIUM ALUMINUM PHOSPHATE, POTASSIUM SORBATE, YEAST, CMC GUM, ENZYMES (WHEAT STARCH, MICROCRYSTALLINE CELLULOSE) XANTHAN GUM, SODIUM METABISULFITE CONTAINS WHEAT.



Celia's

TORTILLAS

Celia's Flour Tortillas are delicious served on their own and exceptional when used in your favorite Mexican recipes. Burritos, fajitas, and soft tacos are all best served on Celia's Flour Tortillas!

Rockin' Tortilla Roll Ups

Ingredients

1 pkg Celia's 10" Flour Tortillas

2 8oz pkgs cream cheese

1 small can diced green chilies, drained

1/4 cup finely chopped green onion

1/4 cup of your favorite salsa

1 cup finely grated sharp cheddar cheese

OPTIONAL: chopped olives

Let cream cheese soften and combine in a large bowl with chilies, onion, salsa, cheddar cheese and olives, if desired. Warm tortillas in microwave for 5 to 10 seconds or just until pliable. Spread cream cheese mixture on tortillas leaving about 1/2 inch around the edge of the tortilla. Roll up tightly. Chill for several hours. Slice the rolls into 1/2 inch pinwheels.

HEATING INSTRUCTIONS

Warming tortillas makes them soft and pliable for use in your favorite recipes.

Microwave: Cover 4-5 tortillas with a damp paper towel and microwave on high for approximately 30 seconds.

Pan or griddle: Place tortilla in ungreased, medium hot skillet for 10-12 seconds per side until flexible and warm.