

Tortilla Stack

Serves 4

Layered between a stack of tortillas you'll find two cheeses, refried beans, chili peppers, tomatoes, and green onions. Bake it just long enough for the cheeses to melt, and serve it straight from the oven with your favorite salsa.

Ingredients are for 1 stack

- 4 7-inch soft tortillas
- 1/2 cup shredded cheddar cheese
- 2 tablespoons chopped mild green chili peppers
- 1/4 cup refried beans
- 1/2 of a medium tomato, diced
- 1/2 cup shredded Monterey Jack cheese
- 1 tablespoon finely chopped green onion
- 1 teaspoon butter, melted

Directions

1. Preheat oven to 400 degrees.
Line a baking sheet with parchment paper.
2. Place **one tortilla** on baking sheet.
Sprinkle with shredded cheddar cheese and chili peppers.
3. Spread refried beans over the **second tortilla** and top with diced tomatoes.
Place the second tortilla on top of the first tortilla.
4. Top with the **third tortilla**.
Sprinkle with shredded Monterey Jack cheese and finely chopped green onions.
5. Top with the **fourth tortilla**.
Brush this top tortilla with melted butter.
6. Bake tortilla stack, uncovered, for 15 minutes, or until tortillas are light brown and crisp, and the filling is heated through.
7. Place baked tortilla stack on cooling rack. Allow to cool for 5 minutes.

8. Cut into wedges with pizza cutter. Serve with salsa and enjoy!