

Long Livo

# Cream Cheese Tortilla Bites: Easy Party Appetizer

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| **15 min**<br>Prep time | **15 min**<br>Cook time | **30 min**<br>Total time |
| **6**<br>Servings | **Easy**<br>Difficulty | **American**<br>Cuisine |

## Ingredients

### Main Ingredients

- [ ] 8 oz cream cheese, softened
- [ ] 4 medium flour tortillas
- [ ] 2 tbsp butter, melted
- [ ] 1 tbsp fresh parsley, chopped

### Seasoning Blend

- [ ] 1 tsp garlic powder
- [ ] 1 tsp onion powder
- [ ] 1/2 tsp paprika
- [ ] 1/4 tsp salt
- [ ] 1/4 tsp black pepper

## Instructions

1. In a medium bowl, mix the softened cream cheese with garlic powder, onion powder, paprika, salt, and pepper until well combined and smooth.
2. Spread about 2 tablespoons of the cream cheese mixture evenly over each tortilla, going all the way to the edges but leaving a small border.
3. Roll each tortilla up tightly, pressing gently to seal. If you have time, chill them for 10 minutes to make slicing easier.
4. Preheat oven to 375°F (190°C). Line a baking sheet with parchment paper.
5. Using a sharp knife, slice each rolled tortilla into 1-inch pieces. Arrange them cut-side up on the baking sheet.
6. Brush the tops lightly with melted butter. This will help them get that beautiful golden color when baked.
7. Bake for 12-15 minutes until the edges are golden and crisp. Sprinkle with fresh parsley immediately after removing from oven.
8. Let cool for 2-3 minutes before serving warm. They're perfect as is, or served with your favorite dipping sauce.

## Nutrition per serving

| 185 kcal | 4 g | 15 g | 12 g |
| --- | --- | --- | --- |
| Calories | Protein | Carbs | Fat |

### Tips & notes

- Make sure cream cheese is truly softened - about 30 minutes at room temperature
- Don't overbake - they should be golden, not brown, to maintain creamy texture
- For extra flavor, add a teaspoon of everything bagel seasoning to the cream cheese mixture